

BLUE BEAR BRUNCH MENU

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

DONUT BITES **GF** **10**
MAPLE GLAZED--OR--CINNAMON SUGAR

MORNING BUN **6**

BLUE BEAR BENEDICT **GF** **KETO** deep fried poached eggs, Berkshire ham, potato pancakes, Gouda cream sauce, caramelized onions. **17**

RANCHEROS EGG BOWL **GF** Two eggs, fried tostada, stewed black beans, ranchero sauce, cotija cheese, avocado cilantro sauce, crema, corn bread **16**
add chorizo +3

SPRING POWER BOWL **GF** **VG** **KETO** organic buckwheat, organic tri-color quinoa, kale pesto, chicken sausage, farm eggs, crispy chickpeas, asparagus, arugula, tomato **17**
make vegan = sub veggie sausage and tofu scramble + 1

SWEET POTATO HASH **GF** **VG** roasted sweet potatoes, peppers, onions, arugula, scallions, cajun spice mix, two eggs, housemade toast **15**
Make Vegan = sub tofu scramble for egg +1

MEAT LOVERS SKILLET **GF** **KETO** HSK kielbasa, HSK bacon, Berkshire ham, peppers, onions, red potatoes, sweet potatoes, gouda sauce, choice of farm eggs, choice of housemade toast **28**

TOFU SKILLET **GF** **VG** red potatoes, sweet potatoes, onions, peppers, green onions, cashew parmesan, tofu scrambled "egg," choice of toast **16**

BLUE BEAR BREAKFAST **GF** **KETO** **VG** farm fresh eggs, bacon or ham, potatoes, housemade toast. **13**
Sub chicken sausage or chorizo +2

BERKSHIRE HAM, CHEDDAR & CAMELIZED ONION OMELET **GF** **KETO** breakfast potatoes, choice of housemade toast **16**

ASPARAGUS, TOMATO & CHEVRE OMELET **GF** **KETO** basil chive pesto, breakfast potatoes, choice of housemade toast **15**

CHORIZO & AVOCADO OMELET **GF** **KETO** cotija cheese, salsa roja, avocado cilantro breakfast potatoes, choice of housemade toast **16**

QUICHE OF THE DAY house potatoes, upgrade to fresh fruit or side salad +2 **15**

BLUE 'BEARY' PANCAKES lemon streusel, fresh blueberries, house blueberry syrup, Little Man 100% Maple Syrup **13**

BLUEBERRY OATMEAL BAKE **GF** **VG** with candied walnuts, fresh blueberries, lemon cream glaze **15**

LEMON POPPYSEED PANCAKES **VG** **GF** lemon glaze, Little Man 100% Wisconsin Maple Syrup **14**

MORNING BUN FRENCH TOAST seasonal fruit, honey mascarpone, 100% Wisconsin Maple Syrup **16**

GRIDDLED BANANA BREAD **GF** **VG** house-made banana bread, sugared strawberries, candied walnuts, cream cheese frosting **15**

BREAKFAST BURRITO **GF** **VG** black beans, hashbrowns, peppers, onions, pickled jalapenos, avocado cilantro, house salsa. **12**
Add eggs/ bacon/ chorizo 2, cheese 1, vegan cheese 2, GF wrap 2

BISCUITS GRAVY & EGGS Wild River Ranch mushrooms, house made chicken sausage, farm eggs, house made cheddar biscuits **15**

THE GARBAGE PILE Farm eggs, sharp cheddar, Berkshire ham, HSK bacon, hashbrowns, hollandaise, butter croissant **18**

LOX & BAGEL PLATE **GF** housemade bagel, salmon lox, pickled red onions, heirloom tomato, herbed cream cheese, arugula **20**

can sub gluten-free toast +3 add poached eggs +3

AVOCADO TOAST housemade french bread, avocado, tomato, arugula, pickled red onion **13**
add farm eggs +3 add salmon lox +9

