

LET'S GET STARTED

legendary artichoke & spinach dip served with toasted pita bread \$8 

escargot served with whipped gorgonzola cheese, roasted garlic, and toast points \$10

bison meatballs with stout cream sauce and toast points \$12

L.May's modern relish tray assortment of local artisanal cheeses, meats, housemade roasted red pepper hummus, seasonal veggies, and crackers \$16

pulled pork nachos with pickled bell and poblano peppers, aged cheddar cheese sauce, and fresh pico de gallo over roasted corn chips \$12 

roasted spiced cauliflower marinated in middle eastern spiced yogurt with toasted pine nuts, golden raisins, and shaved parmesan, finished with rosemary olive oil \$9  

winter bruschetta savory spreadable tomato cheesecake with basil pesto sauce, topped with caprese salad served with garlic toasted points \$11 

our small pizzas also make great appetizers!

 *additional appetizers can be prepared gluten free by request*



*"The food, drink, and fellowship can't be beat.
The best neighborhood place in town."*

-  tripadvisor

we love when you share your experience
on your favorite restaurant review site

**thank you to the following local organic farms
that help us produce delicious results!**

Hideaway Gardens
Lange Farms
McDonald Farm
Stillmunkes Farm
Tri-State Market
5th Season Co-op

...and many other vendors at the Dubuque Farmers' Market

**we offer a 5% discount every
time you dine and pay with cash**

GUILT FREE SECTION

soup du jour ask your server about our featured soup, served with bread for dipping \$3.5 cup & \$7 bowl

house salad fresh greens with cucumber, red onion, and toasted almonds. sprinkled with fresh parmesan, housemade croutons, and topped with our house dressing, roasted garlic parmesan vinaigrette \$8 

caesar salad romaine tossed with traditional caesar dressing, parmesan cheese, and homemade croutons, ask for anchovies \$10

roasted veggie salad roasted beets, carrots, brussels sprouts, green apple, freekeh, and fresh greens, lightly dressed with olive oil and lemon juice and finished with sunflower seeds and goat cheese crumbles \$13 

add chicken [\$5], shrimp [\$8], or 8 oz. salmon fillet [\$10] to your salad
  *all salads can be served gluten free or vegetarian upon request*

ON THE SIDE

side house salad \$4 

side caesar salad \$6

veggie du jour \$5  

freekeh pilaf \$5 

quinoa pilaf \$5  

mashed red potatoes \$5  

sweet potato mash \$6  



GLUTEN FREE



VEGAN



VEGETARIAN



sundays: dine-in and get \$10 off a bottle of wine

(w/purchase of 2 entrees or a large pizza)

every day: retail wine to go, \$10 off list price

please indicate your dietary needs to your server, proper accommodations will be made

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

THE MAIN COURSE

served with our house salad with roasted garlic parmesan vinaigrette and freshly baked multigrain bread with roasted red pepper butter

duck cassoulet chef tony's twist on the classic french dish: hearty braised duck with rabbit and andouille sausages over a white bean purée \$24

chick'n'dumplings tender roasted chicken with homemade dumplings, potato, carrot, and asparagus in garlic rosemary sauce. featuring local roasted organic chicken \$21

walleye fillet toasted almond and horseradish encrusted fillet with sweet potato mash and a puréed roasted red pepper sambuca sauce \$23 

salmon 8 oz. fillet served with roasted vegetable quinoa pilaf and topped with goat cheese greek yogurt \$24 

sea scallops pan seared with prosciutto sage bread pudding and a chorizo cream sauce \$25

filet mignon 8 oz. choice black angus tenderloin (wet aged) served with caesar butter and mashed red potatoes \$26 

butternut squash risotto cake with sherry sautéed mushrooms, leeks, green apple, and hazelnut \$22  

'Lil's lasagna tender pasta layered with spicy italian sausage and beef, over hearty roasted tomato sauce, topped with melted mozzarella and parmesan cheeses \$18

pumpkin ravioli with roasted butternut squash and sage brown butter sauce \$18 

braised pork shanks tender fall-off-the-bone pork with a red wine reduction sauce, served over mashed red potatoes \$24

*split plates [\$4], includes salad and bread.
no separate checks for parties of 6 or more*

PIZZA PIES

WE CATER!
ask for more info... 

thin crust specialty pizzas! small = 9" large = 14"

 10.5" small & 14" large gluten free crust [additional \$2 & \$3]
\$2.5 for 1/2 & 1/2 pizzas [no small 1/2 & 1/2's]

