

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

**LARGE MORNING BUN** 7 cinnamon sugar, vanilla bourbon glaze

**BEIGNETS [GF]** 11

**DOUBLE CHOCOLATE ZUCCHINI BREAD (2) [VG][GF]** 9 candied walnuts

**HONEY CORN BREAD (2) [GF]** 9 chipotle honey butter

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

**MORNING BUN FRENCH TOAST** 17 cherry compote, whipped cream, house made morning bun, Little Man 100% Maple Syrup

**VEGAN BREAKFAST BURRITO [VG]** 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 [GF]** 17.5 soft scrambled eggs, cracked black pepper, Parmesan Reggiano DOP, arugula, lemon vinaigrette, toast

**QUICHE OF THE DAY** 19 choice of hashbrowns, breakfast potatoes, cheesy hash (\$2) or side salad (\$2)

**GARBAGE PILE** 19.5 scrambled eggs, Hometown Sausage Kitchen bacon, Berkshire ham, cheddar, hashbrowns, hollandaise, croissant

**SWEET POTATO HASH [GF]** 16.5 roasted sweet potatoes, peppers, onions, arugula, spice mix, fried eggs, toast.

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

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

**SHORT RIB HASH [GF]** 29 braised beef short ribs, peppers & onions, potatoes, mushrooms, green peppercorn sauce, fried eggs, toast

**BREAKFAST POWER BOWL [GF]** 20 organic buckwheat, organic tri-color quinoa, spicy pepitas, kale pesto, goat cheese, red & yellow bell peppers, mushrooms, arugula, fried eggs

**BB BISCUITS & GRAVY** 17 House made cheddar biscuits, chicken sausage gravy, fried eggs

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

**PROSCIUTTO BENEDICT** 22 pinsa flatbread, prosciutto, arugula, poached eggs, pink peppercorn hollandaise

SERVED W/ TOAST & POTATOES. SUB SALAD / CHEESY HASH \$3 SUB KETO= ROASTED CAULIFLOWER & HOUSE KETO BREAD \$8 HOUSE JAM \$1

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

**CHIHUAHUA & AVOCADO OMELET [GF]** 17 Chihuahua cheese, peppers, onions, roasted tomato salsa, avocado puree, toast, potatoes. Add Bacon 2

**BERKSHIRE HAM OMELET [GF]** 17 Hooks sharp cheddar, caramelized onions, toast, potatoes

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

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

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

**CLASSIC GRILLED CHEESE & TOMATO SOUP** 16 local cheddar, house French bread

**SHORT RIB MELT** 23 braised beef short ribs, caramelized onions, cheddar, French bread

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

**BLACK BEAN BURGER [VG]** 17 house made black bean patty, arugula, pickles, onion rings, vegan burger sauce

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

**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

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

**BLOOD ORANGE & FENNEL SALAD [GF] [VG]** 19 blood orange, fennel, red onion, greens, candied pistachios, champagne shallot vinaigrette. Add chicken 6

**CHOPPED SALAD [GF]** 18 local greens, cheddar, bacon, tomato, avocado smash, pickled red onion, lemon vinaigrette Add organic grilled chicken 6

**HSK BACON [GF]** 5

**CHICKEN SAUSAGE [GF]** 6

**CHEESY HASH [GF]** 8

**HOUSE SOUP** 12 toasted foccacia

\$6 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  
3% CREDIT CARD SERVICE FEE

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 5.5**  
Bali Blue Moon Roast
- ESPRESSO 4**
- AMERICANO 4**
- LATTE 5.5**
- CAPPUCCINO 5**
- MOCHA 6**  
Indulgence Chocolatier's milk or dark chocolate sea salt
- MEXICAN MOCHA 7**  
milk chocolate, powdered sugar, cinnamon, nutmeg, cayenne
- PECAN TOFFEE MOCHA 8.5**  
with housemade Pecan Toffee Marshmallows!
- BOURBON VANILLA LATTE 6.5**  
N/A but can add Bulleit Bourbon 7
- CARAMEL MACCHIATO 6**
- FIG & VANILLA LATTE 7**
- PISTACHIO LATTE 7**
- KETO LATTE 8**

