

# GET STARTED

**chicken crostini** tender chicken breast sliced and topped with a pear fig jam, served on garlic toast \$10

**hawaiian poke** bite sized raw yellowfin tuna marinated in our sesame lime sauce, served over quinoa with radish, avocado, carrot, green onion, and topped with sesame seeds \$14 🌱

**tomato bruschetta** mixed baby tomato and shallot served on garlic toast with basil pesto, shaved parmesan, and balsamic reduction \$10 🍷

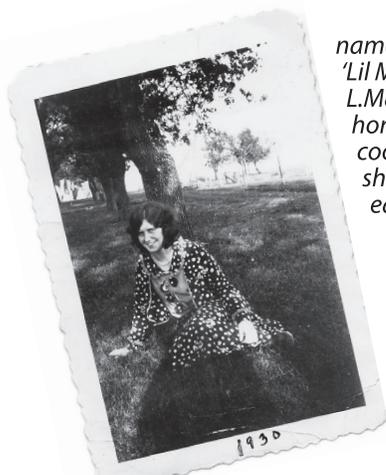
**L.May's modern relish tray** assortment of artisanal cheeses, meats, local honey, roasted rosemary mixed nuts, and crackers \$16

**legendary artichoke & spinach dip** served with toasted pita bread \$10 🍷

🌱 **our small pizzas also make great appetizers!**  
additional appetizers can be prepared gluten free upon request

## big thanks to all of our local growers!

McDonald Farm · TriState Market · Mad Fish Farms  
Our Farms · Dubuque Farmers Market  
(to name a few)



named after our grandma Lil May (pictured here), L.May Eatery is our chance to honor grandma's great cooking and hospitality and to share the family tradition of eating well with our guests

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

-📷 tripadvisor

we love when you share your L.May experience on your favorite restaurant review sites



# KEEP IT LIGHT

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

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

**rocket bowl salad** wild arugula, quinoa, green apple, blueberry, grape, gorgonzola crumbles, and sunflower seeds with lavender honey vinaigrette \$14 🌱 🍷

**cobb salad** Fincel's sweet corn, applewood smoked bacon, avocado, tomato, and chunky bleu cheese dressing with fresh greens, finished with Roelli red rock cheddar bleu cheese \$14 🌱

**spinach lime caesar salad** spinach and leafy greens tossed with lime caesar dressing, topped with parmesan cheese, and housemade croutons \$10  
**ask for anchovies [\$2]**

**add chicken [\$5], jumbo shrimp [\$10], or 8 oz. salmon fillet [\$12] to your salad**  
🌱 🍷 all salads can be served gluten free or vegetarian upon request

# ON THE SIDE

**cumin coriander sweet potatoes with romano** \$5 🌱  
**mashed red potatoes** \$5 🌱 🍷  
**side house salad** \$4 🍷  
**side spinach lime caesar salad** \$6  
**veggie du jour** \$5 🌱 🥬

**sundays:** dine in and get \$10 off any bottle of wine (w/purchase of 2 entrees or a large pizza)

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

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

# MAIN COURSE

*all entrées include our house salad with roasted garlic parmesan vinaigrette and freshly baked multigrain bread with maple bourbon butter*

**rainbow trout** 8 oz. fresh oatmeal encrusted fillet served with bacon sautéed kale \$24 

**jamaican jerk chicken** jerk seasoned chicken breasts with grilled pineapple, bell peppers, and onion, served over roasted cumin and coriander sweet potatoes with a coconut rum sauce \$22 

**berkshire pork chop** hand cut 10oz. midwest chop with topped with braised prosciutto and arugula tossed in a roasted garlic sage vinaigrette, served with roasted cumin and coriander sweet potatoes with a sprinkle of romano \$26 

**chilean salmon** 8 oz. fresh fillet served with roasted cumin and coriander sweet potato with a sprinkle of romano, finished with honey gastrique \$25 

**filet mignon** 8 oz. all natural choice iowa black angus (wet aged) topped with an applewood smoked bacon cheddar compound butter and served with mashed red potatoes \$30 