L.May supreme pizza our hearty red sauce with **spicy** italian sausage, asparagus, artichoke, and mozzarella cheese lightly sprinkled with fresh goat cheese **small** \$13 **large** \$22

"gettin' figgy with it" pizza mission figs, **spicy** italian sausage, chicken breast, caramelized onions, brie and mozzarella cheeses, and aged balsamic reduction over a roasted garlic olive oil sauce **small** \$12 **large** \$21

isle of capri pizza olive oil and roasted garlic crust baked and topped with fresh mozzarella, basil, and tomatoes. finished with balsamic reduction, cracked pepper, and sea salt **small** \$11 **large** \$19 

"you're in dubuque" pizza crispy applewood smoked bacon, **spicy** italian sausage, mushrooms, and onions over our hearty red sauce, topped with mozzarella and cheddar cheeses **small** \$10 **large** \$18

classic pizza a classic pie with pepperoni, green olive, and mozzarella cheese over our hearty red sauce **small** \$10 **large** \$18

steak bleu pizza black angus tenderloin and bell peppers, gorgonzola cheese cream sauce with mozzarella cheese **small** \$13 **large** \$22

bacon mac n' cheese pizza penne pasta and applewood smoked bacon over an alfredo cream sauce with smoked gouda, cheddar, and mozzarella cheeses **small** \$11 **large** \$19

SAVE ROOM FOR THESE

double chocolate brownie served warm and ooey gooey delicious with vanilla bean ice cream \$6.5 

cheesecake du jour daily rotating flavors from our friends at Galena Main Street Cheesecakes \$7 

*we feature several weekly rotating desserts,
your server will present other desserts available!*

RED WINE BY THE GLASS



pinot noir

FOLONARI - VENETO, ITALY - \$6.5/26

classic pinot noir style, complex and delicate

malbec

ALTOS DEL PLATA - MENDOZA, ARGENTINA - \$6.5/26

mouth-filling black cherry and dark plum flavors, subtle spice

merlot

MOUNTAIN MERLOT - WALLA WALLA, WA - \$7/28

velvety with rich flavors of red berry, plum, and ripe cherry,

côtes du Rhône red blend

"OLD FARM" LA VIEILLE FERME - RHONE VALLEY, FRANCE - \$7/28

red fruit and spice with a fresh finish (consists of carignan, cinsault, grenache, and syrah)

zinfandel

CLINE CELLARS - LODI, CA - \$7.5/30

dark berry fruit notes including black cherry and strawberry. an intriguing level of smokiness and spice, significant oak aging

cabernet sauvignon

TRIM - CALIFORNIA - \$7.5/30

an elegant cab with notes of plum, licorice, and a hint of tobacco

red ½ bottles (wine discounts do not apply on ½ bottles)

LA CREMA PINOT NOIR - SONOMA, CA - \$20 (approximately 2.5 glasses)

flavors of pomegranate, red plum, and orange zest deliver a well-balanced pinot with fine tannins and good concentration, supple mouthfeel, and a lingering finish

SEVEN DEADLY ZINS ZINFANDEL - LODI, CA - \$18 (approximately 2.5 glasses)

fragrant appeal with crushed berry, soft oak, and cigar box notes. explosive, concentrated fruit, wild berry, spice, and black berry compote on the finish

ROMBAUER ZINFANDEL - NAPA, CA - \$25 (approximately 2.5 glasses)

flavors of ripe cherry and vanilla converge toward blackberry and spice. very fine tannins and great length make for a satisfying finish

ROMBAUER MERLOT - NAPA, CA - \$25 (approximately 2.5 glasses)

medium-bodied wine, soft and subtle on the palate with flavors of plum and cherry at the forefront. lifted, aromatic finish that displays a distinct freshness

ALEXANDER VALLEY VINEYARDS CABERNET - \$21 (approximately 2.5 glasses)

a cab with great texture and structure. concentrated flavors of cherry, cassis, blackberry, plum, spice, tobacco, and chocolate

