



Blue Bear Easter Brunch

From-scratch. Locally-Sourced. Seasonally-Rotating

Please notify your server of any allergies or dietary restrictions!

DOUGHNUT BITES GF 10

cinnamon sugar & vanilla bourbon glaze

MORNING BUN

w/ cinnamon sugar & vanilla bourbon glaze

6

DOUBLE CHOCOLATE ZUCCHINI BREAD GF VG 11

11

CURRIED CARROT SOUP GF VG 8

8

BLUE BEAR BENEDICT* GF KETO 18

Potato pancakes, Berkshire ham, deep-fried poached farm eggs, gouda cream sauce, caramelized onions

CRAB CAKE BENEDICT GF 27

poached egg, crab cake, arugula, hollandaise, chives

SALMON BENEDICT GF 23

potato pancakes, boursin habanero cream cheese, salmon lox, arugula, poached farm eggs, hollandaise

TOFU SKILLET GF VG 16

roasted red & sweet potatoes, peppers & onions, tempeh bacon, tofu scramble, cashew crema, house toast

SWEET POTATO SKILLET GF 21

Roasted sweet potatoes, peppers & onions, housemade chorizo, chihuahua cheese, arugula, choice of farm eggs, choice of house toast

MEAT LOVER'S SKILLET GF 28

HSK kielbasa, HSK bacon, Berkshire ham, twice fried red potatoes, peppers & onions, smoked gouda cream sauce, choice of farm eggs, choice of house toast

ASPARAGUS, TOMATO, & CHEVRE OMELET GF KETO 18

basil chive pesto, house potatoes, housemade toast

HAM, CHEDDAR, CARAMELIZED ONION OMELET GF KETO 16

house potatoes, housemade toast

CHORIZO OMELET GF KETO 16

housemade chorizo, cotija cheese, avocado cilantro sauce, salsa roja, house potatoes, housemade toast

MORNING BUN FRENCH TOAST 17

whipped cream, berry compote, 100% maple syrup

BLUE 'BEARY' PANCAKES GF 14

lemon streusel, fresh blueberries, house blueberry syrup, 100% Wisconsin maple syrup

LEMON POPPYSEED PANCAKES GF VG 14

Lavender Glaze, 100% Wisconsin maple syrup

BLUEBERRY BAKED OATMEAL GF VG 15

gluten-free oats, blueberries, walnuts, lemon cream

RICOTTA & FOUR BERRY CREPES GF 15

lemon cream, 100% Wisconsin maple syrup

THE GARBAGE PILE SANDWICH 18

farm eggs, sharp cheddar, Berkshire ham, HSK bacon, hashbrowns, hollandaise, butter croissant

BISCUITS GRAVY & EGGS GF 16

house made chicken sausage & mushroom gravy, house made cheddar biscuits, choice of local farm eggs

QUICHE GF 17

Roasted Carrot, Sharp Cheddar, Caramelized Onion

AVOCADO TOAST GF VG 13

Housemade French brea, seasoned avocado smash, arugula, tomato, pickled red onion

add eggs +3

sub gluten-free toast +2

ASPARAGUS SALAD GF VG 13

parmesan, pickled onion, heirloom roasted asparagus, goat cheese, local greens, lemon vinaigrette

BRUNCH BURGER GF 19

2 patties 100% grass-fed beef, bacon jam, cheddar cheese, hashbrowns, fried egg, hollandaise

GRILLED CHEESE GF VG 13

sharp cheddar, smoked gouda, basil chive pesto, tomato, housemade french bread

add bacon / avocado / fried egg 2

sub gluten-free bread +2

make vegan +2

CHICKEN BACON WRAP GF 17

Organic chicken breast, spring mix, sharp cheddar, garlic aioli, HSK bacon, flour tortilla

Rosemary Potatoes GF VG 5

Hashbrowns GF 5

Cheesy Hash GF 8

Duck Fat Fries GF 7

Sweet Potato Fries GF VG 6

Bacon GF 4

Chicken Sausage GF 6

Chorizo GF 6

Bowl of Fruit GF VG 6

Cheddar Biscuit GF 5

Corn Bread Muffin GF 4

House Toast VG 3

Gluten-Free Toast GF VG 4

*Consuming raw/partially cooked meat, eggs, poultry & seafood may increase risk of food borne illness.

20% gratuity added to parties of 5 or more.

