

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** MAPLE GLAZED--OR--CINNAMON SUGAR **9**

MORNING BUN **5**

COFFEE CAKE **GF** **5**

BLUE BEAR BENEDICT **GF** **KETO** deep fried poached eggs, Berkshire ham, potato pancakes, Gouda cream sauce, caramelized onions. **16.5**

SMOKED SALMON BENEDICT **GF** **KETO** potato pancakes, habanero cream cheese, arugula, poached eggs, hollandaise. **22**

SWEET POTATO HASH **GF** **VG** roasted sweet potatoes, peppers, onions, greens, scallions, cajun spice mix, two eggs, housemade toast **14**

Make Vegan = sub avocado for egg

SHORT RIB HASH **GF** **KETO** braised short rib, potatoes, onions, peppers, haystack onion rings, two eggs, housemade toast **20**

RANCHEROS EGG BOWL **GF** Two eggs, stewed black beans, chihuahua cheese, crema, crispy tortillas, ranchero sauce, corn bread **13**
add chorizo +2

BREAKFAST POWER BOWL **GF** **VG** **KETO** kale pesto, seasonal vegetables, organic buckwheat, organic tri-color quinoa, chicken sausage, 2 eggs **16**

make vegan = sub veggie sausage and avocado

BLUE BEAR BREAKFAST* **GF** **KETO** **VG** farm fresh eggs, bacon or ham, potatoes, house made toast. **12**

Sub chicken sausage or chorizo +1

BERKSHIRE HAM, KINDRED CREAMERY CHEDDAR, CARAMELIZED ONION OMELET **GF** **KETO** breakfast potatoes, choice of housemade toast **15**

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

CHORIZO, COTIJA, SALSA ROJA OMELET **GF** **KETO** breakfast potatoes, choice of housemade toast **16**

QUICHE OF THE DAY choose 1: fresh fruit, side salad, or house potatoes **15**

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

PUMPKIN OATMEAL BAKE **GF** **VG** pumpkin creme brulee, walnuts, cinnamon **14**

CARROT CAKE PANCAKES **VG** vegan cream cheese frosting, candied walnuts, Little Man 100% Wisconsin Maple Syrup **14**

MORNING BUN FRENCH TOAST seasonal fruit, honey mascarpone, 100% Wisconsin Maple Syrup **15**

GRIDDLED BANANA BREAD **GF** **VG** house-made banana bread, macerated apples, candied walnuts, cream cheese frosting **14**

BREAKFAST BURRITO **GF** **VG** stewed black beans, hashbrowns, peppers, onions, pickled jalapenos, house salsa. **11**

Add avocado/ eggs/ bacon/ chorizo 2, cheese 1, vegan cheese 2, GF wrap 2

BISCUITS GRAVY & EGGS Wild River Ranch mushrooms, house made chicken sausage, Yuppie Hill Farms eggs, house made jalapeno cheddar biscuits **15**

THE GARBAGE PILE SANDWICH Yuppie Hill Farms eggs, sharp cheddar, Berkshire ham, HSK bacon, hashbrowns, hollandaise, butter croissant **17**

APPLE & WALNUT SALAD **GF** **VG** Gala apples, candied walnuts, Roth buttermilk bleu cheese, local greens, craisins, champagne shallot vinaigrette Add chicken 4 **13**

TAYLOR AVENUE CHOPPED SALAD **GF** **KETO** 8 minute egg, bacon, tomato, cucumber, sharp cheddar, avocado, buttermilk herb dressing, add chicken 4 **15**

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

GRILLED CHEESE **GF** **KETO** **VG** Sharp cheddar, smoked Gouda, chive basil pesto, roasted tomato, house made sourdough **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, saeurkraut, swiss cheese, housemade marble rye **16**

VEGGIE BURGER **GF** **VG** House made vegan patty, house made vegan cheddar, avocado, tomato **14**

CLASSIC BURGER **GF** **KETO** Waseda Farms grass-fed beef, lettuce, tomato, caramelized onions, cheddar, 1000 island, housemade brioche bun **15**

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

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

BREAKFAST POTATOES [GF] **4**

HASHBROWNS [GF] **4**

CHEESY HASH [GF] **6**

HOUSEMADE TOAST prices vary

French, Wheat, Marble Rye, Sourdough

JALAPENO CHEDDAR BISCUIT **4**

HSK BACON [GF] **5**

HOUSE CHORIZO **5**

HOUSE CHICKEN SAUSAGE [GF] **6**

FRESH FRUIT **6**

SIDE SALAD **6**



LEARN MORE ABOUT US AND THE LOCAL FARMS
AND VENDORS WE WORK WITH!



CHECK OUT OUR DINNER MENU!

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**

TURTLE MOCHA milk chocolate, caramel, hazelnut, whipped cream **6**
hot or iced

DARK CHOCOLATE PEPPERMINT MOCHA Dark chocolate sea salt, housemade peppermint syrup, peppermint whipped cream **6**

ROSEMARY & ORANGE ICED LATTE rosemary syrup, orange bitters, oat milk **7**

GOLDEN LATTE espresso, cardamom, ginger, cinnamon, honey, vanilla, steamed milk **7**
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 **2.75**

POINT ROOT BEER **3.75**

SQUEEZED LEMONADE **3.5**

HOUSE BLUEBERRY LEMONADE **4**

DOOR COUNTY CHERRY JUICE **6**

SQUEEZED OJ **3.5**

SASSY COW MILK **3**

SASSY COW CHOCOLATE MILK **4**

ORGANIC APPLE JUICE **3.5**

POMEGRANATE JUICE **6**

CRANBERRY JUICE **3.5**

HOT APPLE CIDER **6**

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