

get started

crab cakes sweet corn pico de gallo · roasted poblano aioli **\$13**

steak bites choice black angus · red wine reduction · gorgonzola crumbles · mixed greens & grape tomato **\$14** 🌱

caprese bruschetta tomato · fresh mozzarella · basil · parmesan · balsamic reduction · garlic toast points **\$13** 🍷

modern relish tray artisanal cheeses · meats · local honey · roasted rosemary nuts · crackers **\$16**
(ask for **gluten free crackers**)

legendary artichoke & spinach dip creamy cheese · spinach & baby kale · toasted pita **\$10** 🍷

yogurt curry marinated roasted cauliflower shaved parmesan · toasted hazelnut · housemade basil pesto sauce · crispy prosciutto **\$11** 🌱

sea scallops pan seared · housemade basil pesto sauce **\$11** 🌱

small pizzas also make great appetizers!

additional appetizers can be made 🌱

pizza pies

small 9" · large 14"

\$2.5 additional for half & half pizzas · no small half & half's

10.5" & 14" gluten free crust available · additional \$2 & \$3 🌱

ask about our vegan pizza crust 🌱

chicken florentine pizza roasted garlic cream sauce · chicken breast · applewood smoked bacon · spinach · tomato · red onion · mozzarella · goat cheese crumbles **small \$12 · large \$22**

farmer's market pizza rosemary olive oil crust · sweet corn · kale · cabbage · caramelized onion · wild mushroom · carrot · mozzarella · roasted garlic basil aioli **small \$12 · large \$22** 🍷

L.May supreme pizza hearty red sauce · *spicy* italian sausage · asparagus · artichoke · mozzarella · goat cheese crumbles **small \$12 · large \$22**

isle of capri pizza roasted garlic olive oil crust · fresh mozzarella · basil · tomato · balsamic reduction · cracked pepper & sea salt **small \$12 · large \$22** 🍷

"you're in dubuque" pizza hearty red sauce · applewood smoked bacon · *spicy* italian sausage · mushroom · red onion · mozzarella & cheddar **small \$12 · large \$22**

BLT pizza hearty red sauce · cremer's meats canadian bacon · applewood smoked bacon crumbles · leafy greens · tomatoes · mozzarella · roasted garlic basil aioli **small \$12 · large \$22**

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

keep it light

soup du jour with bread & butter
cup \$4 · bowl \$8

pulled pork sandwich juicy slow roasted pork · house made beer bun · red cabbage slaw · *spicy* baked beans **\$15**

house salad leafy greens · cucumber · radish · toasted almond · housemade croutons · roasted garlic parmesan vinaigrette · parmesan **side \$5 · entrée \$9** 🍷

cobb salad leafy greens · applewood smoked bacon · avocado · tomato · local sweet corn · chunky bleu cheese dressing · local red rock cheddar bleu cheese **\$14** 🌱

spinach lime caesar salad spinach · leafy greens · lime caesar dressing · parmesan cheese · housemade croutons **side \$6 · entrée \$10** *ask for anchovies \$2*

add to your salad:
chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12

all salads can be served gluten free or vegetarian upon request 🌱



the main course

entrées include house salad & freshly baked bread with maple bourbon butter

icelandic cod 8 oz. wild caught, parmesan encrusted fillet · parmesan broth · jasmine rice pilaf · pickled mango salsa **\$25**

canadian salmon 8 oz. fillet · st. louis dry rub · red cabbage slaw · roasted red potatoes **\$25**

romesco chicken pasta chicken breast · romesco sauce (roasted tomato, bell peppers almond & fresh veggies) · garbanzo bean pasta **\$24**
(hold the chicken for vegan)

stuffed bell peppers jasmine rice · wild mushroom · seasonal veggies · coconut curry sauce **\$23**
(vegan as served)

add to your bell peppers · chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12

filet mignon 8 oz. choice iowa black angus · roelli red rock compound butter · parmesan mashed potatoes · fresh veggies **\$30**

braised pork shanks fall-off-the-bone shanks · jubeck beer roasted garlic sauce · parmesan mashed potatoes **\$24**

crabby shrimp a lighter twist on "oscar style" · sautéed crab & jumbo shrimp · asparagus & shallots · white wine lemon tarragon sauce · jasmine rice pilaf **\$27**

split plates \$5 · includes additional salad & bread

save room

chocolate brownie ooey gooey & warm · vanilla bean ice cream · chocolate sauce · shareable **\$8.5**

cheesecake du jour rotating seasonal flavors to try! **\$8**

our desserts rotate often, your server will present all desserts available this evening ask about our featured vegan dessert



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

-we love when you share your experience on your favorite restaurant review sites



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

*please, no separate checks for parties of 6 or more
18% gratuity will be added to parties of 8 or more*

thank you to all of our local producers

mc donald farm · trails end · our farms · cremer's meats · walsh apiary · roelli cheese georgia mihalakis · jubeck new world brewery dubuque farmer's market · (to name a few)

tag your L.May memories!