**seafood bouillabaisse** shrimp, scallops, and mussels served in a sambuca saffron broth with grilled garlic toast for dipping \$24

**tacos al pastor** slow roasted pork with cabbage slaw and cilantro pineapple salsa, served in corn tortillas with a roasted jalapeño aioli \$16 

**braised pork shanks** 3 tender fall-off-the-bone pork shanks topped with garlic white wine sauce, served over mashed red potatoes \$24 

**veggie curry** spiralized zucchini with cauliflower and grape tomato, served over arborio rice with red coconut curry sauce \$18  

**add chicken [\$5], jumbo shrimp [\$10], or 8 oz. salmon fillet [\$12] to your curry**

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

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



GLUTEN FREE



VEGETARIAN



VEGAN

**please indicate your dietary needs to your server so that proper accommodations can be made**

# PIZZA PIES

*thin crust specialty pizzas! small = 9" large = 14"*  
 10.5" small & 14" large gluten free crust available [additional \$2 & \$3]  
\$2.5 for half & half pizzas [no small half & half'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** \$12 **large** \$22

**farmers market pizza** roasted beets, kale, cauliflower, red onion, and mozzarella over roasted garlic cream sauce. finished with dill crème fraîche and shaved parmesan **small** \$12 **large** \$22 

**chicken florentine pizza** garlic cream sauce with tender chicken breast, spinach, tomato, red onion, mozzarella and goat cheese sprinkles **small** \$12 **large** \$22

**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** \$12 **large** \$22 

**"you're in dubuque" pizza** crispy applewood smoked bacon, *spicy* italian sausage, mushroom, and onion over our hearty red sauce, topped with mozzarella and cheddar cheeses **small** \$12 **large** \$22

# SAVE ROOM

**double chocolate brownie** served warm and ooey gooey with vanilla bean ice cream! \$8.5 

**cheesecake du jour** daily rotating flavors from our friends at Galena Main Street Cheesecakes \$8  

**betty jane candies dessert du jour** chef tony's rotating dessert creation, incorporating treats from the famous local confectionary

*our featured desserts rotate weekly, your server will present all desserts available this evening*

we use  **seatme by yelp** for easy online reservations. to reserve, go to [lmayeatery.com](http://lmayeatery.com) and click the  button!

**we cater! ask for more info**



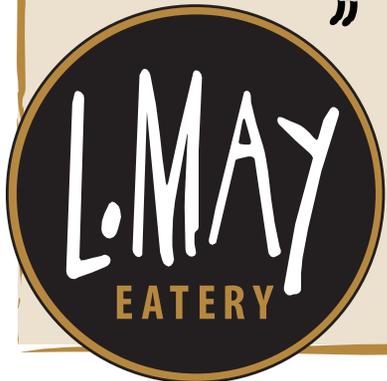
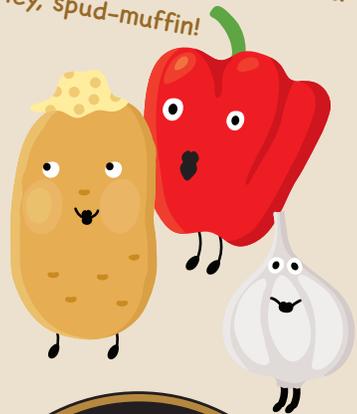
# KIDS MENU

FOR CHILDREN 10 AND UNDER



Olive you, from my head tomatoes!

Hey, spud-muffin!



## DRINKS

- 1 Soda Pops & Soft Drinks \$2.95  
Pepsi, Mountain Dew, Sierra Mist, Rootbeer, Lemonade
- 2 Kiddie Cocktails \$3.50  
Shirley Temple or Roy Rogers
- 3 Milk \$3.50  
White or Chocolate



## DINNER

- 1 Say Cheese Pizza \$6
- 2 Smiley Pepperoni Pizza \$7
- 3 Grilled Cheese \$7  
on our multigrain bread, served with a mixed fruit cup
- 4 Grilled Chicken \$8  
sliced thin and served with mashed potatoes
- 5 Kids Pork Shank \$8  
kids portion of the grown-up favorite! a tender, fall-off-the-bone pork shank served with mashed potatoes