SPRING BERRY SALAD **GF** **VG** mixed greens, strawberries, blueberries, goat cheese, pickled red onion, blackberry tarragon vinaigrette **16**

TAYLOR AVENUE CHOPPED SALAD **GF** **KETO** 8 minute egg, bacon, tomato, cucumber, sharp cheddar, avocado, buttermilk herb dressing. **15**

SEASONAL CHEF'S SALAD **GF** ask your server for today's offering! **price varies**

ALL SANDWICHES SERVED WITH HOUSE CHIPS SUB DUCK FAT FRIES 2 SWEET POTATO FRIES 2 FRESH FRUIT & SIDE SALAD 4 ALL SANDWICHES CAN BE PREPARED GLUTEN-FREE BY ORDERING GLUTEN-FREE BREAD 3

GRILLED CHEESE **GF** **KETO** **VG** Sharp cheddar, smoked Gouda, chive basil pesto, roasted tomato, housemade french bread **12**
add bacon/avocado/fried egg 2 each
make vegan with housemade vegan cheddar and kale pesto

REUBEN **GF** **KETO** corned beef, thousand island dressing, sauerkraut, Swiss cheese, housemade marble rye **16**

VEGGIE BURGER **GF** **VG** Housemade black bean patty, housemade vegan cheddar, greens, tomato **14**

WISCONSIN COLBY BURGER **GF** **KETO** 100% Wisconsin grass-fed beef, Roth colby cheese, caramelized onions, lettuce, tomato, pickles, on housemade brioche bun **18**

WEEKLY ROTATING BURGER **GF** **KETO** ask your server for this week's selection! **price varies**
add bacon//avocado//fried egg 2 each

HOUSE SIDES

BREAKFAST POTATOES [GF] 4
HASHBROWNS [GF] 4
CHEESY HASH [GF] 6
CORN BREAD [GF] 4
CHEDDAR BISCUIT 4

BACON [GF] 5
Hometown Sausage Kitchen
HOUSE CHORIZO 5
HOUSE CHICKEN SAUSAGE [GF] 6
HOUSEMADE TOAST prices vary
French, Wheat, Marble Rye

FRESH FRUIT 6
SIDE SALAD 6
DUCK FAT FRIES 6
SWEET POTATO FRIES 6
SALMON LOX +9

Due to our limited seating we ask that you limit your time to approximately 1 hour during peak service times.
*Consuming raw/partially cooked meat, eggs, poultry & seafood may increase risk of food borne illness.
\$3 split plate charge, 20% gratuity added to parties of 6 or more.

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COFFEES

ALL COFFEE DRINKS CAN BE MADE WITH OAT MILK +1

- ORGANIC VALENTINE COFFEE** Bali Blue Moon Roast **3.5**
- COLD BREW** Bali Blue Moon Roast **4**
- ESPRESSO** **3.5**
- AMERICANO** 2 shots **3.5**
- LATTE** hot or iced **5**
- CAPPUCCINO** **4.50**
- MOCHA** milk or dark chocolate **5.5**
hot or iced
- CARAMEL MACCHIATO** hot or iced **6**
- GOLDEN LATTE** espresso, cardamom, ginger, cinnamon, honey, vanilla, steamed milk **7**
hot or iced
- CARAMEL DELIGHT LATTE** espresso, housemade coconut chocolate syrup, caramel coconut milk, toasted coconut **7**
- TURTLE MOCHA** milk chocolate, caramel, hazelnut, whipped cream **6**
hot or iced
- MEXICAN MOCHA** house made Mexican cocoa, cinnamon, nutmeg, and a pinch of cayenne, espresso, steamed milk, whipped cream, cinnamon stick. **6**
- HOT CHOCOLATE** milk or dark chocolate sea salt cocoa mix, milk, whipped cream **4.5**