COFFEE & TEA

ORGANIC COFFEE Valentine Roasters Bali Blue	4.5
ORGANIC COLD BREW	5
ESPRESSO	3.5
AMERICANO	4
LATTE	5
CAPPUCCINO	5
MOCHA Milk, Dark Chocolate Sea Salt, or Turtle	7
TOASTED PISTACHIO LATTE	7
LAVENDER CREAM COLD BREW	6
STICKY TOFFEE LATTE	6
VANILLA ROSE LATTE	7
MEXICAN MOCHA Cocoa, Powdered Sugar, Cinnamon, Nutmeg, Pinch Cayenne Pepper, Coffee, Steamed Milk, Whipped Cream, Cinnamon Stick	6
CARAMEL DELIGHT iced espresso, caramel, housemade coconut chocolate syrup, coconut milk, toasted coconut. iced.	7
DARK CHOCOLATE DISARONNO amaretto DiSaronno, espresso, Indulgence Chocolatier's Dark Chocolate Sea Salt, milk,	13
RISHI ORGANIC ICED TEA	3
RISHI HOT TEA Jade Cloud, Earl Grey, Peppermint, Tangerine Ginger	4
CHAI LATTE Rishi Organic Chai, choice of milk	6
SPRINGTIME LONDON FOG Rishi Organic London Fog, choice of milk, thyme & sage syrup	6
VANILLA BOURBON CHAI Rishi Organic Chai, Still & Oaks Bourbon, housemade vanilla bean syrup, milk, cinnamon	13

BEER

ROTATING LOCAL DRAUGHT	6
OBERON Bell's Brewery, Kalamazoo, MI	6
HAPPY PLACE IPA Third Space Brewing, Milwaukee, WI	6
MATILDA Belgian ale, Goose Island, Chicago, IL	6
SPOTTED COW farmhouse ale, New Glarus, WI	5
LOUIE'S DEMISE amber, MKE Brewing, Milwaukee, WI	5
ROCKY'S REVENGE brown ale, Tyrannena, Lake Mills, WI	5
GRAND MIMOSA HARD CIDER Ciderboys, Steven's Point, WI	5
DROP DEAD BLONDE ale, Point Brewery, Steven's Point, WI	4
MILLER LITE	4
HOP REFRESHER N/A, Lagunitas	4

WINE

SPINELLI PINOT GRIGIO ITALY	9
FRUITIERE CHARDONNAY FRANCE	9
PONGA SAUVIGNON BLANC	10
CLEAN SLATE RIESLING GERMANY	10
ROOT ONE PINOT NOIR CHILE	10
PUNTO FINAL ARGENTINA	10
TILIA MERLOT ARGENTINA	10

BRUNCH COCKTAILS

BLOODY MARY bacon, cheese, pickle, celery, olive, pepperoncini, lemon Sub housemade spicy pepper vodka +2	12
JUMBO BLOODY MARY bacon, cheese, pickle, celery, olive, pepperoncini, lemon	15
VEGAN BLOODY MARY pickle, celery, pepperoncini, pickled brussel sprout & asparagus, olive	12
JUMBO VEGAN BLOODY MARY pickle, celery, pepperoncini, pickled brussel sprout & asparagus, olive	15
MIMOSA	9
BLUE BEAR MIMOSA blueberry syrup, lemonade, sparkling wine, lemon & blueberry garnish	9
MIMOSA FLIGHT	16
BEERMOSA	8

EASTER CREATIONS

BLUEBERRY OLD FASHIONED	13
SPRINGTIME SUNRISE Campari, tequila reposado, orange blossom, blood orange, lime, vanilla & almond syrup	14
TIME TO BRUNCH tequila blanco, lavender syrup, coconut, lemon, honey, lavender sugar. Served up.	14
JAMMIN' OUT vodka, berry jam, limoncello, triple sec, ginger beer	12
MINTY ISLAND DREAM cucumber, mint, pineapple, white rum, prosecco, agave	13
HIBISCUS SPIKED TEA blueberry gin, hibiscus tea, rosewater, lime, sugar	12

SODA & JUICE

COKE, DIET COKE, SPRITE	3
POINT ROOT BEER	4
100% SQUEEZED LEMONADE	3.5
BLUEBERRY LEMONADE	4
100% SQUEEZED OJ	3.5
POMEGRANATE JUICE	6
APPLE, CRANBERRY, CHERRY JUICE	4
SASSY COW MILK	4
SASSY COW CHOCOLATE MILK	5

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 scratch as well. We use plant based biodegradable and compostable to go containers & straws.



blue bear



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