

GET STARTED

GF **SALMON CAKES** spinach cranberry pecan salad · alabama white barbeque sauce **\$14**

VEG ***ARTICHOKE & SPINACH DIP** with toasted pita **\$12**

GF **DUCK NACHOS** local shredded duck · cranberry pico · hook's pepperjack cheese sauce · tortilla chips **\$15**

***SW WISCONSIN CHEESE PLATE** roelli red rock cheddar · hook's bleu · hook's sheep milk gouda · sliced beer brat · whole grain horseradish mustard · sliced apple · kalamata olives · crackers **\$16**

GF **SAUTÉED BRUSSELS SPROUTS** local crumbled bacon · apple cider vinegar · roasted cashews **\$9**

VEG **** TOMATO BRUSCHETTA** diced tomato, basil, & red onion · melted fresh mozzarella · balsamic reduction · toast points · shaved parmesan **\$12**

V **POTSTICKERS** stuffed with mushroom, water chestnut, ginger, carrot, & green onion · spicy asian slaw · soy reduction **\$13**

SAVORY FRENCH TOAST rosemary duck egg french toast · whipped goat cheese · tomato bacon jam · port wine reduction **\$14**

**can be modified to gluten free upon request* **can be modified to vegan upon request*

SMALL PLATES

GF **VEG** **MAC N' CHEESE** gluten free pasta · roelli aged cheddar cheese sauce · gluten free breadcrumbs **\$8**

GF **V** **STUFFED BELL PEPPER** jasmine rice · seasonal veggies · toasted cashews · coconut curry sauce **\$13**
add to your bell pepper: chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12

SOUP & SALADS

SOUP DU JOUR with bread & butter **cup \$4 · bowl \$8**

GF **VEG** ***HOUSE SALAD** leafy greens · cucumber · radish · toasted almond · house made croutons · roasted garlic parmesan vinaigrette · parmesan **side \$5 · entrée \$9**

GF **SPINACH LIME CAESAR SALAD** spinach · leafy greens · lime caesar dressing · parmesan cheese · house made croutons **side \$6 · entrée \$10** *ask for anchovies \$2*

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

GF **STEAK BLEU SALAD** leafy greens · choice black angus beef tips · hardboiled local duck egg · tomato · cucumber · red onion · house made bleu cheese dressing · roelli red rock crumbles · local bacon crumbles · roasted pumpkin seeds **\$18**

house made gluten free croutons are served on our salads
**vegan dressing available by request: citrus herb vinaigrette*

GF GLUTEN FREE **VEG** VEGETARIAN **V** VEGAN

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

thank you to our local producers:

bryant family farms · dubuque farmer's market · georgia mihalakis at millwork bakery · hook's cheese company · jubeck new world brewery · the l.may garden at middendorf farm · luna valley farm · mcdonald farm · micro girl greens · montchevre cheese · o'connell farm organic acres · our farms meats · roelli cheese haus · trails end · walsh apiary

please be aware that our kitchen does work with ingredients that contain gluten, and does not have specific allergen free preparation areas or dedicated ovens. consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your chance of foodborne illness

PIZZA PIES

VEG **WINTER ISLE PIZZA** roasted garlic olive oil crust · melted fresh mozzarella · diced tomato · basil · balsamic reduction · cracked pepper & sea salt **small \$12 · large \$22 · gluten free \$16**

"YOU'RE IN DUBUQUE" PIZZA hearty red sauce · applewood smoked bacon · **spicy** italian sausage · mushrooms · red onion · mozzarella & cheddar **small \$12 · large \$22 · gluten free \$16**

HOG HEAVEN PIZZA roasted garlic olive oil crust · locally sourced ground pork · sweet potato · caramelized onion · roelli cheddar & mozzarella · horseradish aioli **small \$12 · large \$22 · gluten free \$16**

