

get started

GF **bing cherry pork nachos** cherry roasted o'connell farms organic pork · corn chips · aged cheddar sauce · pineapple pico · little mountain appenzeller cheese crumbles **\$13**

crab cakes roasted red pepper garlic sauce · microgreens **\$14**

SW wisconsin cheese plate little mountain appenzeller · red rock cheddar · dunbarton bleu · fig & olive infused goat · house sliced prosciutto · housemade fig jam · kalamata olives · green apple · crackers **\$16***

VEG **artichoke & spinach dip** with toasted pita **\$12***

V **vegan tomato basil bruschetta** garlic toast points · vegan basil pesto · vegan parmesan **\$11***

GF **sautéed brussels sprouts** crumbled o'connell farms organic pork belly & bacon · garlic · apple cider vinegar · roasted cashews **\$9**

fig crostini housemade fig jam · green apples · dunbarton bleu crumbles · honey drizzle · smoked sea salt **\$10***

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

small pizzas also make great appetizers!

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

VEG **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**

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

fig pig pizza roasted garlic olive oil crust · caramelized onion · dried mission figs · o'connell farms organic pork · mozzarella · fig & olive infused goat cheese crumbles · balsamic reduction · microgreens **small \$13 · large \$23**

V **vegan margherita pizza** hearty red sauce · daiya vegan mozzarella · tomato · fresh basil · balsamic reduction **small \$13 · large \$23**

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

soup & salads

soup du jour with bread & butter
cup \$4 · bowl \$8

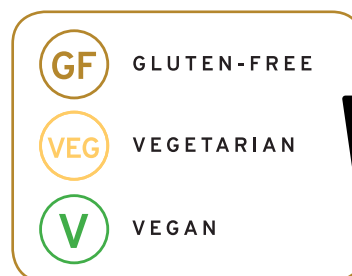
V GF **sweet & spicy vegan salad** fresh mandarin orange · radish · roasted beet · mixed greens · roasted cashews · quinoa · sweet & spicy jalapeño vinaigrette **\$14**

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

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

GF **all salads can be served gluten free upon request**



the main course

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

- GF** **braised pork shanks** fall-off-the-bone shanks · roasted garlic red wine sauce · sharp cheddar mashed potatoes **\$26**
- GF** **filet mignon** 8 oz. choice iowa black angus · topped with garlic herb compound butter · sharp cheddar mashed potatoes · fresh veggies **\$30**
- GF** **canadian salmon** 8 oz. fresh fillet · veggie quinoa · jalapeño crema · cherry balsamic sauce **\$26**
- GF** **steak bites & shrimp** choice iowa black angus morsels · 3 grilled shrimp · sweet potato mash · sautéed brussels sprouts · maple crema **\$27**
- V IGF** **vegan risotto cake** sweet potato · wild mushroom · sweet & spicy jalapeño vinaigrette · sautéed mushroom, pine nut & smoked sea salt garnish **\$18**
- GF** **cajun spiced chicken** all natural free range chicken breast · andouille sausage · bell pepper · pecan rice · creole sauce **\$23**
- V IGF** **vegan garbanzo pasta** vegan basil pesto · cherry tomato · bell pepper · wild mushroom · sundried tomato · microgreens **\$19**

chef tony's famous meatloaf iowa premium ground beef · tomato caper sauce · seasonal veggies · sharp cheddar mashed potatoes **\$21**

split plates \$5 · includes additional salad & bread

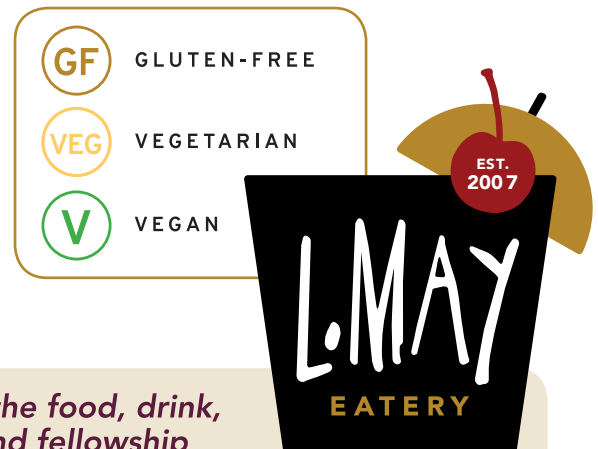
*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your chance of foodborne illness

Please be aware that the kitchen does work with ingredients that contain gluten, and does not have specific allergen free preparation areas or dedicated ovens.

save room

- VEG** **chocolate brownie** ooey gooey & warm · vanilla bean ice cream · chocolate sauce · shareable **\$8.5**
- GF** **cheesecake du jour** rotating seasonal flavors to try! **\$8.5**
- V IGF** **vegan mixed berry crumble** topped with housemade coconut milk icecream **\$8.5**

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 may be added to parties of 6 or more

big thanks to all of our local producers

o'connell farm organic acres ·
mcdonald farm · trails end ·
micro girl greens · walsh apiary ·
roelli cheese · montchevre ·
georgia mihalakis ·
jubeck new world brewery ·
dubuque farmer's market ·
(to name a few)



tag your L.May memories!

