

WE ARE A SEASON-CENTRIC, LOCAL-LOVING, FARM-TO-TABLE RESTAURANT. EVERYTHING IS FROM SCRATCH.
ALERT YOUR SERVER TO ANY AND ALL FOOD ALLERGIES.

LARGE MORNING BUN 7 cinnamon sugar, vanilla bourbon glaze

DONUT BITES [GF] 11 cinnamon sugar, Door County cherry syrup

DOUBLE CHOCOLATE ZUCCHINI BREAD [VG][GF] 11 caramel sauce

BLUE "BEARY" PANCAKES 14 3 buttermilk pancakes, house blueberry sauce, lemon streusel crumble, Little Man 100% Maple Syrup

MORNING BUN FRENCH TOAST 16.5 cherry compote, whipped cream, house made morning bun, Little Man 100% Maple Syrup

VEGAN BREAKFAST BURRITO [VEG] 13 stewed black beans, hashbrowns, peppers, onions, pickled jalapenos, avocado cilantro sauce, house salsa. Sub Gluten-free wrap \$3 Add Egg 2 Bacon 2 Cheddar 1.5 Tempe "bacon" 2

CACIO E PEPE EGGS 16 soft scrambled eggs, cracked black pepper, Parmesan Reggiano DOP, arugula, lemon vinaigrette, toast

OMELETS SERVED W/ TOAST & POTATOES. SUB SALAD / CHEESY HASH \$3 SUB KETO- ROASTED CAULIFLOWER & HOUSE KETO BREAD \$6 HOUSE JAM \$1

CHIHUAHUA & AVOCADO OMELET [GF] 16 Chihuahua cheese, peppers, onions, roasted tomato salsa, avocado puree, toast, potatoes. Add Bacon 2

BERKSHIRE HAM OMELET [GF] 16 Hooks sharp cheddar, caramelized onions, toast, potatoes

MUSHROOM, TOMATO, CHEVRE OMELET [GF] 19 basil chive pesto, toast, potatoes
Add Bacon 2

BB BREAKFAST 16 farm fresh eggs, HSK bacon, choice of potatoes & house made toast. Sub chicken sausage 2

QUICHE OF THE DAY 17.5 choice of hashbrowns, breakfast potatoes, cheesy hash (\$2) or side salad (\$2)

SHORT RIB HASH [GF] 29 braised grass fed beef short ribs, peppers & onions, red wine demi, fried eggs, onion rings, hollandaise

BLUE BEAR BENEDICT [GF] 18 Berkshire ham, potato pancakes, deep fried poached eggs, smoked Gouda cream sauce, caremelized onions

SWEET POTATO HASH [GF] 16 roasted sweet potatoes, peppers, onions, arugula, spice mix, fried eggs, toast.

Can be made Vegan= avocado puree & tempe "bacon" 2

CORNERED BEEF HASH 18 house made corned beef, potatoes, peppers, onions, fried eggs, toast, house marble rye

BREAKFAST POWER BOWL [GF] 18 organic buckwheat, organic tri-color quinoa, spicy pepitas, kale pesto, goat cheese, red & yellow bell peppers, mushrooms, arugula, fried eggs

GARBAGE PILE 19 scrambled eggs, Hometown Sausage Kitchen bacon, Berkshire ham, cheddar, hashbrowns, hollandaise, croissant

BB GRILLED CHEESE 15 Hook's sharp cheddar, smoked Gouda, tomato, chive basil pesto, house French bread. Add bacon 2 avocado puree 2

VEGAN GRILLED CHEESE 16 house made cashew vegan smoked red pepper cheddar cheese, tomato, avocado puree, house French bread

REUBEN SANDWICH 17.5 house corned beef, Swiss, sauerkraut, house 1,000 island, our own marble rye

HAM & CHEESE MELT 17 Berkshire ham, cheddar, Gouda, grainy mustard, house pickles, house French bread

BRUNCH BURGER 21 Waseda farms grass fed beef, crispy hashbrowns, Hooks sharp cheddar, fried egg, bacon jam, house brioche bun, side of hollandaise

WISCO BURGER 20 2 Waseda farms grass fed beef patties, tomato, lettuce, house pickles, 2 year aged cheddar, 1,000 Island, haystack onion rings.
Add bacon 2 fried egg 1.5 mushrooms 1.5

GRILLED CHICKEN WRAP 17 lettuce, tomato, cheddar, garlic aioli, organic grilled chicken, bacon

APPLE & WALNUT SALAD [GF] 18 local apples, craisins, candied walnuts, Door County Creamery chevre cheese, greens, white wine shallot vinaigrette. Add chicken 6

HSK BACON [GF] 5

CHICKEN SAUSAGE [GF] 6

CHEESY HASH [GF] 8

SOUP OF THE DAY [GF] 10

**SANDWICHES SERVED WITH HOUSE CHIPS SUB DUCK FAT FRIES 3 SIDE SALAD / SOUP 4
ALL SANDWICHES CAN BE PREPARED GLUTEN-FREE BY ORDERING GLUTEN-FREE BREAD 3**

