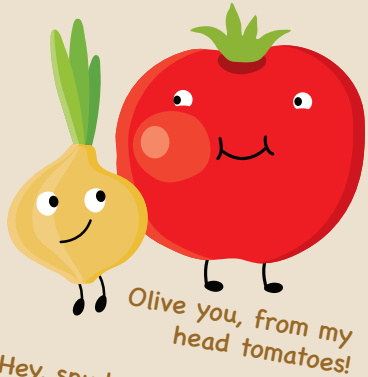
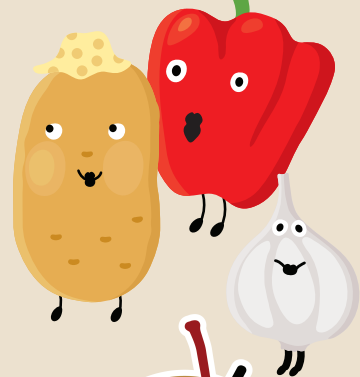


# KIDS MENU

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

## get started

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

**steak bites** choice black angus · red wine reduction · gorgonzola crumbles · mixed greens & 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**

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

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

**roasted red pepper & garlic hummus** toasted pita · fresh veggies **\$11** 🍷

*small pizzas also make great appetizers!*

*additional appetizers can be made gluten free upon request for \$2* 🌱

## 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** 🌱

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

**steak fajita pizza** spicy tomato sauce · steak morsels · bell peppers & red onion · mozzarella & cheddar cheeses finished with a poblano cream **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**

*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**

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

**spinach salmon salad** spinach · grape tomato · red onion · hazelnut · maple brown sugar smoked salmon crumbles · lemon vinaigrette **\$13** 🌱

**roasted beet salad** mixed greens · roasted beets · red onion · dried cherry · balsamic vinaigrette · goat cheese crumbles **\$12** 🍷

**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 multigrain bread with maple bourbon butter*

**icelandic cod** 8 oz. wild caught fillet · grape tomatoes · mixed olives · lemon white wine garlic sauce · roasted red potatoes **\$25** 🌾

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

**pulled pork sandwich** juicy slow roasted pork · house made beer bun · red cabbage slaw · spicy baked beans **\$19**

**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 · mashed red potatoes **\$24** 🌾

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

*split plates \$5 · includes additional salad & bread*

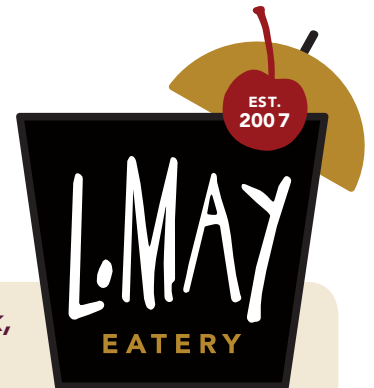
\*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your chance of foodborne illness

# 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** 🌾

*other local and house made desserts rotate weekly, your server will present all desserts available this evening*



*"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*



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



**tag your L.May memories!**

#lmayzing @lmayeats on instagram  
@lmayeatery on facebook

**big thanks to all of our local growers**  
mcdonald farm · tristate market ·  
our farms · dubuque farmer's market ·  
walsh apiary (to name a few)



**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, piazza del castello** - 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  
**sparkling moscato, allure** - california - \$7/28  
**sparkling prosecco, maschio** - italy - \$7/28  
**riesling, clean slate** - germany - \$7/28  
**farmhouse blend, cline** - california - \$7.5/30  
**pinot grigio, dipinti** - italy - \$7/28  
**sauvignon blanc, le charmel** - france - \$7.5/30  
**unoaked chardonnay, louis latour** - france - \$8/32  
**chardonnay, oak grove** - california - \$7/28

## wine 1/2 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 all-natural Q ginger beer

### fresh squeezed margarita - \$8

fresh lime and orange juice, local iowa honey, camarena silver tequila, and a splash of orange curaçao make up this fresh 'rita, and a salted rim

## 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 sparkling 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

### niepoort ruby port wine - \$7

sweet with a juicy wallop of fruit flavors

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# 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 - \$38  
**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

## HUNGARY

**furmint, evolucion** - hungary - \$30

## 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.<sup>5</sup>  
sam smith organic - \$6

## PILSNER

ayinger bavarian pils - \$6

## AMERICAN PALE ALE

oskar blues dales pale **96RB** - \$4.<sup>5</sup>  
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.<sup>5</sup> **L**

## BELGIAN ALE

duvel **99RB** - \$7

## SOUR

exile beatnik **88RB** - \$5 **L**

## CIDER

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

## HEFEWEIZENS/WHEATS

ayinger brau-weiss **97RB** - \$6  
hacker-pschorr **93RB** - \$5  
blanche de chambly - \$4.<sup>5</sup>

## AMBER ALE

breckenridge avalanche - \$4.<sup>5</sup>

## BROWN ALE

samuel smith nut brown - \$6

## INDIA PALE ALES

potosi snake hollow **65IBU** - \$4.<sup>5</sup> **L**  
surly furious **100RB 99IBU** (pint) - \$6  
deschutes fresh squeezed **98RB 60IBU** - \$5  
toppling goliath golden nugget **99RB 56IBU**  
(pint) - \$6 **L**

## PORTERS

breckenridge vanilla - \$5

## BOCKS

ayinger celebrator doppelbock **100RB** - \$6  
shiner bock - \$4.<sup>5</sup>

## STOUTS

deschutes obsidian **99RB** - \$5  
samuel smith organic chocolate **98RB** - \$6  
tallgrass buffalo sweat oatmeal cream - \$5  
samuel smith imperial **99RB** - \$6

## GLUTEN REMOVED

omission IPA - \$4.<sup>5</sup>

## NON-ALCOHOLICS

kaliber non-alcoholic beer - \$4  
potosi root beer - \$3.<sup>5</sup> **L**  
q all-natural sparkling grapefruit soda - \$3.<sup>5</sup>  
q all-natural sparkling ginger beer - \$3.<sup>5</sup>

## BEER GUIDE

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