

BLUE BEAR DINNER MENU: WEEK OF 5/26

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

GF* - can be gluten free
V* - can be vegan

CHEESE & CHARCUTERIE BOARD [GF*] price varies

weekly selection of local meats & cheeses and housemade spreads & pickles

HOUSE CHIPS [GF] 5

side of buttermilk herb

DUCK FAT FRIES [GF] 6

side of garlic aioli

SOUP DU JOUR [GF] [V] 6

chef selection of soup. Ask your server

SPINACH & ARTICHOKE DIP [GF] 13

house chips

CORN BREAD [GF] 8

chipotle honey butter (2 pcs)

CHEDDAR BISCUITS 9

2 house made biscuits, pear butter

SUMMER BERRY SALAD [GF] [V*] 13

blueberries, strawberries, blackberries, spring mix, blackberry tarragon vinaigrette, chevre, candied walnuts

HEIRLOOM TOMATO SALAD [GF] [V*] 14

basil chive pesto, heirloom tomatoes, crispy herbed goat cheese, basil oil, sea salt.

POUTINE [GF] 11

house duck fat fries, smoked gouda sauce, red wine gravy, shredded gouda, haystack onions
add short ribs +5

BAKED MAC & CHEESE [GF*] 11

smoked gouda sauce, toasted buttered panko breadcrumbs. Gluten-Free \$3

ELOTE-STYLE ASPARAGUS [GF] [V*] 10

crema, lime, chipotle lime seasoning, fresh lime, cotija cheese
can sub vegan crema & cashew parm +1

SMOKED SALMON DEVILED EGGS [GF] 13

lox, salmon roe, dill

FRIED MOZZARELLA [GF] [V] 11

vegan mozzarella, roasted tomato sauce

CAJUN CAULIFLOWER BITES [GF] [V] 11

fried tricolor florets, cajun spices, avocado cilantro sauce

HUMMUS PLATE [GF*] [V] 12

housemade roasted red pepper hummus, cucumbers, yellow peppers, pickled red onions, arugula, house naan

CHARRED PORK BELLY [GF] 14

black garlic honey, cucumber, watermelon radish

SOFTSHELL CRAB [GF] 15

pickled slaw, chipotle aioli

SKIRT STEAK [GF] 24

chimichurri, lime

WISCONSIN BURGER [GF*] 16

housemade brioche bun, 2 patties of 100% grass-fed beef, Wisconsin Colby cheese, housemade pickles, lettuce, tomato
gluten-free +3 keto +4

FRIDAYS ONLY

COD FRY [GF*] 17

buttermilk fried Atlantic Cod, malt vinaigrette slaw, salted marble rye, tartar, lemon & house chips // fries +2
gluten free +3 potato pancakes & applesauce +3 keto +5

WEEKLY ROTATING FISH [GF*] price varies

ask your server about this week's offering!

CONSUMING RAW/PARTIALLY COOKED MEAT, EGGS, POULTRY & SEAFOOD MAY INCREASE RISK OF FOODBORNE ILLNESS.
20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

WINE

WHITE

VHINO VERDE		28
CLEAN SLATE RIESLING, GERMANY	9.5	32
HUBER SPARKLING ROSE, AUSTRIA		45
ESK VALLEY SAUVIGNON BLANC, NEW ZEALAND	9.5	32
SPY VALLEY SAUVIGNON BLANC, NEW ZEALAND		60
NOVELLUM CHARDONAY	9	30
YALUMBA SERIES PINOT GRIGIO, AUSTRALIA	9.5	32

RED

ROOT ONE PINOT NOIR, CHILE	10	34
POINT NORTH PINOT NOIR, OREGON		50
TILIA MERLOT, ARGENTINA	10	32
WATERBROOK MERLOT, WASHINGTON		38
DOURO RED, PORTUGAL		39
CURATOR RED, SOUTH AFRICA		38
PUNTO FINAL MALBEC, ARGENTINA	10	32
NUGAN ESTATE CABERNET, AUSTRALIA	10	40
AUCTIONEER CABERNET, NAPA VALLEY		75

