

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

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

**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 CLASSIC** Waseda farms grass fed beef, Hook's aged cheddar, house 1,000 Island, lettuce, heirloom tomato 16

**CITRUS & WALNUT SALAD [GF]** Mandarin orange, toasted walnuts, Parmesan Reggiano, greens, raisins, citrus poppy 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

**WILD MUSHROOM 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

**FISH OF THE WEEK [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 you 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

ASK SERVER FOR THIS WEEK'S SELECTION OF HOUSE MADE DESSERTS

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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## SIGNATURE DRINKS

**POMEGRANATE MULE** LaCrosse Distillery vodka, Fever Tree ginger beer, fresh lime juice, Pomegranate 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

**BLOOD ORANGE MARGARITA** blood orange juice, simple syrup, lime juice, Mi Campo white tequila 11 12

**MAPLE WHISKEY SOUR** Jack Daniels whiskey, cherry bitters, 100% Wisconsin Maple Syrup, fresh lemon juice, egg whites 12

**CINNAMON ESPRESSO MARTINI** Field Notes Organic Vodka, Kahlua, espresso, heavy cream, cinnamon 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

**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

## DRAFTS

**DOOR COUNTY BREWING COMPANY** League Night Lager 5.5

**HACIENDA "CLOSER EVERYWHERE"** Hazy IPA 7.5

**CENTRAL WATERS "MUD PUPPY"** Porter 8.5