TEAS

- LAVENDER LONDON FOG** earl grey tea, steamed milk, housemade lavender syrup **6**
add espresso +1
- RISHI ORGANIC HOT TEA** jade cloud, tumeric ginger, earl grey, peppermint **3.5**
- RISHI ORGANIC ICED BLACK TEA** **3.5**
- RISHI ORGANIC CHAI** hot or iced **5.5**
- RISHI SPARKLING BOTANICALS** rotating selection **6**

SODA & JUICE

- FOUNTAIN SODA** Coke, Diet Coke, Sprite, Ginger Ale **3.5**
- POINT ROOT BEER** **4**
- SQUEEZED LEMONADE** **3.5**
- HOUSE BLUEBERRY LEMONADE** **4**
- DOOR COUNTY CHERRY JUICE** **6**
- SQUEEZED OJ** **4**
- SASSY COW MILK** **3**
- SASSY COW CHOCOLATE MILK** **4**
- ORGANIC APPLE JUICE** **3.5**
- POMEGRANATE JUICE** **6**
- CRANBERRY JUICE** **3.5**

BRUNCH DRINKS

- BLUE BEAR BLOODY MARY** Fieldnotes Vodka from Lacrosse Distilling! bacon, cheese, pickle, celery, olive, pepperoncini, lemon. **9.5**
- JUMBO BLOODY MARY** bacon, cheese, pickle, celery, olive, pepperoncini, lemon **13**
- VEGAN BLOODY MARY** pickle, celery, pepperoncini, pickled brussel sprout & asparagus, olive **10.5**
- JUMBO VEGAN BLOODY MARY** pickle, celery, pepperoncini, pickled brussel sprout & asparagus, olive **14**
- MIMOSA** **7.5**
- BLUE BEAR MIMOSA** blueberry syrup, lemonade, sparkling wine, lemon & blueberry garnish **8**
- BEERMOSA** blue moon or spotted cow **7.5**
try with ciderboys raspberry smash

BOTTLED BREWS

- ROTATING DRAUGHT BEER**
- KENOSHA BREWING CO. IPA** Kenosha Brewing Co., Kenosha, WI **5**
- ESPRESSO STOUT** Whole Hog, Stevens Point, WI **5**
- LOUIE'S DEMISE** amber, MKE Brewing, Milwaukee, WI **5**
- BLUE MOON** wheat ale **5**
- SPOTTED COW** farmhouse ale, New Glarus, WI **5**
- MILLER LITE** **4**
- ROCKY'S REVENGE** brown ale, Tyrannena, Lake Mills, WI **5**
- CIDERBOYS GRAN MIMOSA** Steven's Point, WI **5**
- DOG FISH HEAD SEA QUENCH SOUR** **5**
- MATILDA** Belgian ale, Goose Island, Chicago, IL **6**
- DROP DEAD BLONDE** blonde ale, Point Brewery, Steven's Point, WI **5**
- HOP REFRESHER** N/A, Lagunitas **4**

WINE

- WHITE**
- SPINELLI PINOT GRIGIO ITALY** **8.5, 32**
- FRUITIERE CHARDONNAY FRANCE** **8, 30**
- PONGA SAUVIGNON BLANC** **8.5, 32**
- CLEAN SLATE RIESLING GERMANY** **8.5, 32**
- VHINO VERDE PORTUGAL** **7, 28**
- HUBER SPARKING ROSE AUSTRIA** **45**
- RED**
- ROOT ONE PINOT NOIR CHILE** **9, 34**
- PUNTO FINAL ARGENTINA** **8.5, 32**
- TILIA MERLOT ARGENTINA** **8.5, 32**
- AUCTIONEER CABERNET NAPA VALLEY** **75**
- DUORO RED PORTUGAL** **39**
- CURATOR RED SOUTH AFRICA** **38**

