

get started

chicken crostini chicken breast · brie cheese · roasted green apple · red wine reduction · toasted baguette **\$12**

 **pulled pork nachos** black cherry roasted pulled pork · corn chips · aged white cheddar sauce · cranberry · brie · pickled poblano **\$14** 

crab cakes green apple · horseradish cream **\$13**

steak bites brown sugar & iowa cedar ridge bourbon marinated choice black angus · parmesan roasted tomato · red wine mushrooms · maple crema **\$16** 

modern relish tray artisanal cheeses · meats · local honey · roasted rosemary nuts · crackers **\$16**

 **legendary artichoke & spinach dip** creamy cheese · spinach & baby kale · toasted pita **\$11** 

sea scallops pan seared · housemade basil pesto sauce · roasted garlic basil aioli **\$14** 

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
ask about our vegan cheese & crust** 

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

orchard pizza roasted garlic cream sauce · chicken breast · green apple · caramelized onion · mozzarella · brie · red wine reduction **small \$12 · large \$22**

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

pulled pork mac'n'cheese pizza roasted garlic cream sauce · pulled pork · red onion · penne pasta · mozzarella · cheddar **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** 

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

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 · entree \$9 

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

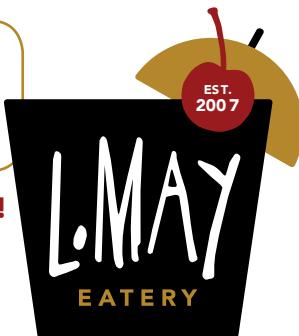
roasted veggie salad roasted beets & squash · leafy greens · candied pecans · goat cheese crumbles · lemon yogurt dressing **\$14** 

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

all salads can be served gluten free or vegetarian upon request 



 **L.MAY FAVORITES!**



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

the main course

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

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

canadian salmon 8 oz. fillet · squash pureé · almond cranberry relish · ginger crema **\$25** 

bouillabaisse crab · jumbo shrimp · rotating fresh seafood · tomato sambuca broth · jasmine rice · garlic toast points **\$27** **(available gluten free)**

jumbo shrimp'n'grits bell peppers · tomato · shallot · garlic white wine sauce · cheddar grits **\$26** 

 **coq au vin** ½ roasted chicken · mushrooms · onions · red wine sauce · cheddar grits · fresh veggies **\$25** 

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

 **harvest lasagna** roasted squash · spicy italian sausage · sage cream · spinach · shallots · ricotta · parmesan · mozzarella **\$23**

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

split plates \$5 · includes additional salad & bread

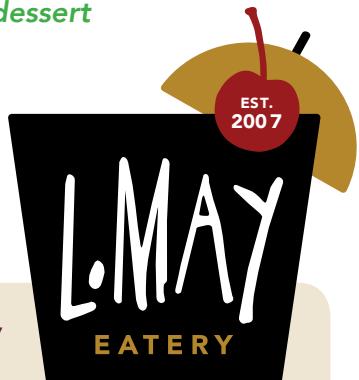
*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your chance of foodborne illness

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
ask about our 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

L.MAY FAVORITES!



GLUTEN FREE



VEGETARIAN



VEGAN

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

big thanks to all of our local producers

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



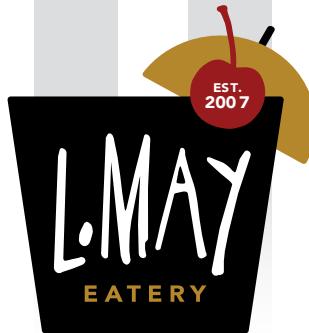
tag your L.May memories!

#lmayzing @lmayeats on instagram
@lmayeateries on facebook



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

**we cater!
ask for more info**



wine by the glass

pinot noir, bread & butter - california - \$8/32
super tuscan blend, unparalleled - italy - \$8/32
red blend, le charmel - france - \$7/28
cabernet sauvignon, trim - california - \$7.⁵/30
zinfandel, tortoise creek - california - \$7.⁵/30
malbec/petit verdot, oveja negra - chile - \$7/28
ruby port, ferreira - portugal - \$8
rosé, le charmel - france - \$7.⁵/30
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 - \$8/32
sparkling prosecco - italy - \$7.⁵/30
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

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

signature cocktails

*handcrafted with care using fresh,
quality ingredients!*

honey bee fashioned - \$8.⁵

this would have been grandma 'lil's favorite old fashioned. featuring locally sourced iowa honey and iowa's own cedar ridge bourbon, hand muddled with all natural bing cherries and fresh orange on the rocks... the smoothest old fashioned you'll ever taste!

