

BLUE BEAR DINNER 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.

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

SMALL PLATES

HOUSE CHIPS [GF] 6
buttermilk herb dip

DUCK FAT FRIES [GF] 8
garlic aioli

SWEET POTATO FRIES [GF] [V] 9
vegan pub sauce

CORN BREAD [GF] 8
chipotle honey butter (2 pcs)

CHEDDAR BISCUITS 9
2 house made biscuits, garlic herb butter

SOUP DU JOUR [GF] [V] 8
chef selection of soup. Ask your server

GRASS FED BEEF CHILI 12
local sharp cheddar, red onion, crema
Add corn bread 3.5

BLOOD ORANGE & FENNEL SALAD [GF] [V] 14
red onion, arugula, balsamic vinegar, EVOO

POUTINE [GF] 12
house duck fat fries, smoked gouda sauce, red wine gravy, shredded cheddar, haystack onions

BAKED MAC & CHEESE [GF*] 12
smoked gouda cheddar sauce, toasted buttered panko breadcrumbs.
Sub Gluten-Free \$3

SMOKED SALMON DEVILED EGGS [GF] 13
lox, dill (6 pcs)

FRIED MOZZARELLA [GF] [V] 12
vegan mozzarella, roasted tomato sauce

CAJUN CAULIFLOWER BITES [GF] [V] 12
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, pinsa bread
gluten free +3

ENTREES

VEGGIE BURGER 15
house black bean burger, arugula, pickled red onion, onion rings, vegan pub sauce

WISCONSIN BURGER [GF*] 16
housemade brioche bun, 2 patties of 100% grass-fed beef, Wisconsin Colby cheese, housemade pickles, lettuce, tomato
add bacon +2 add avocado cilantro sauce +1 gluten-free +3

ROASTED VEGGIE LASAGNA [GF] [VG] 22
spinach, mushrooms, butternut squash, house marinara sauce, vegan ricotta, vegan mozzarella

COD FRY [GF*] 17
buttermilk fried Atlantic Cod, malt vinaigrette slaw, salted marble rye, tartar, lemon & house chips
Sub duck fat fries/ potato pancakes & applesauce +3 Sweet potato fries 2
Can be prepared GLUTEN-FREE 5
KETO 7

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

CLEAN SLATE RIESLING, GERMANY	9.5	32
HUBER GRUENER VELTLINER, AUSTRIA		40
ESK VALLEY SAUVIGNON BLANC, NEW ZEALAND	9.5	32
SPY VALLEY SAUVIGNON BLANC, NEW ZEALAND		52
SPINELLI PINOT GRIGIO, ITALY	9.5	32
LIMESTONE HILL CHARDONNAY	11	38

RED

ROOT ONE PINOT NOIR, CHILE	11	34
TILIA MERLOT, ARGENTINA	10	32
PUNTO FINAL MALBEC, ARGENTINA	10	32
NUGAN ESTATE CABERNET, AUSTRALIA	11	40

BEER

ROTATING DRAFT BEER

MILLER LITE	5
MATILDA Belgian-style ale. Goose Island, Chicago, IL	7
SPOTTED COW farmhouse ale. New Glarus Brewing Co. New Glarus, WI	5
ARM BARN Hazy IPA. Broken Bat Brewing. Milwaukee, WI	6
CAVE ALE amber ale. Potosi Brewing Company, Potosi, WI all profits to charity!	6
ROCKY'S REVENGE brown ale. Tyrannena, Lake Mills, WI	6
GRAND MIMOSA CIDER cider. Ciderboys, Steven's Point, WI	6
SEA QUENCH SOUR sour. Dogfish Head Brewing, Milton, Delaware	6
DROP DEAD BLONDE blonde ale. Point Brewery, Steven's Point, WI	6
HOP REFRESHER N/A. Lagunitas	4
ROSE' HARD CIDER One Barrel, Egg Harbor, WI	6
HAZY IPA Broken Bat Brewing, Milwaukee, WI	6

MOCKTAILS

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

N/A

COKE / DIET COKE / SPRITE	3.50
FRESH SQUEEZED LEMONADE	4
BLUEBERRY LEMONADE	4.50
POINT ROOT BEER	3.75
RISHI SPARKLING BOTANICALS (ROTATING SELECTION)	5

SIGNATURE COCKTAILS

BLUE "BEARY" OLD FASHIONED	13
BLOOD ORANGE MULE	14
ESPRESSO MARTINI	12
FIERY DRAGON MARGARITA salt rim, housemade lavender syrup, housemade honey syrup, agavales tequila, triple sec, lime juice	12
WISCONSIN OLD FASHIONED	14
COCKTAIL OF THE WEEK Ask your server about this week's cocktail special!	12

COFFEE AND TEA

ESPRESSO	4
LATTE / CAPPUCCINO	5
MOCHA espresso, steamed milk, Indulgence Chocolatiers cocoa, caramel, milk or dark chocolate sea salt	6
CARAMEL MACCHIATO espresso, vanilla syrup, steamed milk, caramel sauce, whipped cream	6
VANILLA ROSE LATTE	7
TOASTED PISTACHIO LATTE iced espresso, housemade pistachio syrup, oat milk	8
MEXICAN MOCHA cocoa, powdered sugar, cinnamon, nutmeg, pinch cayenne pepper, coffee, steamed milk, whipped cream, cinnamon stick	7
CHAI LATTE Rishi Chai, milk	6
RISHI ORGANIC HOT TEA Jade Cloud, Earl Grey, Tumeric Ginger, Peppermint	4
RISHI ORGANIC ICED TEA	4
RISHI ORGANIC ICED PEACH TEA	5

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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