

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] 8**

**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 16.5** cherry compote, whipped cream, house made morning bun, Little Man 100% Maple Syrup

**CARROT CAKE PANCAKES [VG][GF] 18** vegan cream cheese frosting, candied walnuts, 100% Wisconsin 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** 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** 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

**SMOKED PORK HASH [GF] 21** house smoked pork, peppers & onions, potatoes, aji verde sauce, pickled red onions, fried eggs

**BREAKFAST POWER BOWL [GF] 19** organic buckwheat, organic tri-color quinoa, spicy pepitas, kale pesto, goat cheese, red & yellow bell peppers, mushrooms, arugula, 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

**SMOKED SALMON BENEDICT [GF] 24** salmon lox, house made potato pancakes, boursin habanero cream, poached eggs, arugula, hollandaise

**OMELETS SERVED W/ TOAST & POTATOES. SUB SALAD / CHEESY HASH / FRUIT \$3 SUB KETO= ROASTED CAULIFLOWER & HOUSE KETO BREAD \$6 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] 16.5** Chihuahua cheese, peppers, onions, roasted tomato salsa, avocado puree, toast, potatoes.  
Add Bacon 2

**BERKSHIRE HAM OMELET [GF] 16.5** 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 / FRUIT 3 ALL 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

**SMOKED PORK SANDWICH 17** house smoked pork, house BBQ sauce, buttermilk coleslaw

**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

**BLACKENED WHITEFISH BURGER 23** Henriksen's whitefish, chipotle lime aioli, cajun seasoning, greens.

**ASPARAGUS SALAD [GF] 18** roasted asparagus, Door County Creamery chevre cheese, greens, pickled red onion, artichoke hearts, toasted pistachios, lemon vinaigrette. Add chicken 6 Can be prepared Vegan

**CHOPPED SALAD [GF] 18** local greens, cheddar, 8-minute eggs, bacon, tomato, cucumbers  
Add organic grilled chicken 6

**HSK BACON [GF] 5**

**CHICKEN SAUSAGE [GF] 6**

**CHEESY HASH [GF] 8**



Visit Us In Racine!  
[bluebear eats.com](http://bluebear eats.com)

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

\$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  
3% CREDIT CARD SERVICE FEE

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

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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

### BOURBON VANILLA LATTE 6.5

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

### SMOKED CHERRY LATTE 7

house cherry syrup, smoked sugar, espresso, steamed milk

### LAVENDER LATTE 6.5

house made lavender syrup, 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 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

### SASSY COW CHOCOLATE MILK 4.5

### SAN PELLEGRINON LRG 8

### ORGANIC APPLE JUICE 5

### CHERRY JUICE 5

## SIGNATURE DRINKS

### APEROL SPRITZ / NA APEROL SPRITZ 13 / 11

### CHERRY MULE 12

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

### NEGRONI 16

Campari, Malfi gin, Cocchi Sweet Vermouth

### THE HERBIVORE 14

St. George Botanivore Gin, Fever Tree Grapefruit Seltzer, rosemary simple  
syrup, juniper berries

### BLUE "BEARY" OLD FASHIONED 13

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

### LEMON LAVENDER SPRITZ / NA LEM SPRITZ 13 / 11

Coli Di Luna organic prosecco, Lucano limoncello, lavender syrup, fresh  
mint, seltzer

## 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

### BLUE BEAR MIMOSA\*\* 9

blueberry syrup, lemonade, cava

### MIMOSA\*\* 8.5

organic Cava, orange juice

### 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

\*\*AVAILABLE N/A WITH N/A PROSECCO

## 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

### 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

### HINTERLAND PACKERLAND PILS 5.5

### VON STIEHL CHERRY HARD CIDER 10

### THIRD SPACE HAPPY PLACE IPA 6

## WINE

SEE SERVER FOR WINE LIST



Try Us for Dinner!!  
dellaportadc.com

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WE ARE UNABLE TO PROVIDE SEPARATE CHECKS DURING PEAK  
SERVICE TIMES 3% CC SERVICE FEE