

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

SOUP OF THE DAY [GF] 8

HOUSE SALAD [GF] mixed greens, tomato, cucumber, pickled red onion, parmesan cheese, choice of dressing 9

BRUSSEL SPROUTS [GF] roasted crispy, parmesan, bacon, lemon aioli 12

ARTICHOKE GRATIN [GF] 3 cheese, spinach, roasted red pepper, onion, herbs, white corn chips 11

HEIRLOOM TOMATO SALAD [GF] fresh mozzarella, basil infused olive olive 13

CAJUN CAULIFLOWER BITES [GF][VG] avocado cilantro sauce 13

SMOKED SALMON DEVILED EGGS [GF] salmon roe, dill 14

HUMMUS PLATE house red pepper hummus, kalamata olives, goat cheese feta, arugula, house na'an 15

SMOKED PORK NACHOS [GF] house smoked pork, pickled jalapenos, pickled red onions, Gouda cheese sauce, roasted tomato salsa, aji verde sauce, crema 16

BB BLEU BURGER Waseda farms grass fed beef, tomato jam, Roth buttermilk bleu cheese, lettuce, house pickles, haystack onion rings 20

THE ROBERTA BURGER Waseda farms grass fed beef, bacon jam, brie, arugula 22

DUCK CONFIT CLUB smoked gouda, bacon, garlic aioli lettuce, tomato, sour dough 21

APPLE & WALNUT SALAD [GF] Gala apples, candied walnuts, Roth buttermilk bleu cheese, local greens, raisins, champagne shallot vinaigrette 16

Add chicken 5

CHOPPED SALAD [GF] eggs, bacon, cheddar, avocado, tomato, cucumber, local greens, house made buttermilk herb dressing. 17

Add chicken 5

BUTTERNUT SQUASH RISOTTO [GF] 18

VEGAN SHEPHERD'S PIE [GF] 20

ROASTED TOMATO ARRABIATA [VG] roasted tomatoes, garlic, chili flakes, olive oil, house smoked pepper vegan cheese 20

ROASTED VEGGIE LASAGNA [GF] local mushrooms, spinach, zucchini, roasted tomato sauce, goat cheese, fresh mozzarella, basil infused olive oil 23

HERB ROASTED CHICKEN [GF] organic 1/2 chicken, sour cream mashed potatoes, roasted root vegetables 26

LAMB RAGU PAPPARDELLE 32

STEAK & FRITTES 6oz grass fed bavette steak, duck fat fries, garlic aioli 34

SALMON [GF] pan seared, brown butter, herbs, Carolina Gold rice 36

BRAISED SHORTRIBS [GF] grass fed beef, roasted potatoes, crispy kale 36

FRIED FISH OF THE WEEK (FRIDAY ONLY) Ask your server for this week's selection. Served with house chips, buttermilk coleslaw, house rye & tartar. Available Gluten-free 3 Sub duck fat fries 3 Sub potato pancakes & applesauce 3

CARROT CAKE cream cheese frosting, candied walnuts 10

GINGER CREME BRULEE [GF] 10

TORTA CAPRESE [GF] flourless chocolate cake, chocolate ganache 11

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

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

DUE TO LIMITED STAFFING WE ASK FOR NO SUBSTITUTIONS PLEASE
22% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE



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bluebear eats.com

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SIGNATURE DRINKS

CHERRY MULE LaCrosse Distillery vodka, Fever Tree ginger beer, fresh lime juice, Lautenbach's tart cherry juice 11

APEROL SPRITZ Aperol liqueur, Cava, seltzer, orange slice 10

BLUE "BEARY" OLD FASHIONED Bulleit bourbon, blueberry syrup, simple syrup, cherry bitters, fresh mint, seltzer 12

WISCONSIN OLD FASHION Brandy or Whiskey, muddled fruit, sugar, bitters & soda 10

LEMON LAVENDER SPRITZER Hatch Distillery honey vodka, house lavender syrup, fresh lemon juice, seltzer, lemon slice 10

BOURBON CIDER COCKTAIL Bulleit Bourbon, apple cider, maple syrup, ginger beer, orange bitters 12

FIG & HONEY FIZZ Field Notes Organic Vodka, house fig syrup, fresh lemon juice, honey, elderflower tonic 11

PEAR & GIN COCKTAIL Barr Hill Gin, pear & thyme puree, fresh lemon juice, brandy, simple syrup, candied pear 12

MANHATTAN Rittenhouse rye whiskey, Carpano vermouth, bitters, luxardo cherry 12

WINE

SEGURA VIUDAS CAVA Spain 9 / 36

YALUMBA PINOT GRIGIO Australia 9 / 36

FORIS PINOT GRIS Oregon 40

RIDGE VINEYARDS GRENACHE BLANC

MARGINS "CLARKSBURG CHENIN BLANC" California 54

BORSAO ROSE Spain 9 / 36

ESK VALLEY SAUVIGNON BLANC New Zealand 11 / 44

DANDELION VINEYARDS SAUVIGNON BLANC Australia 51 BTL

FOXGLOVE CHARDONNAY California 12 / 48

FAILLA CHARDONNAY Sonoma Coast, California 69

DOMAINE EDEN CHARDONNAY Santa Cruz Mountains, California 72

BOTTLED BREWS

3 SHEEPS HAZY IPA Chaos Pattern 6

ONE BARREL "NINJA DUST" Juicy IPA 6

BROKEN BAT BEACHBALL PINEAPPLE ALE 16OZ 9

BLUE MOON 5

CIDER BOYS PEACHY COUNTY CIDER 5

MILLER LITE 4

BUD LITE 4.00

NEW GLARUS SPOTTED COW FARMHOUSE ALE 5

POINT BREWERY DROP DEAD BLONDE ALE 5

TOPO CHICO RANCH WATER SELTZER 6

TOPO CHICO STRAWBERRY GUAVA SELTZER 6

DRAFTS

DOOR COUNTY BREWING COMPANY League Night Lager 5.5

HACIENDA "CLOSER EVERYWHERE" Hazy IPA 7.5

CENTRAL WATERS "MUD PUPPY" Porter 8.5

TARRICA PINOT NOIR California 10 / 40

CHRISTOPHER J. PINOT NOIR Oregon 72 BTL

MOSSBACK PINOT NOIR Russian River Valley, California 46

MORGAN G17 SYRAH California 68 BTL

AIRFIELD ESTATES MERLOT Washington 14 / 56

HEDGES CMS CABERENET SAUVIGNON Washington 14 / 56

MATTHIASSEN VILLAGE CABERENET SAUVIGNON Napa Valley, California 82

DUXOUP CABERENET SAUVIGNON Teldeschi Home Ranch, California 68

HONIG CABERENET SAUVIGNON 1/BTL2 Napa Valley, California 64