#lmayzing @lmayeats on instagram
@lmayeatery on facebook



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

we cater! ask for more info



wine by the glass

super tuscan blend, unparalleled - italy - \$8/32
red blend, le charmel - france - \$7/28
pinot noir, bread & butter - california - \$8/32
zinfandel, tortoise creek - california - \$7.⁵/30
malbec, mercer canyons - washington - \$7/28
cabernet sauvignon, trim - california - \$7.⁵/30
rosé, le charmel - france - \$7/28
chardonnay, louis latour - france - \$8/32
chardonnay, oak grove - california - \$7/28
pinot grigio, benvolio friuli - italy - \$7/28
sauvignon blanc, dipinti - italy - \$7.⁵/30
riesling, clean slate - germany - \$7/28
farmhouse blend, cline - california - \$7.⁵/30
sparkling prosecco, maschio - italy - \$7/28
sparkling moscato, allure - california - \$7/28

wine ½ bottles


(approx 2.5 glasses, bottle discounts do not apply)

cabernet, alexander valley - california - \$21
pinot noir, la crema - sonoma, california - \$21
merlot, frog's leap - napa, california - \$30
bordeaux, château des moines - france - \$26
brut champagne, veuve clicquot - france - \$49
chardonnay, la crema - sonoma, california - \$21
sauvignon blanc, frog's leap - napa, california - \$25

try our signature ginger spiced red wine sangria! \$7 per glass



featured draft beer

we proudly feature dubuque's own jubeck new world brewery on draft! ask about our current jubeck beers on tap 

light bottled beer

potosi light - \$4.⁵
bud light - \$4.⁵
miller lite - \$4.⁵
corona premier - \$4.⁵

more craft beer!

see reverse

cocktails rocks

honey bee fashioned - \$8

this would have been grandma 'lil's favorite old fashioned. featuring local iowa honey and iowa cedar ridge bourbon...this is the smoothest old fashioned you'll ever taste!

spiked iced tea - \$7.⁵

bird dog blackberry whiskey, local honey, lemon juice, and black tea served on the rocks with fresh lemon

watermelon cucumber cooler - \$8

watermelon vodka, fresh cucumber juice, house made simple syrup, lemon juice, and fresh mint

raspberry sour mule - \$7.⁵

a fresh twist on a classic mule with fresh lemon juice, raspberry vodka, local honey, and ginger ale

fresh squeezed margarita - \$8

L.May's classic margarita, all freshly squeezed fruit juice, camarena silver tequila, orange curaçao, and a touch of local iowa honey, served on the rocks with salt

cocktails up

the 75 cocktail - \$8.⁵

housemade simple syrup, fresh lemon juice, and gin, topped with a brut style bubbly... dating back to the world war one era, this classic drink was named for its powerful kick!

honey lavender - \$9

st. germain elderflower liqueur, gin, lemon juice, local honey, and lavender bitters, garnished with fresh rosemary

elder greyhound - \$8.⁵

equal parts gin, fresh grapefruit juice, and st. germain elderflower liqueur shaken and topped with Q sparking grapefruit sour

big blue - \$8

the hippest martini on main. a combination of blueberry, raspberry, and pomegranate

eye opener - \$8

a coffee lover's treat! cold brewed espresso, vanilla vodka, coffee liqueur, shaken to a froth with housemade honey cinnamon whipped cream and served up

dessert

chateau les justices sauternes - \$8
complex with a vivacious bouquet

ferreira ruby port wine - \$7
full-bodied and robust with ripe fruit

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

wine bottles by region

VIRGINIA

cabernet franc reserve, barboursville vineyards - virginia - \$52

WASHINGTON

syrah, hedges old red mountain - columbia valley - \$46
blend, château ste michelle indian wells - columbia valley - \$45
cabernet sauvignon, h.i.p. hedges - columbia valley - \$37

OREGON

whole cluster pinot noir, willamette valley vineyards - \$46
pinot gris, king estates - willamette - \$35

