

GET STARTED

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

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

***BEER BRATS & WISCONSIN CHEESE** roelli red rock cheddar · hook's sheep milk gouda · sliced beer brat · whole grain horseradish mustard · braised cabbage · toast points **\$16**

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

VEG ***CHEESECAKE BRUSCHETTA** savory, spreadable tomato cheesecake · diced tomato, basil, & red onion · balsamic reduction · shaved parmesan · toast points **\$15**

**can be modified to gluten free upon request*

SMALL PLATES

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

GF **V** **POLENTA CAKES** sautéed local blue oyster mushrooms · red wine reduction **\$14**

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*

GF **VEG** **ROASTED BEET SALAD** leafy greens · warmed kale · quinoa · toasted pumpkin seeds · honey lavender vinaigrette · goat cheese crumbles · shaved fennel **\$16**
add to your salad: chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12

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 organic acres farm · our farms meats · roelli cheese haus · rolling stop farms · 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**

STEAK BLEU PIZZA roasted garlic cream sauce · choice black angus steak morsels · bell peppers · mozzarella · hook's bleu cheese crumbles **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 **\$24**

(GF) BRAISED PORK SHANKS fall off the bone shanks · red wine demi glace · 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 **\$30**

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

(GF) SHRIMP CURRY jumbo shrimp · coconut curry sauce · vegetable jasmine rice · zucchini cake **\$28**

MEATLOAF locally sourced ground beef & pork · goat cheese mashed potatoes · tomato caper sauce · fresh veggies **\$25**

(GF) CHICKEN TACOS locally sourced shredded chicken · cucumber salsa · pickled shallots · coleslaw · mojito crema **\$17**

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

add to your risotto cake:
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

blackberry whiskey sour - \$7

bird dog blackberry whiskey, fresh lemon, simple syrup, served 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

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 shorts whiskey, hand muddled with all natural bing cherries and fresh orange on the rocks... the smoothest old fashioned you'll ever taste!

garden party - \$8.⁵

plymouth gin, crème de violette liqueur, lavender bitters, and fentiman's all natural rose lemonade, on the rocks

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

classic cocktails

resolute - \$9

plymouth gin, apricot liqueur, lemon juice, and simple syrup, served up - Pete's favorite!

hemingway - \$9

rum, grapefruit juice, lime juice, luxardo liqueur, and simple syrup, served up

sazerac - \$9

rye whiskey, absinthe, bitters, sugar, served neat

on the sweet side

the boozy affogato - \$7

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

specialty beverages

(no free refills)

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

izzy grapefruit soda - \$3.⁵

fentiman's all natural ginger beer - \$4

fentiman's all natural rose lemonade - \$4

fentiman's all natural victorian 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

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



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 - \$6

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

sam smith taddy porter - \$6

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

N/A BEER

clauthaler nonalcoholic beer - \$4

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, entwine - 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

white wine bottles

SPARKLING

champagne, château de bligny - france - \$60
prosecco, zardetto - italy - \$35
cava, anna de codorniu - spain - \$35
rosé, howling owl - washington state - \$35

DRY RIESLING

rebholz - pfalz, germany - \$35

PINOT GRIGIO

banfi san angelo - tuscan - \$36

KERNER

pavel dry white, gönc - slovenia - \$36

VIOGNIER

oak grove - california - \$30

PICPOUL BLANC

paul mas estates - picpoul de pinet - \$34

SAUVIGNON BLANC

astrolabe - marlborough - \$52
domaine gueneau - sancerre, france - \$50

CHENIN BLANC

champalou - vouvray, france - \$45

CHARDONNAY

frank family vineyards - napa, california - \$55
louis latour - burgundy, france - \$32
arensdig - south africa - \$45

ROSÉ

maison noir love drunk - oregon - \$32

thursdays: \$5 glasses of wine

fridays: \$5 rosé glasses

saturdays:
EJ's special wine feature

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 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

red wine bottles

PINOT NOIR

willamette valley vineyards whole cluster - oregon - \$46
le crema winery - russian river valley, california - \$51
hippolyte reverdy - sancerre, france - \$45

BLAUFRÄNKISCH

evolúció - austria - \$32

MALBEC

catena - argentina - \$35
cèdre héritage - france - \$40

MERLOT

chelsea goldschmidt - alexander valley, california - \$45

CAB FRANC

barboursville vineyards - virginia state - \$52
garage wine co. - maipo valley, chile - \$55

SANGIOVESE

chianti riserva, renzo masi & co - tuscan - \$38
brunello, castello banfi - italy - \$95

TEMPRANILLO

rioja, marqués de CÁCERES - spain - \$41

PAIS

pipeño - chile - \$40

NEBBIOLO

g.d. vajra - piedmont - \$45

BARBERA

g.d. vajra - piedmont - \$45

GAMAY

beaujolais, château thivin - france - \$54

SYRAH/PETITE SIRAH

syrah, hedges red mountain - washington state - \$46
petite sirah, frog's leap - napa, california - \$55

RED BLEND

c.m.s. blend, hedges - washington state - \$35
high on the hog - central coast, california - \$49
chateauf du pape, famille lançon - france - \$65
bordeaux, chateau saint-andré corbin - st. émilien - \$50
valpolicella, zenato - italy - \$40
amarone, zenato - italy - \$85
quinta de la rosa - portugal - \$46
mollydooker two left feet - australia - \$45

ZINFANDEL

tortoise creek - lodi, california - \$32
michael david lust - lodi, california - \$65
summit lake vineyards - napa, california - \$55

CABERNET SAUVIGNON

chateau ste. michelle cold creek - washington state - \$49
earthquake - lodi, california - \$45
michael david rapture - lodi, california - \$65
shafer vineyards - napa, california - \$115
garage wine co. - maipo valley, chile - \$55

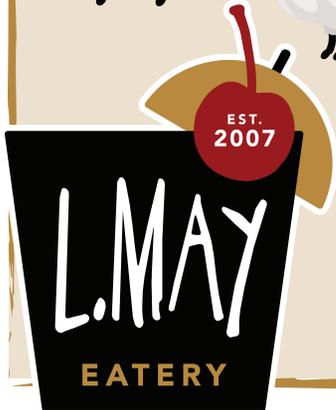
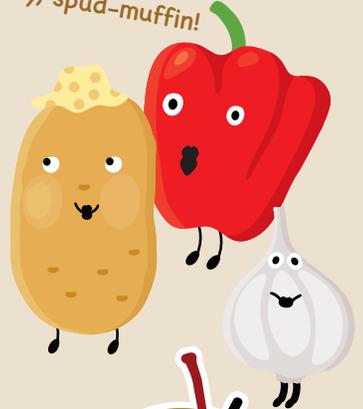
KIDS MENU

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 VEG

② Smiley Pepperoni Pizza \$7

*gluten free pizza crust available!

③ Grilled Cheese \$7 VEG

on our multigrain bread, served with a mixed fruit cup

④ Grilled Chicken \$8 GF

sliced thin and served with mashed potatoes

⑤ Kids Pork Shank \$8 GF

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 GF V

⊕ Add a side of Fruits \$2.50 GF V

SAVE ROOM FOR DESSERT!

① Vanilla Ice Cream Sundae \$3 GF

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