WHITE WINE BY THE GLASS



sparkling

ALLURE MOSCATO - CA - \$7/28

slightly sweet with fresh fruit flavors

MASCHIO PROSECCO - ITALY - \$7/28

a bouquet of white peach and orange blossoms, fruit forward, with peach and almond flavors

pinot grigio

FOLONARI - VENETO, ITALY - \$6.5/26

cool, crisp, and vibrant; the perfect glass of wine for any occasion

riesling

SAINT "M" RIESLING - GERMANY - \$7/28

slightly sweet with crisp acidity

88 points wine spectator

sauvignon blanc

BONTERRA, MENDOCINO - CA - \$7.25/29

grapefruit, citrus, kiwi, and notes of fresh cut grass, made with 100% organic grapes

87 points wine spectator

chardonnay

HELENA RANCH VINEYARDS - LODI, CA - \$6.5/26

crisp, bright, and refreshing. tropical fruit notes with minimal oak

KENWOOD VINEYARDS YALUPA - KENWOOD, CA - \$7.5/30

complex fruit aromas of fig and peach are followed by sweet vanilla and nutmeg. rich and full-bodied mouthfeel with a smooth creamy finish and significant oak

white blend

MICHAEL DAVID INCOGNITO - LODI, CA - \$8/32

full-bodied, exotic grapes give it a heady aroma, almost like star fruit. with bright notes of peaches and a creamy finish. great with food or on its own, this wine is guaranteed to be a crowd pleaser! (viognier, chardonnay, sauvignon blanc, symphony, muscat, and semillon)

white ½ bottles (wine discounts do not apply on ½ bottles)

ROMBAUER CHARDONNAY - NAPA, CA - \$25 (approximately 2.5 glasses)

vibrant flavors of mango and guava meld with vanilla and soft spice on the creamy, rich palate. the finish is juicy and satisfying

WHITE WINE BOTTLES



sparkling

CHANDON BRUT - NAPA, CA - \$38

nutty flavors with hints of brioche that build to a refreshingly dry finish

89 points wine spectator

white blend

PINE RIDGE CHENIN BLANC VIOGNIER - NAPA, CA - \$32

the sweetness of voinier with the tartness of chenin blanc combine to create a delightfully refreshing wine; lively fruit flavors linger through a clean and slightly off-dry finish

90 points robert parker

riesling

EROICA - COLUMBIA VALLEY, WA - \$45

an elegant off-dry riesling in a collaboration between dr. loosen estate and chateau ste. michele, two of the world's great riesling producers. mandarin orange aromas melded with mineral, spiced apple, and lively, crisp acidity

93 points wine enthusiast

pinot grigio

BANFI "SAN ANGELO" - ITALY - \$36

fruit forward, rich, and full-bodied with a long finish

pinot gris

KING ESTATES - EUGENE, OR - \$35

medium bodied with luscious flavors of pineapple, pear, white peach, and zesty citrus fruit

sauvignon blanc

MATUA - MARLBOROUGH, NEW ZEALAND - \$34

passion fruit, black currant, and citrus lifted with a touch of fresh grass

chardonnay

ROMBAUER VINEYARDS - NAPA, CA - \$48

a rich chardonnay with seamless, textured layers of cantaloupe, pineapple, and vanilla followed by a touch of oak – delicious!

LES CHARMES, CAVE DE LUGNY - BURGUNDY, FRANCE - \$36

aromas of citrus, peach and apricot followed by a wonderful balance between acidity and sweetness with a marked freshness from aging primarily in stainless steel. attractive honey notes on the rounded, generous finish

picpoul blanc

PAUL MAS ESTATES - FRANCE - \$33

this little french grape offers a delightful surprise – tart, creamy, and spicy all in one. an excellent companion to seafood and fish dishes

RED WINE BOTTLES



pinot noir

CHERRY TART - SONOMA, MONTEREY, SANTA BARBARA, CA - \$35
multi single vineyard blend, 100% pure pinot noir. rich and approachable, with layers of blackberry, wild berry, cherry, and plum flavors. well-proportioned with firm tannins and a lingering finish

WILLAMETTE VALLEY VINEYARDS WHOLE CLUSTER - OR - \$46
vibrant aromas of fresh cherries, strawberries and clove with a hint of earthiness, flowing into a soft, well-rounded finished accented by mouthwatering acidity

LA CREMA WINERY - RUSSIAN RIVER VALLEY, CA - \$51
dense but supple. extensive notes of ripe fruit, black licorice, and cola followed by juicy blackberry and cherry with a touch of cocoa and hint of molasses

rioja

FAUSTINO VII 2011- RIOJA, SPAIN- \$32
scents of red currant and cherry with a touch of vanilla. well-balanced with velvety flavors of red cherry and raspberry. a long, expressive finish of vanilla and toasty oak