## BOOZIE COFFEE DRINKS

- CINAMARETTO LATTE 13**  
Lazzaron Amaretto, caramel, cinnamon, espresso, steamed milk
- DARK ORANGE MOCHA 13**  
Borghetti Espresso Liqueur, Grand Mariner orange liqueur, espresso, steamed milk, Indulgence Chocolatier's dark chocolate
- VANILLA BOURBON CHAI 13**  
J. Henry bourbon, house vanilla bean syrup, Rishi organic masala chai, steamed milk

## TEAS

- RISHI ORGANIC HOT TEA 3.75**  
jade cloud, turmeric ginger, earl grey, peppermint
- RISHI ORGANIC ICED TEA 5**
- RISHI ORGANIC CHAI 5.5**  
hot or iced

## SODA & JUICE

- FOUNTAIN SODA 3.5**  
Coke, Diet Coke, Sprite
- POINT ROOT BEER / KITTY COCKTAIL 4.5**
- SQUEEZED LEMONADE 4.5**
- HOUSE BLUEBERRY LEMONADE 5.5**
- SQUEEZED OJ 4.5**
- SASSY COW MILK 3.5**
- SAN PELLEGRINO LRG 8**
- ORGANIC APPLE JUICE 5**
- LOCAL CHERRY JUICE 5**
- LOCAL HOT APPLE CIDER 6**  
add caramel & whipped cream! +1

## SIGNATURE DRINKS

- BLOOD ORANGE SPRITZ 13**  
Solerno Blood Orange liqueur, fresh squeezed blood orange juice, prosecco, seltzer
- CHERRY MULE 12**  
LaCrosse Distillery vodka, Fever Tree ginger beer, fresh lime juice, cherry juice
- APPLE GIN SMASH 16**  
Malfi Gin, thyme, fresh lemon, sugar, Lautenbach's apple cider
- BLUE "BEARY" OLD FASHIONED 13**  
J. Henry bourbon, blueberry syrup, simple syrup, cherry bitters, fresh mint, seltzer.
- CINNAMON MAPLE SOUR 15**  
LaCrosse distillery Robber's Rye, 100% Wisconsin maple syrup, fresh lemon, aromatic bitters, Angostura bitters,

## BRUNCH DRINKS

- HOUSE BLOODY MARY Reg 13 Jumbo 16**  
LaCrosse organic vodka, house bloody mix, pickle, pepperoncini, celery, lemon, Gouda cheese, bacon, olives  
Add Packerland Pilsner Chaser 2
- MIMOSA\*\* 8.5**  
organic prosecco, orange juice
- BLUE BEAR MIMOSA\*\* 9**  
blueberry syrup, lemonade, organic prosecco
- BLOOD ORANGE MIMOSA\*\***  
fresh squeezed blood orange juice, organic prosecco
- BEERMOSA 9**  
Blue Moon, orange juice
- CALIENTE MARIA 13**  
Tanteo Jalapeno infused tequila, house bloody mix, pickle, jalapeno, celery, lime, Gouda cheese, bacon
- VEGAN BLOODY MARY Reg 13 Jumbo 16**  
house vegan bloody mix, pickle, olive, pickled asparagus, pickled spicy brussel sprout, lemon
- BELLINI\*\* 13**  
Adami prosecco, white peach puree
- MIMOSA FLIGHT!\*\* 15**  
Classic orange, blueberry, blood orange
- \*\*AVAILABLE N/A WITH N/A PROSECCO**

## BOTTLED BREWS

- 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**
- LAGUNITAS HOPPY REFRESHER N/A 5**
- SPREZZA ROSE SPRITZ 8**
- UNTITLED ART PRICKLY PEAR GUAVA SELTZER 8**
- UNTITLED ART N/A ITALIAN STYLE PILS 5**

## DRAFTS

- PERONI PILSNER 7**
- THIRD SPACE HAPPY PLACE IPA 6**

## WINE

SEE SERVER FOR WINE LIST



*Try Us for Dinner!!*  
[dellaportadc.com](http://dellaportadc.com)

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**SERVICE TIMES 3% CC SERVICE FEE**