**\$5 SPLIT PLATE CHARGE FOR ALL SHARED ENTREES
WE ARE UNABLE TO PROVIDE SEPARATE CHECKS DURING PEAK
SERVICE TIMES**

**DUE TO LIMITED STAFFING & IN ORDER TO SERVE EVERYONE IN A
TIMELY MANNER, WE ASK FOR NO SUBSTITUTIONS PLEASE**

22% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE

**CONSUMING RAW/PARTIALLY COOKED MEAT, EGGS, POULTRY
& SEAFOOD MAY INCREASE RISK OF FOODBORNE ILLNESS.**



Visit Us In Racine!
bluebear eats.com

**Check out our freezer for quarts of our house
made soups, Italian specialties & more!**

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COFFEES

ORGANIC VALENTINE COFFEE 5

Bali Blue Moon Roast

ESPRESSO 3.5

AMERICANO 3.5

2 shots

LATTE 5

hot or iced

CAPPUCCINO 5

MOCHA 5.5

hot or iced

CARAMEL MACCHIATO 6

hot or iced

TURTLE MOCHA 6

hot or iced

HOT CHOCOLATE 5.5

Indulgence Chocolatier's Milk Chocolate Vanilla or Dark Chocolate Sea Salt Cocoa, steamed milke, whipped cream

BOURBON VANILLA LATTE 6.5

espresso, steamed milk, house made vanilla bourbon syrup.
Add Bulleit Bourbon 7

CARAMEL APPLE CIDER 7

hot apple cider, caramel, whipped cream, cinnamon stick

FIG & VANILLA LATTE 8

house made fig syrup, vanilla bean flakes, espresso, steamed milk

KETO LATTE 8

hot or iced

BOOZIE COFFEE DRINKS

DARK CHOCOLATE DISARONNO 13

Amaretto DiSaronno, espresso, steamed milk, dark choc sea salt cocoa mix

KAHLUA CARAMEL MOCHA 12

Kahlua, caramel sauce, espresso, steamed milk, cocoa

SALTED CARAMEL IRISH COFFEE 13

Jameson Irish Whiskey, Bailey's Irish Cream, coffee, caramel, sea salt

TEAS

RISHI ORGANIC HOT TEA 3.75

jade cloud, turmeric ginger, earl grey, peppermint

RISHI ORGANIC ICED TEA 4.5

RISHI ORGANIC CHAI 5.5

hot or iced

SODA & JUICE

FOUNTAIN SODA 3.5

Coke, Diet Coke, Sprite

POINT ROOT BEER 4

SQUEEZED LEMONADE 4.5

HOUSE BLUEBERRY LEMONADE 5.5

SQUEEZED OJ 4.5

SASSY COW MILK 3

SAN PELLEGRINON LRG 8

ORGANIC APPLE JUICE 5

POMEGRANATE JUICE 6

CHOCOLATE MILK 4.5

Sassy Cow milk, Ghirardelli chocolate sauce

SIGNATURE DRINKS

APEROL SPRITZ 13

Aperol liqueur, Cava, seltzer, orange slice

POMEGRANATE MULE 11

LaCrosse Distillery vodka, Fever Tree ginger beer, fresh lime juice, pomegranate juice

BOURBON CIDER COCKTAIL 13

J. Henry bourbon, apple cider, maple syrup, ginger beer, orange bitters

NEGRONI SBAGLIATO 16

Adami prosecco, Cochi sweet vermouth, Campari

BLUE "BEARY" OLD FASHIONED 13

Bulleit bourbon, blueberry syrup, simple syrup, cherry bitters, fresh mint, seltzer

APPLE CIDER SANGRIA 15

honey crisp apples, Anjou pears, organic Lageder pinot grigio, apple brandy, apple cider

BRUNCH DRINKS

HOUSE BLOODY MARY Reg 12 Jumbo 15

LaCrosse vodka, house bloody mix, pickle, pepperoncini, celery, lemon, Gouda cheese, bacon, olives

Add Packerland Pilsner Chaser 2

BLUE BEAR MIMOSA 9

blueberry syrup, lemonade, cava

MIMOSA 8.5

organic Cava, orange juice

BEERMOSA 9

Blue Moon, orange juice

CALIENTE MARIA 12

Tanteo Jalapeno infused tequila, house bloody mix, pickle, jalapeno, celery, lime, Gouda cheese, bacon

VEGAN BLOODY MARY Reg 12 Jumbo 15

house vegan bloody mix, pickle, olive, pickled asparagus, pickled spicy brussel sprout, lemon

BELLINI 13

Adami prosecco, white peach puree

BOTTLED BREWS

PERONI 5

BLUE MOON 5

ONE BARREL NINJA DUST JUICY IPA 6

MENABREA AMBER 8

MILLER LITE 4

NEW GLARUS SPOTTED COW FARMHOUSE ALE 5

POINT BREWERY DROP DEAD BLONDE ALE 5

3 SHEEPS CHAOS PATTERN HAZY IPA 6

LAGUNITAS HOPPY REFRESHER N/A 5

UNTITLED ART BLOOD ORANGE POM SELTZER 8

UNTITLED ART PRICKLY PEAR GUAVA SELTZER 8

UNTITLED ART N/A ITALIAN STYLE PILS 5

DRAFTS

HINTERLAND PACKERLAND PILS 5.5

THIRD SPACE FROG WEISS 8

Sour - Fruited

VON STIEHL CHERRY HARD CIDER 10

WINE

SEGURA VIUDAS ORGANIC CAVA Spain 10 / 40

FOXGLOVE CHARDONNAY California 12 / 48

LAGEDER "TERRA ALPINA" ORGANIC PINOT GRIGIO Italy 11 / 44

MANU SAUVIGNON BLANC New Zealand 11 / 44

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