

The Black Bear Café-An Irish Pub in Naples....

Nourish your Spirit as well as your Tummy!



The Squid Jiggers and friends

The 'Bear,' located one mile east of the Naples Causeway, is an authentic Irish pub in the heart of the Lakes Region. Created in the spirit of country pubs in southern Ireland, the Irish owner, born and raised in Waterford, Ireland, assures us that the tradition and ambiance of a true 'public house' is presented to each and every guest that visits us. The wait-staff are trained to pour a perfect pint, and they are devoted

to serving the traditional Irish Fare, such as the Irish Breakfast complete with Rashers and the black and white puddings, Fish 'n Chips, Guinness Braised Beef and Colcannon Cakes, and the good hearty fare that boasts local favorites, local products and local charm. The menus offer great variety, steaks, salads, seafood, burgers, seriously good pizza, signature paninis and amazing desserts, like Maine Wild Blueberry

Pie or Scrumptious Guinness Chocolate Orange Cake made with a pint of Guinness, Callibcaut chocolate and finished with Chocolate Cognac Ganache. Recipes are prepared on site, using the best ingredients, and great pride with the goal to create an exceptional experience in an environment that is fun, friendly and exuberant; in Ireland it's called 'craic.'

As is the tradition in Ireland, this Irish Pub capitalizes on local products and local talent to bring great food and service to its guests. Owner John Bohill is a veteran in the restaurant business, having had two successful pubs in the Boston area in the '70s and '80s and before that in Ireland. Early in his career, John beat 30 contenders in a competition sponsored by United Distillers of Ireland to represent Ireland in an international Barmen's competition held in Luxembourg, in both 1970 and 1972, winning the National Individual Champion award both times, and was a mem-

ber of team that placed 2nd in the group competition. "He's not one of those juggling bartenders, but a master mixer of the spirits," says a happy martini drinker, and he adds, "The guy has a sense of humor." Co-owner Susan Bohill's late father, T.O. Sykes opened the renowned Big Fish restaurant on the Miami River in Florida in the '80s, where the food, service and iconoclastic environment were praised and touted by food critics and customers.

Chef Patrick Lindsey and the culinary crew is a well-synchronized team that is creative and particular. The 'BBC' menu selections - Breakfast, Lunch, Early Bear served 4 -6 pm Weekdays, Dinner, and chef specials are made from scratch daily, and requests are honored to modify an order to suit health or dietary needs. The BBC was voted 2010 Best Caterer, Readers Choice Contest Winner, Lake Region Weekly, for the take-out catering options. Their pies sell at a brisk pace, with the Maine

Wild Blueberry Pie being the most popular. Soon the Blackberry Basil Vinaigrette Salad Dressing, the house dressing, will also be available to purchase by the bottle. Chef Frank Merced (CIA), Executive Chef at Holiday Inn By The Bay Portland serves as a guest chef at the 'Bear', where magical evenings materialize over meticulously prepared courses paired with fantastic wines and spirits and orchestrated to inspire frivolity and merriment. Chef Frank also serves as a culinary mentor to the BBC culinary crew.

Open year round, the summer season has extended hours, 7 am until at least 9 pm every day (and often later) and weather permitting, outdoor seating for al fresco dining. When the snow flies, there is ample parking for the snowmobilers who arrive on the trail that feeds into the BBC parking lot. Hours shift with the seasons, as do menu selections and take-out catering offerings. Most Fridays at 9 pm the

Squid Jiggers perform live, and most Sundays between 4 pm - 8 pm a traditional Irish Seisun transforms the dining room into a glorious chamber of tunes and songs performed in a relaxed and informal setting. Every so often, Irish Dancers will be in the mix, and just like the pubs in Ireland, the soul is nourished.

This 'Bear' belongs in the Best-Kept-Secret Hall of Fame in the Lakes Region. It's off causeway, and one need only walk through the doors to experience the ambiance. The food is excellent, hearty selections for vegetarians, gluten free options, full bar, Guinness and Smithwicks on tap, and a very caring staff. So the next time you are looking for a truly unique and fantastic dining experience, follow the Moose Prints into the local Irish Pub - The Black Bear Café - for a taste of Ireland close to home.

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