FAUSTINO I 2001 - RIOJA, SPAIN - \$75
aromatic and complex, with notes of tobacco, cedar and leather against a background of ripe fruit, jam and spices. powerful yet velvety, with flavors of rich red fruit, licorice, and minerals and smooth, ripe tannins.
(limited availability)

98 points tasting panel, 97 points decanter

tempranillo

VOLVER SINGLE VINEYARD - LA MANCHA, SPAIN - \$34
its deep ruby/purple color is followed by copious aromas of black currants, black cherries, pepper, underbrush, and licorice
91 points steven tanzer

garnacha

LAYER CAKE - CALATAYUD, SPAIN - \$32
intense dark fruit with a background of rich dark chocolate, freshly ground coffee, a note of spice and a long creamy finish

mourvèdre

CLINE ANCIENT VINES MOURVÈDRE - SONOMA, CA - \$35
hints of eucalyptus on the nose, distinct chocolate characteristics and a luscious deep plum flavor of oak and a smooth finish. EJ's favorite!

valpolicella

ZENATO - VALPOLICELLA, ITALY - \$38
full-bodied and dry, velvety, with a good structure. delicate, reminiscent of maraschino cherries and fruits of the wood. Lea's favorite - give this one a try!

RED WINE BOTTLES (CONTINUED)



shiraz

HEARTLAND - AUSTRALIA - \$35

dense, layered black fruit with aromas of anise and cracked pepper enveloped in classic blackberry. an echo of mint is brought to the palate by the addition of a small amount of limestone coast fruit

MOLLYDOOKER CARNIVAL OF LOVE - MCLAREN VALE, AUST - \$75

layers of rich cherry and blackberry fruits, creamy vanilla notes, chocolate, and even some pepper and spice

95 points wine spectator, rated #2 on 2014 wine spectator top 100

MOLLYDOOKER BLUE EYED BOY - MCLAREN VALE, AUST - \$70

rich, creamy vanilla followed by an explosion of blueberries. vibrant dark berry fruits, plum, and chocolate cream. silky texture laced with luscious layers of fresh fruit, spice, coffee, and a seamless finish

merlot

ROMBAUER CARNEROS - NAPA, CA - \$48

vibrant and concentrated aromas of tobacco and cedar intertwine with plum and boysenberry. medium to full bodied, the wine shows elegance and structure

malbec

CATENA - ARGENTINA - \$35

notes of ripe dark fruits, cracked white pepper, tobacco and mocha

91 points wine spectator

chianti classico

BANFI - TUSCANY, ITALY - \$33

well-noted for the alluring bouquet, rich flavors, supple tannins, and good acidity – a must try for chianti lovers!

nebbiolo

DAMILANO - PIEDMONT, ITALY - \$37

coined the “baby barolo”. a classic italian varietal that pairs well with many dishes. balanced tannins and good structure are velvety and harmonic on the palate

montepulciano

FOLONARI - ITALY - \$32

this is the perfect wine to dine with. lively and juicy with bright notes of cherries and cranberries, take a taste and picture yourself in the italian countryside

RED WINE BOTTLES (CONTINUED)



red blend

INCOGNITO - LODI, CA - \$34

another incredible wine from michael david winery – a big, rich, and bold blend of nine grapes produces deep complexity with intense ripe fruits and a lingering finish

19 CRIMES - AUSTRALIA - \$30

a bold blend of shiraz and durif (petite syrah) with dark fruits and vanilla. a wine that showcases the beauty of blending two varieties, delivering a memorable wine with loads of personality

CHATEAU BELLEVUE - BORDEAUX, FRANCE - \$36

a classic bordeaux blend from a 6 generation family-owned vineyard

MOLLYDOOKER TWO LEFT FEET - MCLAREN VALE, AUST - \$45

the best elements of shiraz, merlot & cabernet in a seamless blend. the combination creates great complexity but also great length, mocha, and spice are the lasting flavors but each new taste shows more attractive fruit and delicious flavors

91 points robert parker

SOLANERA 2012 - EASTERN SPAIN - \$45

full bodied with notes of acacia flowers, black raspberries, blueberries, and black currants, an L.May must-try!
(70% monastrell, 15% cabernet sauvignon, 15% garnacha)

94 points robert parker

THE PRISONER, PRISONER WINE COMPANY - NAPA, CA - \$59

a favorite year after year – zinfandel, cabernet, petite sirah, syrah, and charbono
(limited availability)

