

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, potatoes, red wine demi, fried eggs, onion rings

**BLUE BEAR BENEDICT [GF] 18** Berkshire ham, potato pancakes, deep fried poached eggs, smoked Gouda cream sauce, caramelized 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, raisins, 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.**



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[bluebear eats.com](http://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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