peach smash - \$8

bird dog peach whiskey, freshly squeezed lemon juice, muddled mint, and a dash of bing cherry juice and peach bitters

honey lavender martini - \$9

st. germain elderflower liqueur, gin, lemon juice, locally sourced honey, and lavender bitters, garnished with fresh rosemary, served up

black cherry mojito - \$9

freshly muddled mint with all natural bing cherries, fresh lime juice, and bacardi rum, on the rocks

garden party lemonade - \$7.⁵

tito's vodka, fresh lemon juice, simple syrup, lavender bitters, and fentiman's botanically brewed rose infused lemonade, on the rocks

eye opener martini - \$8.⁵

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

*our old fashioneds are hand muddled,
manhattans are gently stirred,
and margaritas are freshly squeezed...
if there's something you don't see, please ask!*



thursdays:
\$5 glasses of wine

fridays:
\$5 jubeck
new world brewing drafts

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 - \$45

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 - \$45
cabernet sauvignon, michael david rapture - lodi - \$65
cabernet sauvignon, heitz cellar - napa - \$95
cabernet sauvignon, shafer vineyards - napa - \$115
zinfandel, concrete old vine - lodi - \$45
zinfandel, michael david lust - lodi - \$65
zinfandel, summit lake vineyards - napa - \$55
sparkling brut, chandon - napa - \$45
sauvignon blanc, cakebread - napa - \$51
chardonnay, frank family vineyards - napa - \$55

FRANCE

beaujolais, marcel lapierre - morgon - \$54
bordeaux, chateau saint-andré corbin - st. émilion - \$50
bordeaux, exem - bordeaux - \$45
rosé, miraval côtes de provence - provence - \$45
picpoul blanc, paul mas estates - picpoul de pinet - \$34

ITALY

chianti classico, castello banfi - tuscany - \$35
brunello, castello banfi - matalcino - \$95
nebbiolo, damilano - piedmont - \$45
zenato - valpolicella - \$40
zenato ripasso doc superiore - valpolicella - \$60
pinot grigio, banfi san angelo - tuscany - \$36

SPAIN & PORTUGAL

rioja, faustino - rioja - \$35
rioja, garrido - rioja - \$40
blend, solanera 2012 - eastern spain - \$45
blend, quinta de la rosa - portugal - \$46
sparkling rosé cava, casas del mar - catalonia - \$40

EASTERN EUROPE

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

AUSTRALIA

shiraz, d'arenberg laughing magpie - mclaren vale - \$65
blend, mollydooker two left feet - mclaren vale - \$45

SOUTH AMERICA

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

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

BLONDE ALE

good old potosi golden - \$4.⁵ **L**

BELGIAN ALE

duvel **99RB** - \$7

SOUR

dogfish head sequench - \$5

CIDER

samuel smith organic - \$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 doppelbock **100RB** - \$6
shiner bock - \$4.⁵

STOUTS

deschutes obsidian **99RB** - \$5
samuel smith organic chocolate **98RB** - \$6
millstream back road stout - \$5
samuel smith imperial **99RB** - \$6
murphy's irish stout (pint) - \$6

GLUTEN REMOVED

omission IPA - \$4.⁵

SPECIALITY SODA & N/A (no free refills)

o'doul's amber nonalcoholic beer - \$4
potosi root beer - \$3.⁵ **L**
q all natural sparkling grapefruit soda - \$3.⁵
fentiman's all natural ginger beer - \$4
fentiman's all natural rose lemonade - \$4

BEER GUIDE

#RB = ratebeer.com rating

#IBU = international bitterness unit

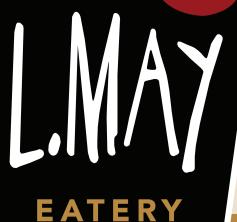
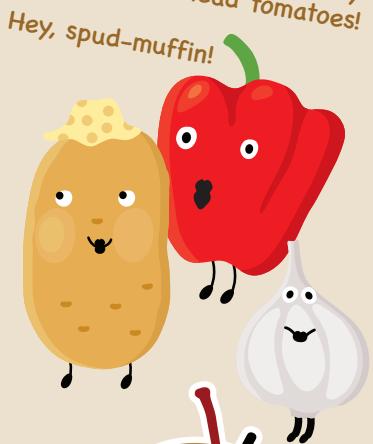
L = local, or from nearby!



want to try a bottle but
only having a glass?
you can take the rest
home with you!

KIDS MENU

FOR CHILDREN 10 AND UNDER



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

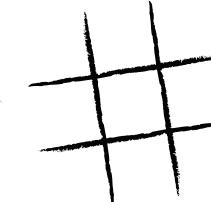
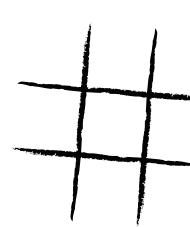
with whipped cream, fruit, chocolate sauce, and sprinkles!

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!

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	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	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	P	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