CALIFORNIA

merlot, chelsea goldschmidt - alexander valley - \$42
pinot noir, hahn - santa lucia highlands - \$35
pinot noir, le crema winery - russian river valley - \$51
blend, high on the hog - central coast, california - \$49
cabernet sauvignon, earthquake - lodi - \$42
cabernet sauvignon, michael david rapture - lodi - \$65
cabernet sauvignon, heitz cellar - napa - \$85
cabernet sauvignon, shafer vineyards - napa - \$95
zinfandel, concrete old vine - lodi - \$40
zinfandel, michael david lust - lodi - \$65
zinfandel, summit lake vineyards - napa - \$55
sparkling brut, chandon - napa - \$45
sauvignon blanc, cakebread - napa - \$51
chardonnay, rombauer - napa - \$55

FRANCE

beaujolais, marcel lapierre - morgon - \$54
bordeaux, chateau saint-andré corbin - st. émilion - \$48
bordeaux, exem - bordeaux - \$38
rosé, miraval cotes de provence - provence - \$45
picpoul blanc, paul mas estates - picpoul de pinet - \$34

ITALY

chianti classico, castello banfi - tuscan - \$33
brunello, castello banfi - matalcino - \$87
nebbiolo, damilano - piedmont - \$37
zenato - valpolicella - \$38
zenato ripasso doc superiore - valpolicella - \$51
pinot grigio, banfi san angelo - tuscan - \$36

SPAIN & PORTUGAL

rioja, faustino - rioja - \$35
rioja, garrido - rioja - \$40
blend, solanera 2012 - eastern spain - \$45
blend, flor de castro - portugal - \$35
sparkling rosé cava, casas del mar - catalonia - \$36

EASTERN EUROPE

furmint, evolucion - hungary - \$30
yellow muscat dry white, gönc - slovenia - \$36

AUSTRALIA

shiraz, d'arenberg laughing magpie - mclaren vale - \$56
blend, mollydooker two left feet - mclaren vale - \$45

SOUTH AMERICA

malbec, catena - argentina - \$35
cabernet sauvignon, garage wine - maipo valley, chile - \$55



we feature a new wine
discovery every evening!
ask your server about our
current wine feature

craft beers

LAGERS

stella artois - \$4.⁵
sam smith organic - \$6

PILSNER

ayinger bavarian pils - \$6

AMERICAN PALE ALE

oskar blues dales pale **96RB** - \$4.⁵
toppling goliath psuedo sue (pint) - \$6 **L**

ENGLISH ALE

boddingtons pub (pint can) - \$6

SCOTCH ALE

dirty bastard - \$5

BLONDE ALE

good old potosi golden - \$4.⁵ **L**

BELGIAN ALE

duvel **99RB** - \$7

SOUR

dogfish head seaquench - \$5

CIDER

samuel smith organic - \$6
samuel smith organic perry pear - \$6

HEFEWEIZENS/WHEATS

ayinger brau-weiss **97RB** - \$6
hacker-pschorr **93RB** - \$5
dogfish head namaste white - \$5

AMBER ALE

millstream schild brau - \$4.⁵ **L**

BROWN ALE

samuel smith nut brown - \$6

INDIA PALE ALES

potosi snake hollow **65IBU** - \$4.⁵ **L**
surly furious **100RB 99IBU** (pint) - \$6
deschutes fresh squeezed **98RB 60IBU** - \$5
toppling goliath golden nugget **99RB 56IBU**
(pint) - \$6 **L**
dogfish head 90 minute **90IBU 100RB** - \$6

PORTER

breckenridge vanilla - \$5

BOCKS

ayinger celebrator dopplebock **100RB** - \$6
shiner bock - \$4.⁵

STOUTS

deschutes obsidian **99RB** - \$5
samuel smith organic chocolate **98RB** - \$6
tallgrass buffalo sweat oatmeal cream - \$5
samuel smith imperial **99RB** - \$6
murphy's irish stout (pint) - \$6

GLUTEN REMOVED

omission IPA - \$4.⁵

NON-ALCOHOLICS

kaliber non-alcoholic beer - \$4
potosi root beer - \$3.⁵ **L**
q all-natural sparkling grapefruit soda - \$3.⁵
schweppes ginger ale - \$3.⁵

BEER GUIDE

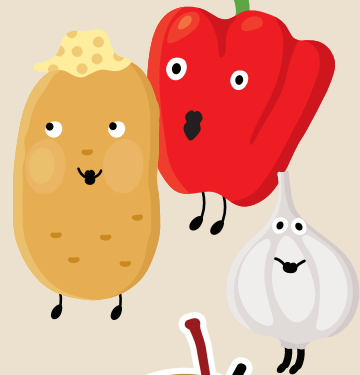
#RB = ratebeer.com rating
#IBU = international bittering unit
L = local, or from nearby!

KIDS MENU

FOR CHILDREN 10 AND UNDER



Olive you, from my head tomatoes!



EST. 2007

L.MAY
EATERY

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