BEER

ROTATING DRAFT BEER

MILLER LITE		5
MATILDA <small>Belgian-style ale, Goose Island, Chicago, IL</small>		7
SPOTTED COW <small>farmhouse ale, New Glarus Brewing Co, New Glarus, WI</small>		5
OBERON <small>wheat ale</small>		6
LOUIE'S DEMISE <small>amber ale, MKE Brewing Co, Milwaukee, WI</small>		6
ROCKY'S REVENGE <small>brown ale, Tyrannena, Lake Mills, WI</small>		6
CIDERBOYS GRANMIMOSA <small>cider, Ciderboys, Steven's Point, WI</small>		6
SEA QUENCH SOUR <small>sour, Dogfish Head Brewing, Milton, Delaware</small>		6
DROP DEAD BLONDE <small>blonde ale, Point Brewery, Steven's Point, WI</small>		6
HOP REFRESHER <small>N/A, Lagunitas</small>		4

Mocktails

BLUEBERRY BREEZE <small>housemade blueberry syrup, housemade rosemary syrup, lemon juice, ginger beer (spike with blueberry Stoli +7)</small>	8
STRAWBERRY CUCUMBER CLOUD <small>housemade strawberry syrup, housemade cucumber syrup, lemon juice, seltzer (spike with Fieldnotes vodka +7)</small>	7
BLACKBERRY MOCKJITO <small>blackberries, mint, lime juice, sprite (spike with bacardi +7)</small>	8

N/A

COKE / DIET COKE / SPRITE	3
FRESH SQUEEZED LEMONADE	3.5
BLUEBERRY LEMONADE	4
POINT ROOT BEER	3.75
RISHI SPARKLING BOTANICALS (ROTATING SELECTION)	5

SIGNATURE COCKTAILS

SPARKLING BASIL LEMONADE <small>housemade basil syrup, lemon juice, fieldnotes vodka, seltzer (Can be NA)</small>	13
STRAWBERRY JALAPENO MINT JULEP <small>mint, housemade jalapeno syrup, strawberry syrup, Bulleit bourbon, seltzer</small>	14
BLUEBERRY GIN AND TONIC <small>housemade blueberry syrup, lime juice, Rehorst Gin, tonic water</small>	12
HONEYCOMB SPRITZ <small>housemade honey syrup, lemon juice, cava, Don Julio</small>	14
LAVENDER HONEY MARGARITA <small>salt rim, housemade lavender syrup, housemade honey syrup, agavales tequila, triple sec, lime juice</small>	12
SUMMER JAM <small>housemade four-berry jam, Bulleit bourbon, lemon juice</small>	13

COFFEE AND TEA

ESPRESSO	4
LATTE / CAPPUCCINO	4
MOCHA <small>espresso, steamed milk, Indulgence Chocolatiers cocoa, caramel, milk or dark chocolate sea salt</small>	6
STRAWBERRY SHORTCAKE ICED LATTE <small>espresso, half and half, house strawberry syrup, brown sugar, whipped cream</small>	7
CHAI LATTE <small>Rishi Chai, milk</small>	6
CARAMEL MACCHIATO <small>espresso, vanilla syrup, steamed milk, caramel sauce, whipped cream</small>	6
MEXICAN MOCHA <small>cocoa, powdered sugar, cinnamon, nutmeg, pinch cayenne pepper, coffee, steamed milk, whipped cream, cinnamon stick</small>	7
TOASTED PISTACHIO LATTE <small>iced espresso, housemade pistachio syrup, oat milk</small>	8
RISHI ORGANIC HOT TEA <small>Jade Cloud, Earl Grey, Tumeric Ginger, Peppermint</small>	4

ASK YOUR SERVER FOR OUR SELECTION OF SPIKED COFFEES AND AFTER-DINNER DRINKS

Our menu items are made from scratch using locally sourced /organic ingredients whenever possible. No additives or preservatives. We use whole meats and eggs from local farms with no hormones or antibiotics. Our whole meats are slow cooked in house not processed. When in season and available we use local organic and/or sustainably grown produce. We cook with 100% real clarified butter, olive oil & coconut oil . We make all of our breads/bakery/desserts from srcatch as well. We use plant based biodegradable and compostable to go containers & straws.



blue bear /.



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