

## get started

**stuffed jalapeños** bacon · cheddar · roasted tomato sauce · goat cheese crumbles **\$10** 🌾

**roasted tomato bruschetta** house made italian herb ricotta · sherry reduction sauce · french bread **\$10** 🍷

**lamb meatballs** tomato ragout · curry cream · toasted naan bread **\$11**

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

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

*small pizzas also make great appetizers!*

*additional appetizers can be made gluten free upon request* 🌾

## keep it light

**soup du jour** with bread & butter **cup \$3.5 · bowl \$7**

**house salad** leafy greens · cucumber · radish · toasted almond · housemade croutons · roasted garlic parmesan vinaigrette · parmesan **side \$5 · entrée \$8** 🍷

**roasted squash salad** warmed hearty greens · roasted squash · quinoa · green apple · roasted rosemary nuts · lavender honey vinaigrette · gorgonzola crumbles **\$14** 🌾 🍷

**roasted beet salad** mixed greens · roasted beets · red onion · dried cherry · balsamic vinaigrette · whipped goat cheese **\$11** 🌾 🍷

**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* 🌾

## 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* 🌾

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

**steak bleu pizza** roasted garlic cream sauce · choice black angus · bell peppers · mozzarella & gorgonzola crumbles **small \$12 · large \$22**

**beer & brats pizza** beer mustard cream sauce · sliced brats · spinach · onion · capers · bell peppers · mozzarella **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*



## the main course

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

**philly cheesesteak lasagna** choice black angus · pickled bell peppers · caramelized onion · cheddar, ricotta, mozzarella · aged cheddar cream sauce **\$22**

**jumbo shrimp & sea scallops** creamed spinach · roasted garlic aioli **\$25** 

**turkey bread pudding** sage · cranberry · brioche · roasted turkey · whipped goat cheese **\$21**

**chilean salmon** 8 oz. fillet · roasted potatoes & carrots · lemon saffron greek yogurt · ancho infused local honey **\$25** 

**pesto pasta** spicy italian sausage · chicken breast · spinach · shallot · bell pepper · parmesan · orecchiette pasta · olive oil basil pesto sauce **\$22**

**vegan stew & cornbread** potatoes · mushrooms · mirepoix · millstream vegan stout beer **\$19**  

**icelandic turbot** 8 oz. fillet · caramelized onion · miso broth · arborio rice · braised scallion **\$25**

**filet mignon** 8 oz. choice iowa black angus · applewood smoked bacon & cheddar butter · mashed red potatoes **\$30** 

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

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

## save room

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

**gluten free cheesecake du jour** from galena main street cheesecakes · rotating flavors **\$8**  

**betty jane candies dessert** chef tony's creation · incorporating the famous confectionary's treats **\$8** 

*other featured 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



**share your L.May experience!**

#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  
(to name a few)



GLUTEN FREE



VEGETARIAN



VEGAN



**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

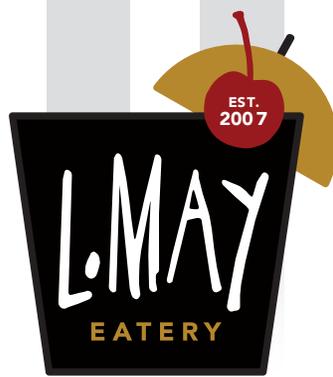
**we offer a  
5% discount  
every time you  
pay with cash**



**we cater! ask for more info**

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

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



## wine by the glass

**super tuscan blend, piazza del castello** - italy - \$7.<sup>25</sup>/29  
**red blend, le charmel** - france - \$7/28  
**pinot noir, straight shooter** - oregon - \$8/32  
**zinfandel, tortoise creek** - california - \$7.<sup>5</sup>/30  
**malbec, don rodolfo** - argentina - \$7/28  
**cabernet sauvignon, hahn** - california - \$7.<sup>5</sup>/30  
**rosé, piazza del castello** - italy - \$7/28  
**sparkling moscato, allure** - california - \$7/28  
**sparkling prosecco, maschio** - italy - \$7/28  
**riesling, kilburg** - germany - \$7/28  
**pinot grigio, dipinti** - italy - \$7/28  
**muscadet, le charmel** - france - \$7.<sup>5</sup>/30  
**sauvignon blanc, matua** - new zealand - \$7.<sup>5</sup>/30  
**unoaked chardonnay, louis latour** - france - \$8/32  
**chardonnay, oak grove** - 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  
**zinfandel, frog's leap** - napa, california - \$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.<sup>5</sup>  
bud light - \$4.<sup>5</sup>  
miller lite - \$4.<sup>5</sup>