VEG **EAT YOUR VEGGIES PIZZA** hearty red sauce · spinach · mushroom · onion · bell pepper · asparagus · mozzarella · local goat cheese crumbles **small \$12 · large \$22 · gluten free \$16**
also available vegan upon request with vegan crust & cheese

L.MAY SUPREME PIZZA hearty red sauce · **spicy** italian sausage · asparagus · artichokes · mozzarella · local goat cheese crumbles **small \$12 · large \$22 · gluten free \$16**

sizes: small 10" crust · large 14" crust · gluten free 12" crust
\$2.5 additional for 1/2 & 1/2 pizzas (no small 1/2 & 1/2's)

THE MAIN COURSE

PORK SCHNITZEL locally sourced pork loin · roasted sweet potatoes · braised cabbage · brandy mustard cream sauce **\$26**

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

GF **BRAISED PORK SHANKS** fall off the bone shanks · red wine tomato sauce with capers · goat cheese mashed potatoes **\$26**

GF **FILET MIGNON** 8 oz. choice iowa black angus · topped with garlic horseradish compound butter · goat cheese mashed potatoes · fresh veggies **\$31**

GF **SALMON** 8 oz. fennel rosemary roasted fresh atlantic fillet · orange butter sauce · sweet potato mash **\$26**

GF **CHICKEN 'N' DUMPLINGS** locally sourced pastured chicken breast · onion, celery, carrot, & sweet potato **\$25**

GF **V** **RISOTTO CAKE** sweet potato & wild mushroom · cranberry brussels sprouts sauté · citrus herb vinaigrette · roasted pumpkin seeds · microgreens **\$19**

GF **VEG** **GNOCCHI** housemade red pepper & ricotta gnocchi · coconut curry sauce · butternut squash · wild mushroom · bell pepper **\$23**

add to your risotto cake or gnocchi:
chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12

entrées include house salad & freshly baked bread with maple bourbon butter split plates \$5 · includes additional salad & bread



SAVE ROOM

house made and locally sourced desserts rotate weekly, your server will present all desserts available this evening

GF *ask about our gluten free and vegan dessert options* **V**

we offer a 5% discount when you pay with cash
parties of 6 or more: please, no separate checks. 18% gratuity may be added

signature cocktails

elder greyhound martini - \$9

equal parts gin, ruby red grapefruit juice, and st. germain elderflower liqueur shaken served up

blackberry smash - \$8

back by popular demand! bird dog blackberry whiskey combined with freshly squeezed lemon juice and organic brown sugar and shaken with muddled mint, on the rocks

holy smokes! margarita - \$9

mezcal, orange curaçao, freshly squeezed lime and orange juices, and a bit of locally sourced honey, on the rocks with a salted rim

the festivus mule - \$8

pear vodka, freshly squeezed orange juice, local honey simple syrup, cardamom bitters, topped with ginger beer and served on the rocks

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!

mississippi martini - \$9

as dirty as the mighty mississippi...made with minnesota's prairie organic vodka, olive juice, and garnished with house stuffed local bleu cheese olives, served up

honey lavender martini - \$9

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

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

after dinner

eye opener martini - \$9

a coffee lover's treat! vanilla vodka, coffee liqueur, and a shot of freshly made espresso shaken, served up and topped with a layer of cream

the boozy affogato - \$8.5

a scoop of vanilla bean ice cream "drowned" in freshly brewed espresso and a shot of iowa's own iowash cream

specialty soda & N/A

(no free refills)

clausthaler nonalcoholic beer - \$4

potosi root beer - \$4 **L**

fentiman's all natural ginger beer - \$4

fentiman's all natural rose lemonade - \$4

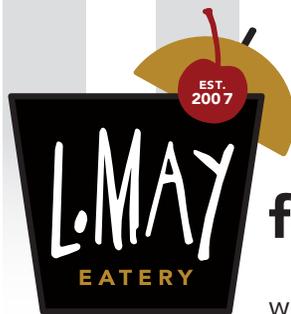
double espresso - \$4

lil' madz mocktail - \$6

fresh squeezed orange juice, all natural ginger ale, lavender bitters, and local honey on the rocks