## SIDES

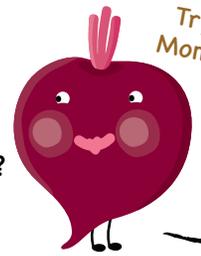
- + Add a side of Veggies \$2.50
- + Add a side of Fruits \$2.50

## SAVE ROOM FOR DESSERT!

- 1 Vanilla Ice Cream Sundae \$3  
with whipped cream, fruit, chocolate sauce, and sprinkles!
- 2 Chocolate Brownie a la mode \$3.50

## TIC-TAC-TOE!

Can you get 3 in a row?



Try to beat Mom or Dad!



## FREE SPACE

Draw your favorite thing or write a letter to Chef Tony here!



## WORD SEARCH

Try to find all the words below!

Can you help me spot them all?

C W I N E S D Z N G E S N F D  
H O O Z F A I A Y P O L P R E  
N L L V B L D U E I T G E U G  
F U M C H E E S E Z B Y P I C  
O E A U O D G O E Z A J P T B  
O D Y X V E G E T A B L E S A  
D H E P W D U B U Q U E R D W  
S Q A F Y D B R Z J R S O A E  
P X T J M D M E A T O S N H J  
D L E D I Z I J G E C N I R X  
X D R P O V L O L I O B W H M  
R A Y K W A K P G M Z K X Y S  
K B O Z A B P I L B J L C I Y  
M B E I W A M A A P I I O I M  
A P O H K Q S N V L V T I U K

PIZZA  
APPLE  
LMAYEATERY  
SODA  
SALMON  
VEGETABLES  
FRUIT  
PEPPERONI  
FOOD  
WINE  
CHEESE  
MILK  
MEAT  
IOWA  
DUBUQUE

# WHITE WINE BY THE GLASS



## chardonnay

**LOUIS LATOUR MÂCON VILLAGES - FRANCE - \$8/32**

100% pure classic burgundy style, floral and citrus notes with beautiful minerality, aged in stainless steel (no oak)

**OAK GROVE FAMILY RESERVE - CA - \$7/28**

tropical fruit flavors and a smooth, creamy finish with notes of vanilla and soft oak

## pinot grigio

**DIPINTI - ITALY - \$7/28**

almond, tangerine, and apricot fruits, softly textured and balanced with a crisp finish

## garganega

**BOLLA SOAVE - ITALY - \$6.5/26**

pear and lemon notes, light bodied, dry, crisp, and refreshing. known for being frank sinatra's favorite!

## sauvignon blanc

**MATUA - MARLBOROUGH, NEW ZEALAND - \$7.5/30**

passion fruit and citrus lifted with a touch of fresh grass

## rosé

**LA VIEILLE FERME "THE OLD FARM" - FRANCE - \$7/28**

expecting sweet? nope – dry! raspberry and plump ripe cherries and a lingering wet stone finish (cinsault, grenache, syrah)

## riesling

**LONE BIRCH - YAKIMA, WA - \$7/28**

estate grown grapes, with flavors of white peach and citrus fruit

## sparkling

**ALLURE MOSCATO - CA - \$7/28**

slightly sweet with fresh fruit flavors

**MASCHIO PROSECCO - ITALY - \$7/28**

white peach and orange blossom aromas, fruit forward with peach and almond flavors

**white ½ bottles** *(approximately 2.5 glasses) discounts do not apply*

**LA CREMA CHARDONNAY - SONOMA, CA - \$21**

baked apple, sweet spice and white peach, the end result is broad, juicy, and beautifully balanced

**FROG'S LEAP SAUVIGNON BLANC - RUTHERFORD, NAPA VALLEY, CA - \$25**

white flowers with hints of ripe peach with crisp, minerality to follow  
*(certified organic)*



## red blend

### BANFI CENTINE ROSSO - TUSCANY, ITALY - \$7/28

fragrant, with dark fruit and floral nuances. medium-bodied, with black cherry and plum flavors and hints of spice