## more craft beer!

see reverse

**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

## featured cocktails

### cinnamon whiskey sour - \$8

housemade cinnamon simple syrup, iowa templeton rye, fresh grapefruit and lemon juices

### yule mule - \$7.<sup>5</sup>

sweet and spicy! cranberry juice, housemade cinnamon simple syrup, vodka, and all-natural Q ginger beer

### peach old fashioned - \$7.<sup>5</sup>

a nod to our wisconsin heritage with bourbon, fresh peach juice, and a cinnamon stick garnish

### blackberry whiskey smash - \$7.<sup>5</sup>

bird dog blackberry whiskey muddled with mint, fresh lemon juice, and brown sugar

### fresh squeezed margarita - \$8

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

### elder greyhound martini - \$8.<sup>5</sup>

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

### big blue martini - \$8

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

## sweet tooth?

### lil's winter warmer - \$7.<sup>5</sup>

godiva chocolate liqueur, hot cocoa, a touch of peppermint liqueur, and housemade cinnamon honey whipped cream

### pumpkin pie martini - \$8

our annual fall indulgence, with creamy pumpkin notes and a hint of coffee. the perfect dessert!

### mocha martini - \$8

a coffee lover's treat! cold brewed coffee, godiva chocolate liqueur, and vanilla vodka shaken to a froth and served up

### chateau les justices sauteurnes - \$8

semillon, sauvignon blanc, and muscadelle blend, very fruit-forward and complex with a vivacious bouquet

### niepoort ruby port wine - \$7

sweet with a juicy wallop of fruit flavors. full bodied with great texture, balance, and structure leading to a spicy finish

# wine bottles by region

## VIRGINIA

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

## WASHINGTON

syrah, hedges old red mountain - columbia valley - \$46  
blend, chateau 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, incognito - lodi - \$34  
cabernet sauvignon, earthquake - lodi - \$42  
cabernet sauvignon, michael david rapture - lodi - \$65  
cabernet sauvignon, heitz cellar - napa - \$78  
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, chateau bellevue - 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 - \$5  
negra modelo - \$4.<sup>5</sup>

## PILSNER

pinkus ur-pils (16.9 oz.) - \$6.<sup>5</sup>

## PALE ALE

oskar blues dales pale - \$4.<sup>5</sup>

## 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 - \$5.<sup>5</sup>  
samuel smith organic perry pear - \$5.<sup>5</sup>

## HEFEWEIZENS/WHEATS

aying 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 **9RB** - \$5

## INDIA PALE ALES

potosi snake hollow **65IBU** - \$4.<sup>5</sup> **L**  
surly furious **100RB 99IBU** (pint) - \$6  
elysian space dust **96RB 73IBU** - \$5  
deschutes fresh squeezed **98RB 60IBU** - \$5  
toppling goliath golden nugget **99RB 56IBU**  
(pint) - \$6 **L**

## PORTERS

fuller's london **99RB** - \$5

## BOCKS

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

## STOUTS

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

## GLUTEN FREE

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!

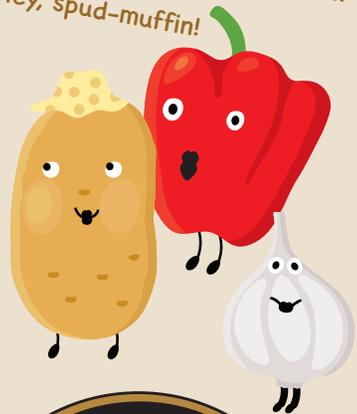
# KIDS MENU

FOR CHILDREN 10 AND UNDER



Olive you, from my head tomatoes!

Hey, spud-muffin!



## DRINKS

- 1 Soda Pops & Soft Drinks \$2.95  
Pepsi, 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

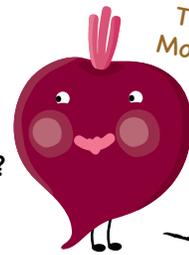
- + Add a side of Veggies \$2.50
- + Add a side of Fruits \$2.50

## 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