affogato - \$6.5

a scoop of vanilla bean icecream "drowned" in freshly brewed espresso



featured draft beer

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

craft beers

LAGERS

stella artois - \$5

sam smith organic - \$6



PILSNER

ayingner bavarian pils - \$6

CREAM ALE

single speed tricycle - \$5 **L**

AMERICAN PALE ALE

toppling goliath psuedo sue (pint can) - \$6.5 **L**

big grove arms race - \$5 **L**

ENGLISH ALE

boddingtons pub (pint can) - \$6

BLONDE ALE

good old potosi golden - \$5 **L**

TRAPPIST ALE

westmalle tripel - \$9

SOUR

big grove seasonal - \$6 **L**

CIDER

samuel smith organic - \$6

HEFEWEIZENS/WHEATS

ayingner brau-weiss - \$6

blanche de namur - \$7 (pint can)

AMBER ALE

millstream schild brau - \$5 **L**

BROWN ALE

samuel smith nut brown - \$6

INDIA PALE ALES

potosi snake hollow - \$5 **L**

toppling goliath pompeii (pint can) - \$7 **L**

big grove easy eddy - \$5 **L**

PORTER

big grove polecat porter - \$5 **L**

BOCK

ayingner celebrator doppelbock - \$6

STOUTS

samuel smith organic chocolate - \$6

millstream back road stout - \$5 **L**

samuel smith imperial - \$6

single speed tip the cow - \$5 **L**

GLUTEN REMOVED

omission lager - \$5

LIGHT BEER

potosi luxe - \$4.5 **L** bud light - \$4.5

miller lite - \$4.5 coors banquet - \$4.5

corona premier - \$4.5

L = local, or from nearby!

wine by the glass

- pinot noir, mud house - new zealand - \$8/32
tannat, don rodolfo - argentina - \$7/28
rhône valley blend, le charmel - france - \$7.5/30
red blend, frivoler - washington state - \$8.5/34
cabernet sauvignon, trim - california - \$8/32
cabernet blend, sofos "the wise one"* - greece - \$7/28
ruby port, ferreira - portugal - \$8
rosé, la vieille ferme - france - \$7/28
chardonnay, oak grove - california - \$7.5/30
pinot grigio, benvolio friuli - italy - \$7/28
sauvignon blanc, hedges - washington state - \$8/32
riesling, clean slate - germany - \$7/28
vermintino, pala - italy - \$8/32
sparkling cava - spain - \$8/35
sparkling moscato, piquitos - spain - \$8/32

wine 1/2 bottles

(approx 2.5 glasses, bottle discounts do not apply)

- cabernet, alexander valley - california - \$22
pinot noir, la crema - sonoma, california - \$23
merlot, frog's leap* - napa, california - \$30
bordeaux, château des moines - france - \$26
chardonnay, la crema - sonoma, california - \$23
sauvignon blanc, frog's leap* - napa, california - \$26

thursdays:

\$5 glasses of wine

fridays:

\$5 rosé glasses

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

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

mondays:

\$5 jubeck drafts

every day:

retail wine bottles to go,
\$10 off list price

wine bottles by region

VIRGINIA

cabernet franc reserve, barboursville vineyards - \$52

WASHINGTON

c.m.s. blend, hedges - \$35
red mountain syrah, hedges* - columbia valley - \$46
cabernet, chateau ste. michelle cold creek - columbia valley - \$49

OREGON

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

CALIFORNIA

merlot, chelsea goldschmidt - alexander valley - \$45
pinot noir, hahn - santa lucia highlands - \$35
pinot noir, le crema winery - russian river valley - \$51
blend, high on the hog - central coast - \$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, tortoise creek - lodi - \$32
zinfandel, michael david lust - lodi - \$65
zinfandel, summit lake vineyards - napa - \$55
chardonnay, frank family vineyards - napa - \$55
rosé, para maria - santa barbara - \$44