**60% sangiovese, 20% merlot, 20% cabernet sauvignon blend**

### LES CHARMEL - RHONE VALLEY, FRANCE - \$7/28

a beautiful wine with generous aromas of blackberries, chocolate, and spice. remarkably smooth and long with a rich finish

**70% syrah, 30% grenache blend**

**89 points wine enthusiast**

## cabernet sauvignon

### HAHN - CENTRAL COAST, CA - \$7.5/30

big and bold with ample red cherry and black currant flavors. aged in french oak casks, which enhances the wine's mouthfeel and contributes a subtle spicy aroma

## zinfandel

### TORTOISE CREEK - LODI, CA - \$7.5/30

lovely spicy, cherry bouquet with black currant and plum notes, with a welcoming finish of vanilla and toasted cinnamon

**90 points wine enthusiast**

## malbec

### ALTOS DEL PLATA - MENDOZA, ARGENTINA - \$7/28

mouth filling black cherry and dark plum flavors, subtle spice

## pinot noir

### HAHN - MONTERREY, CA - \$7/28

classic pinot noir style, complex and delicate, with flavors of plum and black cherry

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

### 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

### LA CREMA PINOT NOIR - SONOMA, CA - \$21 (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

### FROG'S LEAP MERLOT - NAPA, CA - \$30 (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 (certified organic)

### FROG'S LEAP ZINFANDEL - NAPA, CA - \$26 (approximately 2.5 glasses)

delightful aromas of summer-berry conserve combined with a touch of spice and fresh fruit flavors (certified organic)

## FEATURED COCKTAILS & MARTINIS



### CALL US OLD FASHIONED

try one of our signature hand muddled cocktails, an homage to our Wisconsin heritage - bourbon brandy, or whiskey - your call!

### CUCUMBER COLLINS

fresh cucumber juice with cucumber vodka, house made simple syrup, fresh lemon juice, topped with club soda and served on the rocks

### BLACKBERRY WHISKEY SMASH

bird dog blackberry whiskey muddled with mint, fresh lemon juice, and brown sugar served on the rocks

### COOL AS A MULE

refreshing cucumber vodka, cucumber juice, fresh squeezed lime juice, and ginger beer served on the rocks in a copper mug

### FRESH SQUEEZED MARGARITA

fresh lime and orange juice, agave nectar, camarena silver tequila, and a splash of orange curaao make up this fresh 'rita, served on the rocks with a salted rim

### ELDER GREYHOUND MARTINI

our twist on a classic greyhound; equal parts gin, fresh grapefruit juice, and st. germain elderflower liqueur shaken and served up and topped with prosecco for this irresistably tangy 'tini

### 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

### CHOCOLATE COVERED COFFEE BEAN MARTINI

a coffee lover's treat! cold brewed coffee, godiva dark chocolate liqueur, and vanilla vodka shaken to a froth and served up

 -an L.May favorite!

**can't decide on a cocktail? try a glass of our signature red wine sangria while you're thinking!**

## BOTTLED & CANNED BEER



### PALE ALE

oskar blues dales pale **97 RB**

### ENGLISH ALE

boddingtons pub (pint) 

fuller's ESB **94 RB**

### BLONDE ALE

good old potosi golden **LOCAL**

### BELGIAN ALE

duvel belgian **99 RB**

### AMBER ALE

breckenridge avalanche

### HEFEWEIZEN/WHEAT

ayinger bräu-weisse **97 RB** 

hacker-pschorr **93 RB**

blanche de chambly

*(brewed with coriander and orange peel)*

### PORTER

samuel smith taddy **98 RB**

fuller's london **99 RB**

### PILSNER

pinkus ur-pils *world's 1st certified organic (pint)*

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

### BOCK

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

shiner bock

### SOUR/GOSE BEER

beatnik sour **88 RB** **LOCAL**

### CIDER

samuel smith organic *(gluten-free)*

samuel smith organic perry pear *(gluten-free)*

## L.MAY BEER GUIDE

# **RB** - ratebeer.com scale from 1 to 100

# **IBU** - international bittering unit

 - an L.May favorite!