CONN CREEK ANTHOLOGY - NAPA, CA - \$62

blackberries and plums nestle among cocoa, anise and wildflowers. on the palate a bright opening of black currants leads to a lingering finish of rich chocolaty tannins

BILA-HAUT, RHONE VALLEY, FRANCE - \$65

serious, classically styled rhone blend, offering awesome aromas and flavors (blackberry, mineral, and licorice), full-bodied richness and fabulous concentration that never comes across as heavy
(blend of syrah, grenache and carignan)

97 points robert parker

RED WINE BOTTLES (CONTINUED)



cabernet sauvignon

EARTHQUAKE - LODI, CA - \$42

chock full of decadent black fruits, chewy tobacco, sweet vanilla, and spice aromas

COLUMBIA CREST RESERVE - COLUMBIA VALLEY, WA - \$58

textured spicy oak intertwined with abundant black cherry and sweet black currant dark fruit flavors. the elegant seductive fleshy mid-palate leads to an expressive, lingering finish.

91 points wine spectator

HEITZ CELLAR - NAPA, CA - \$74

a burst of blackberry flavors softly framed by notes of fresh currant. silky tannins give this cab a solid backbone, weaving the flavors into a smooth, harmonious finish

SHAFFER VINEYARDS - NAPA, CA - \$95

from the stags leap district, a rich and intense wine with notes of mocha, tar, spices, and tobacco

94 points robert parker

DON MELCHOR (CONCHA Y TORO) - CHILE - \$129

deep, lush fruit followed by fine-grained tannins and a note of oak

94 points wine spectator

STAG'S LEAP "FAY VINEYARDS" - NAPA, CA - \$155

a voluptuous wine with seductive perfume, supple structure, and rich berry

93 points robert parker

zinfandel

SALDO, PRISONER WINE COMPANY - NAPA, CA - \$46

bold in its dark berry aroma and laced with hints of cardamom and fall spices, the finish has persistent notes of chocolate and rich coffee bean

88 points wine spectator

ROMBAUER VINEYARDS - NAPA, CA - \$48

rombauer quality with deep, lush fruits, a touch of spice, and a lingering finish

EARTHQUAKE ZINFANDEL - NAPA, CA - \$42

a bold and intense zinfandel from michael david winery. ripe and zesty, with appealing flavors of huckleberry, fresh sage and licorice

93 points wine enthusiast

syrah

HARAS CHARACTER, MAIPO VALLEY, CHILE - \$46

deep, dark wine with an immense nose of ripe blackberries, cassis, black pepper and rosemary aromas. lusciously rich and full, with black fruit flavors dominating, and a streak of attractive minerally freshness and smoky oak nuances. long and impressive finish, with more black pepper character

BEER



PALE ALE/CREAM ALE

oskar blues dales pale **97 RB**

sixpoint sweet action 

ENGLISH ALE

boddingtons pub (*pint*) 

BLONDE ALE

good old potosi golden **LOCAL**

BELGIAN ALE

duvel belgian **99 RB**

PEPPER ALE

bent river jalapeño

AMBER ALE

breckenridge avalanche

ballast point calico **91 RB**

HEFEWEIZEN/WHEAT

ayinger bräu-weisse **97 RB**

hacker-pschorr **93 RB**

wasatch apricot hefeweizen 

freigeist pimock (*pint*)

PORTER

samuel smith taddy **98 RB**

PILSNER

evil twin low life (*pint*)

pilsner urquell

*we welcome hop heads, beer snobs,
and those aspiring to become!*

ask about our weekly beer feature...

BOCK

ayinger celebrator doppelbock **100 RB**- *perfect score!*

shiner bock

SOUR BEER

evil twin nomader weisse **89RB**

GLUTEN-FREE

omission lager

L.MAY BEER GUIDE

RB - ratebeer.com scale from 1 to 100

IBU - international bittering unit
(*session beer*) - beer with lower than
typical alcohol contents and higher
than expected flavor

 - an L.May favorite!

LOCAL - came from nearby!