FRANCE

chateaufneuf du pape, famille lançon - \$65
beaujolais, château thivin - \$54
bordeaux, chateau saint-andré corbin - st. émilien - \$50
chardonnay, louis latour - \$32
picpoul blanc, paul mas estates - picpoul de pinet - \$34
champagne, château de bligny - \$60

ITALY

chianti riserva, renzo masi & co - tuscan - \$38
brunello, castello banfi - matalcino - \$95
nebbiolo, g.d. vajra - piedmont - \$45
barbera, g.d. vajra - piedmont - \$45
valpolicella, zenato - valpolicella - \$40
amarone, zenato - valpolicella - \$85
pinot grigio, banfi san angelo - tuscan - \$36
sparkling prosecco, zardetto - \$35

SPAIN & PORTUGAL

blend, quinta de la rosa - portugal - \$46
rioja, marqués de cáceres - rioja - \$41
sparkling rosé cava, casas del mar - catalonia - \$40
sparkling cava, anna de codorní - \$36

EASTERN EUROPE

gamay, gönc - slovenia - \$36
furmint, evolucio - hungary - \$30
pavel dry white, gönc - slovenia - \$36

AUSTRALIA/NEW ZEALAND

blend, mollydooker two left feet - mclaren vale - \$45
sauvignon blanc, astrolabe - marlborough - \$52

SOUTH AMERICA

malbec, catena - argentina - \$35
cabernet sauvignon, garage wine - maipo valley, chile - \$55
país, pipeño - chile - \$40

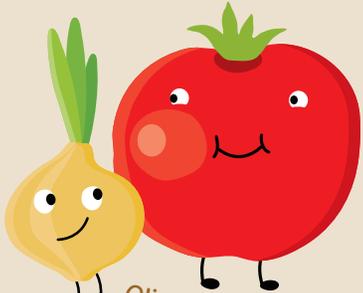
*indicates wines that are certified organic



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

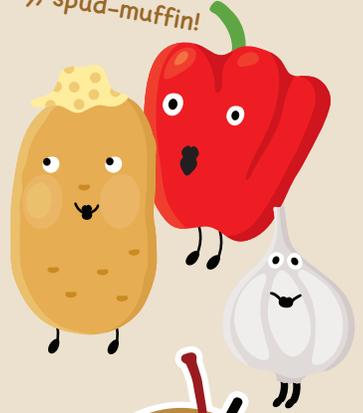
KIDS MENU

FOR CHILDREN 10 AND UNDER



Olive you, from my head tomatoes!

Hey, spud-muffin!



DRINKS

① Soda Pops & Soft Drinks \$2.95

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Iced Tea, Potosi Rootbeer (bottled, no free rootbeer refills)

② Kiddie Cocktails \$3.50

Shirley Temple (clear soda) or Roy Rogers (cola) with cherry juice!

③ Milk \$2.95

④ Chocolate Milk \$3.50



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

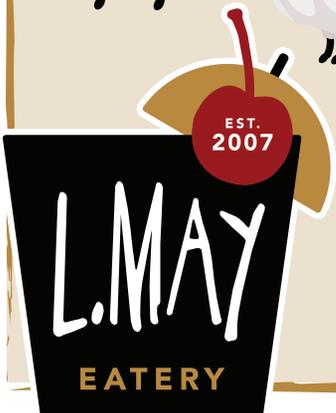
+ Add a side of Fruits \$2.50

SAVE ROOM FOR DESSERT!

① Vanilla Ice Cream Sundae \$3

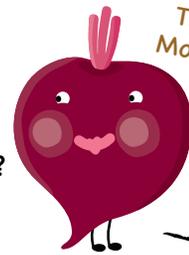
with whipped cream, fruit, chocolate sauce, and sprinkles!

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