**LOCAL** - came from nearby!

## BOTTLED & CANNED BEER (CONTINUED)



### LAGER

samuel smith organic 

sam adams boston

corona extra

stella artois

### SCOTCH ALE

oskar blues old chub **97RB**

### BROWN ALE

samuel smith nut brown **89RB**

### IPA

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

uinta hop nosh **(82 IBU) 96RB** 

elysian space dust **(73 IBU) 96RB**

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

sierra nevada tropical torpedo **(55 IBU) 95RB**

### STOUT

samuel smith oatmeal **99 RB** 

deschutes obsidian **99RB**

samuel smith organic chocolate **98RB**

tallgrass buffalo sweat oatmeal cream (*pint*)

samuel smith imperial **99 RB**

### NON-ALCOHOLIC

kaliber (*from the makers of guinness*)

### GLUTEN-FREE

omission IPA

samuel smith organic cider

samuel smith organic perry pear cider



***we proudly feature Dubuque's own  
Jubeck New World Brewery on draft!***

*ask your server about our current draft beer features*

## WHITE WINE BOTTLES



### furmint

**EVOLUCIO - HUNGARY - \$30**

lush pair and tropical fruit

### sauvignon blanc

**CAKEBREAD - NAPA VALLEY - \$51**

silky, melon and citrus, minerality

### picpoul blanc

**PAUL MAS ESTATES - FRANCE - \$34**

tart, creamy, and spicy all in one

### chardonnay

**ROMBAUER VINEYARDS - NAPA, CA - \$48**

cantaloupe, pineapple, vanilla, and oak

### rosé

**MIRAVAL COTES DE PROVENCE - FRANCE - \$45**

bright raspberry, peach, and white flower

### pinot grigio

**BANFI "SAN ANGELO" - ITALY - \$36**

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

### pinot gris

**KING ESTATES - EUGENE, OR - \$35**

zesty pineapple, pear, and white peach

### sparkling

**CHANDON BRUT - NAPA, CA - \$45**

nutty, refreshing, and dry

**89 points wine spectator**

**CASAS DEL MAR PINOT NOIR ROSÉ CAVA - SPAIN - \$36**

lively, zesty, and dry with berry

## RED WINE BOTTLES (CONTINUED)



### **cabernet sauvignon**

**H.I.P. HEDGES - WASHINGTON STATE - \$35**

from the house of independent producers, with minimal oak - for those cab drinkers looking to taste the grape, not the oak barrel

**EARTHQUAKE - LODI, CA - \$42**

decadent black fruits, chewy tobacco, sweet vanilla, and spice aromas

**GARAGE WINE CO. - MAIPO VALLEY, CHILE - \$55**

raspberry leaf and red fruits along with balsamic notes and great purity

**MICHAEL DAVID RAPTURE - LODI, CA - \$65**

flavors of dark raspberry, spiced plum, and integrated toasty oak notes. lingering, velvet like finish- this is a limited production, don't be left behind!

**92 points robert parker**

**HEITZ CELLAR - NAPA, CA - \$78**

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**

a rich and intense wine with notes of mocha, tar, spices, and tobacco

**94 points robert parker**

### **cabernet franc reserve**

**BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$52**

luscious flavors of ripe red berries with caramelized notes of fig, cherry, and plum

### **zinfandel**

**CONCRETE OLD VINE - LODI, CA - \$40**

blackberry, bramble berry and allspice, with sweet vanilla and toasty oak flavor

**MICHAEL DAVID LUST - LODI, CA - \$65**

a deliciously smooth, showy, and seductive zinfandel that lives up to its name. velvety and full of jam, this wine shows lots of dark fruit with some savory qualities

**93 points robert parker**

**SUMMIT LAKE VINEYARDS - NAPA, CA - \$55**

estate bottled from their howell mountain vineyard, this zin offers flavors of blackberry jam, leather, black cherry, black licorice, cocoa, espresso and nuts

## 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

#### **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**

#### **CHATEAU STE. MICHELLE INDIAN WELLS - COLUMBIA VALLEY, WA - \$42**

a true example of the art of blending offering jammy boysenberry flavors from the syrah with luscious concentration from the merlot. (syrah, merlot, grenache, malbec, cabernet franc, mourvedre blend)