KETO DRINKS

- KETO COFFEE** grass fed butter, coconut oil, coffee **6.5**
- KETO LATTE** espresso, heavy cream **8**
- KETO MARGARITA** tequila, fresh lime juice, orange extract, stevia, seltzer, fresh lime, salt **11**
- KETO COCKTAIL** blueberry vodka, fresh lemon juice, stevia, swerve, seltzer **10**



blue bear



@blue_bear_racine

ON DRAUGHT

MEXICAN HONEY ager. Indeed Brewing, milwaukee **6**
STARFRUIT IPA Moody Toungue, Chicago **6**

BOTTLED BREWS

KENOSHA BREWING CO. IPA Kenosha Brewing Co., Kenosha, WI **5**
ESPRESSO STOUT Whole Hog, Stevens Point, WI **5**
LOUIE'S DEMISE amber, MKE Brewing, Milwaukee, WI **5**
BLUE MOON wheat ale **5**
SPOTTED COW farmhouse ale, New Glarus, WI **5**
MILLER LITE **4**
ROCKY'S REVENGE brown ale, Tyrannena, Lake Mills, WI **5**
CIDERBOYS GRAN MIMOSA Steven's Point, WI **5**
DOG FISH HEAD SEA QUENCH SOUR **5**
MATILDA Belgian ale, Goose Island, Chicago, IL **6**
DROP DEAD BLONDE blonde ale, Point Brewery, Steven's Point, WI **5**
HOP REFRESHER N/A, Lagunitas **4**

WINE

WHITE

SPINELLI PINOT GRIGIO ITALY 8.5, 32
FRUITIERE CHARDONNAY FRANCE 8, 30
PONGA SAUVIGNON BLANC 8.5, 32
CLEAN SLATE RIESLING GERMANY 8.5, 32
VHINO VERDE PORTUGAL 7, 28
HUBER SPARKING ROSE AUSTRIA 45

RED

ROOT ONE PINOT NOIR CHILE 9, 34
PUNTO FINAL ARGENTINA 8.5, 32
TILIA MERLOT ARGENTINA 8.5, 32
AUCTIONEER CABERNET NAPA VALLEY 75
DUORO RED PORTUGAL 39
CURATOR RED SOUTH AFRICA 38

ON DRAUGHT

MEXICAN HONEY ager. Indeed Brewing, milwaukee **6**
STARFRUIT IPA Moody Toungue, Chicago **6**

BOTTLED BREWS

KENOSHA BREWING CO. IPA Kenosha Brewing Co., Kenosha, WI **5**
ESPRESSO STOUT Whole Hog, Stevens Point, WI **5**
LOUIE'S DEMISE amber, MKE Brewing, Milwaukee, WI **5**
BLUE MOON wheat ale **5**
SPOTTED COW farmhouse ale, New Glarus, WI **5**
MILLER LITE **4**
ROCKY'S REVENGE brown ale, Tyrannena, Lake Mills, WI **5**
CIDERBOYS GRAN MIMOSA Steven's Point, WI **5**
DOG FISH HEAD SEA QUENCH SOUR **5**
MATILDA Belgian ale, Goose Island, Chicago, IL **6**
DROP DEAD BLONDE blonde ale, Point Brewery, Steven's Point, WI **5**
HOP REFRESHER N/A, Lagunitas **4**

WINE

WHITE

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FRUITIERE CHARDONNAY FRANCE 8, 30
PONGA SAUVIGNON BLANC 8.5, 32
CLEAN SLATE RIESLING GERMANY 8.5, 32
VHINO VERDE PORTUGAL 7, 28
HUBER SPARKING ROSE AUSTRIA 45

RED

ROOT ONE PINOT NOIR CHILE 9, 34
PUNTO FINAL ARGENTINA 8.5, 32
TILIA MERLOT ARGENTINA 8.5, 32
AUCTIONEER CABERNET NAPA VALLEY 75
DUORO RED PORTUGAL 39
CURATOR RED SOUTH AFRICA 38