BEER



LAGER

surly hell (*pint*) **85RB**

samuel smith organic 

sam adams boston

amstel light

corona extra

heineken

stella artois

SCOTCH ALE

oskar blues old chub **97RB**

BROWN ALE

samuel smith nut brown **89RB**

newcastle

IPA

surly furious (*pint*) **(99 IBU) 100RB** - perfect score!

ballast point sculpin **(70 IBU) 100RB** - perfect score!

golden nugget **(56 IBU) 99RB** LOCAL

bell's two hearted **(55 IBU)**

ghostrider white **(50 IBU)**

samuel smith india ale **(46 IBU)** 

evil twin bikini beer (*session beer*)

STOUT

deschutes obsidian **99RB**

left hand nitro milk **96RB**

samuel smith organic chocolate **98RB**

tallgrass buffalo sweat oatmeal cream (*pint*)

rover truck oatmeal **96RB** LOCAL

evil twin "i ♥ you with my stout" imperial (*12% ABV*) **99 RB**

samuel smith imperial stout **99 RB**

stouterik irish dry stout (*session beer*)

CIDER

stella artois cidre

BLACK IPA

clown shoes hoppy feet **94RB**

FARMHOUSE ALE

goose island sofie **98RB**

NON-ALCOHOLIC

kaliber (*from the makers of guinness*)

**WHEN IN DOUBT,
DRINK A STOUT!**

FEATURED COCKTAILS & MARTINIS



IOWA-FASHIONED

brown sugar and bourbon create this deliciously smooth old fashioned made with iowa's own cedar ridge bourbon (crafted in swisher, iowa)

SPICED PEACH MULE

a festive mule with bushmills irish whiskey, fresh orange, peach puree, and spices. topped with ginger beer, garnished with a cinnamon stick, and served ice cold in a copper mug

COOL AS A...MULE

pearl cucumber vodka, fresh cucumbers, and fresh lime juice, topped with ginger beer and served ice cold in a copper mug

HONEY BOURBON HOT TODDY

honey bourbon, honey, and fresh lemon juice make the perfect hot toddy

FESTIVUS COCKTAIL

dark chocolate godiva liqueur, dark creme de cocoa, mint liqueur, topped with hot coffee and whipped cream

APPLE BOURBON SMASH

old bird dog apple bourbon muddled with mint, lemon, a splash of apple juice, and brown sugar served on the rocks

PEACHY KEEN SPRITZER

a combination of sparkling prosecco, st. germaine elderflower liqueur, and peach puree served on the rocks

SWEET CLEMEN'TINI

fresh clementine orange juice, st. germaine elderflower liqueur, brokers london gin, garnished with a lime and served up

CARAMEL APPLE MARTINI

a fall favorite garnished with a cinnamon stick

MAI TAI'TINI

the original mai tai as a refreshing martini! dark and light rums, fresh lime juice, orange curaçao, and orgeat syrup served up

BIG BLUE MARTINI

the hippest martini on main. a combination of blueberry, raspberry, and pomegranate served up. one of L.May's all time favorite indulgences

 -an L.May favorite!

AFTER DINNER & SEASONAL DRINKS



TERRA D ORO ZINFANDEL PORT

aromas of raisined berry fruit, sugared dates, chocolate, caramel, and orange peel. the wine's rich, lush, grapey flavors also evoke raisin, cocoa, coffee, and toffee

SMITH & KEARNS

straight from the supper club era, a combination of dark creme de cacao, cream, and club soda on the rocks

NUTS & BERRIES

enjoy dessert in a glass with this delicious combination of hazelnut and raspberry liqueurs with cream, served on the rocks

CHOCOLATE DESSERT MARTINI

white and dark chocolate liqueurs with whipped cream vodka and a splash of irish cream in a chocolate rimmed glass. a perfect dessert!

SALTED CARAMEL MARTINI

godiva dark chocolate liqueur, caramel vodka, and a touch of whipped cream with a salted rim

SAMUEL SMITH ORGANIC CHOCOLATE STOUT BEER

delicious, smooth and creamy character, with inviting deep flavors and a delightful finish - this is the perfect marriage of satisfying stout and luxurious chocolate

CORDIALS

B&B

KAMORA COFFEE LIQUEUR

FRANGELICO

GODIVA DARK CHOCOLATE

IRISH CREAM

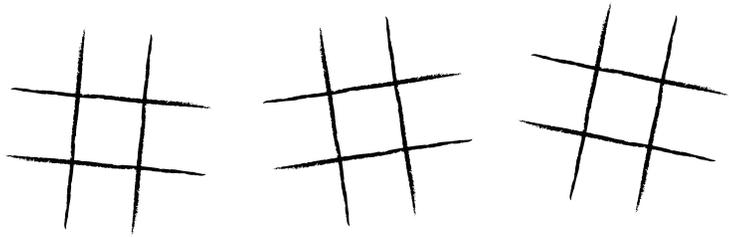
RASPBERRY LIQUEUR

REMY MARTIN

VANILLA LIQUEUR

TIC-TAC-TOE!