**90 points wine spectator**

#### **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**

#### **FLOR DE CASTRO - PORTUGAL - \$35**

hints of earth and savory spice. on the palate tart plum, blackberry, black cherry (tinta roriz, touriga franca, touriga nacional blend)

### bordeaux

#### **CHÂTEAU SAINT-ANDRÉ CORBIN - ST.ÉMILION, FRANCE - \$48**

dark berry fruits, coffee and mocha notes, spices and toasted oak

#### **CHATEAU BELLEVUE - BORDEAUX, FRANCE - \$36**

a classic bordeaux blend from a 6 generation family-owned vineyard – EJ's go-to wine!

## RED WINE BOTTLES (CONTINUED)



### syrah/shiraz

**HEDGES DLD RED MOUNTAIN SYRAH - WASHINGTON STATE - \$46**  
rich on the attack, with blackberry, coffee and supple tannins. big, bold, and spicy!

**D'ARENBERG "LAUGHING MAGPIE" SHIRAZ- MCLAREN VALE, AUST - \$56**  
highlighted with a peppery spice and a subtle undertone of apricot and florals. fennel and beetroot like flavors combine initially but lift, revealing the fruit sweetness that lies beneath; plums, blackberry and dark cherry. the palate is rich and generous with silky tannins

**90 points wine & spirit**

### chianti classico

**CASTELLO BANFI - TUSCANY, ITALY - \$33**  
well-noted for the alluring bouquet, rich flavors, supple tannins, and good acidity— a must try for chianti lovers!

### brunello

**CASTELLO BANFI - MANTALCINO, ITALY - \$87**  
aromas of violets and vanilla, with hints of licorice. velvety palate, with tart-cherry flavors and traces of spice. well structured with supple tannins, superb concentration, and good acidity (100% sangiovese)

**92 points robert parker**

### nebbiolo

**DAMILANO - PIEDMONT, ITALY - \$37**  
nicknamed "baby barolo". a classic italian varietal that pairs well with many dishes. balanced tannins and good structure are velvety and harmonic on the palate

### 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!

**ZENATO RIPASSO DOC SUPERIORE - VALPOLICELLA, ITALY - \$51**  
valpolicella's big brother!

## RED WINE BOTTLES (CONTINUED)



### pinot noir

#### HAHN - SANTA LUCIA HIGHLANDS, CA - \$35

soft tannins, delicious plum, and cherry aromas and flavors, and an underpinning of the earth itself. without a doubt, its defining feature is the irresistibly silky, velvety texture (*certified sustainable*)

92 points wine & spirits

#### 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

### merlot

#### CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CA - \$38

bright and emerging! juicy red and black fruit flavors. full-bodied and dense, the palate is lush and finishes with velvety tannins and spice

### malbec

#### CATENA - ARGENTINA - \$35

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

91 points wine spectator

### tempranillo

#### VOLVER SINGLE VINEYARD - LA MANCHA, SPAIN - \$35

its deep ruby/purple color is followed by copious aromas of black currants, black cherries, pepper, underbrush, and licorice

91 points steven tanzer

### rioja

#### FAUSTINO - RIOJA, SPAIN- \$34

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

### beaujolais

#### MARCEL LAPIERRE - MORGON, FRANCE - \$54

100% pure gamay, a beautiful and classic french wine

## AFTER DINNER



### **CHOCOLATE COVERED COFFEE BEAN MARTINI**

a coffee lover's treat! cold brewed coffee, godiva dark chocolate liqueur, and vanilla vodka shaken to a froth and served up

### **NIEPOORT RUBY PORT WINE**

sweet with a juicy wallop of fruit flavors. full bodied with great texture, balance, and structure leading to a sweet, fruity, spice-edged medium-long finish

### **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

# Have a special event coming up?

*L.May caters! Our pizza oven is perfect for special occasions: wedding, rehearsal, graduation, and more!*

Contact us at [dining@lmayeatery.com](mailto:dining@lmayeatery.com) or 563.556.0505 to reserve the pizza oven for your upcoming event. More information at [www.lmayeatery.com](http://www.lmayeatery.com). (oven available during the months of May-Nov)