Can you get three in a row?



FILL IN THE BLANK

To make a word you would find at a restaurant!

PI__A
C__EE__E
PA__TA

FRU__T
D__SERT
VE__ET__BLE

BO__L
M__LK
B__E__D

P__A__E
ME__U
T__LE



KIDS MENU

FOR CHILDREN 10 AND UNDER

① Say Cheese Pizza \$6

② Smiley Pepperoni Pizza \$7

③ Pasta Bowl \$5
with choice of sauce

④ Grilled Cheese \$6
on our house bread

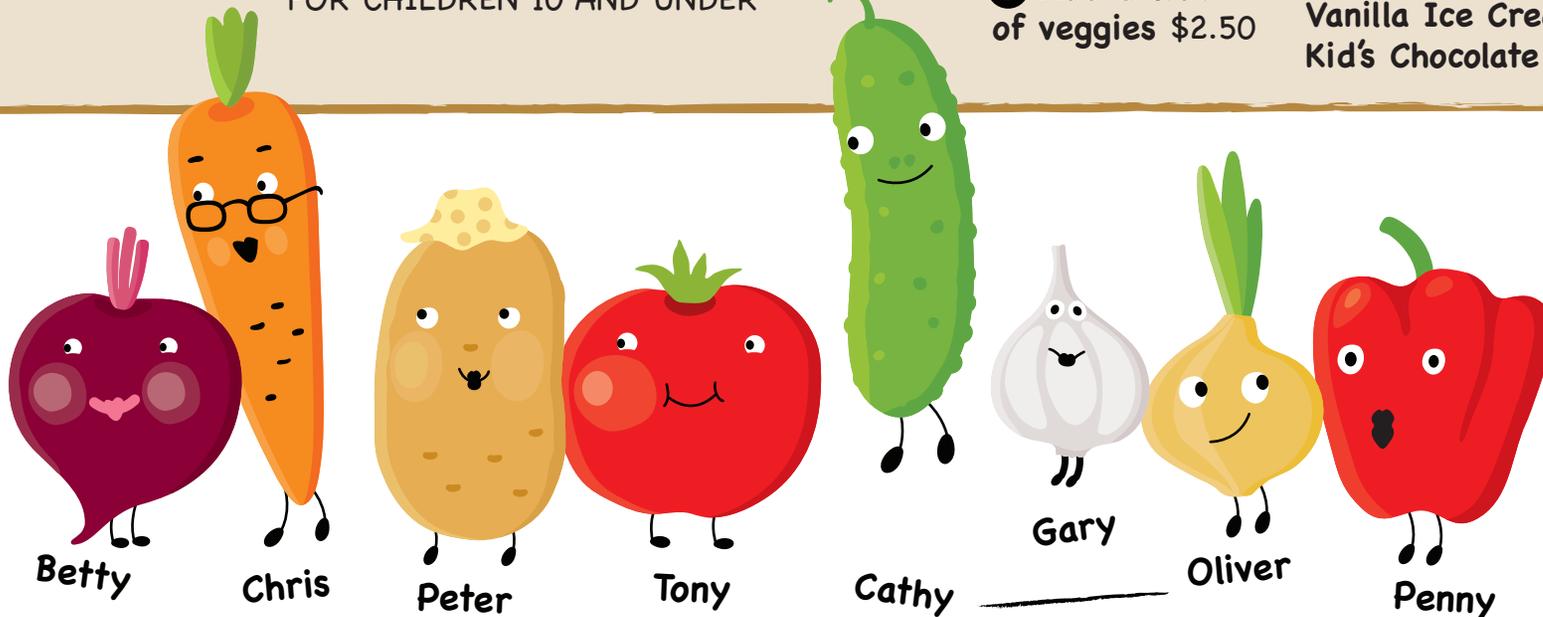
⑤ Grilled Chicken \$7
on cheesy garlic bread

+ Add a side of veggies \$2.50

+ SAVE ROOM FOR DESSERT!

Vanilla Ice Cream Sundae \$3

Kid's Chocolate Brownie ala Mode \$3.50



CAN YOU NAME THE PRODUCE?

(Hint: They start with the same letter as their first name!)