#lmayzing @lmayeats on instagram



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

we cater! ask for more info



signature cocktails

darling clementine martini - \$8
tito's handmade vodka, orange curaçao, freshly squeezed clementine juice, cranberry juice, 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

garden party lemonade - \$8
tito's vodka, fresh lemon juice, simple syrup, lavender bitters, and fentiman's botanically brewed rose infused lemonade, 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!

strawberry basil bourbon smash - \$8
classic jim beam bourbon combined with housemade strawberry simple syrup, freshly squeezed lemon juice, and muddled basil

coconut margarita - \$8.5
a taste of the tropical right here in the midwest! silver tequila, orange curaçao, pineapple juice, freshly squeezed lime juice, and dash of coconut cream, on the rocks with a salted rim

black cherry moscow mule - \$7.5
tito's vodka, freshly squeezed lime juice, all natural bing cherry juice, and fentiman's all natural ginger beer

eye opener martini - \$9
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 fashioned are hand muddled, manhattans are gently stirred, and margaritas are freshly squeezed... if there's something you don't see, please ask!

specialty soda & N/A

(no free refills)

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

affogato - \$6.5
a scoop of vanilla bean icecream "drowned" in espresso

lil' madz mocktail - \$6
fresh squeezed orange juice, all natural ginger ale, lavender bitters, and local honey on the rocks

light bottled beer

potosi light - \$4.5 **L**
bud light - \$4.5
miller lite - \$4.5
coors banquet - \$4.5
corona premier - \$4.5

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 - \$4.5
sam smith organic - \$6

PILSNER

ayingner bavarian pils - \$6

AMERICAN PALE ALE

toppling goliath psuedo sue (pint) - \$6 **L**
dogfish head american beauty - \$5

ENGLISH ALE

boddingtons pub (pint can) - \$6

BLONDE ALE

good old potosi golden - \$4.5 **L**

BELGIAN ALE

duvel **99RB** - \$7

SOUR

dogfish head seaquench - \$5

CIDER

samuel smith perry pear organic - \$6

HEFEWEIZENS/WHEATS

ayingner brau-weiss **97RB** - \$6
hacker-pschorr **93RB** - \$5
dogfish head namaste white - \$5
blanche de namur - \$6.5 (pint can)

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
toppling goliath golden nugget **99RB 56IBU** (pint) - \$6 **L**
dogfish head 90 minute **90IBU 100RB** - \$6

PORTER

breckenridge vanilla - \$5

BOCKS

ayingner celebrator dopplebock **100RB** - \$6
shiner bock - \$4.5

STOUTS

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

beer guide

#RB = ratebeer.com rating

#IBU = international bittering unit

L = local, or from nearby!

GLUTEN REMOVED

omission IPA - \$4.5

wine by the glass

- pinot noir, mud house - new zealand - \$8/32
- super tuscan, santa christina - italy - \$8/32
- malbec blend, trivento - argentina - \$7.⁵/30
- rhône valley blend, le charmel - france - \$7/28
- c.m.s. blend, hedges* - washington state - \$8/32
- blue franc, shooting star - washington state - \$8/32
- cabernet sauvignon, trim - california - \$8/32
- ruby port, ferreira - portugal - \$8
- rosé, le charmel - france - \$7.⁵/30
- chardonnay, oak grove - california - \$7.⁵/30
- pinot grigio, benvolio friuli - italy - \$7/28
- sauvignon blanc, dipinti - italy - \$7.⁵/30
- riesling, clean slate - germany - \$7/28
- c.m.s. blend, hedges* - washington state - \$8/32
- sparkling prosecco - italy - \$8/32
- sparkling moscato, piquitos - spain - \$8/32

c.m.s. red = cabernet, merlot, syrah
c.m.s. white = chardonnay, sauvignon blanc, marsanne
*Hedges Family/CMS practices biodynamic
and organic farming in their wine production

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

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 bottles to go,
\$10 off list price



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

wine bottles by region

VIRGINIA

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

WASHINGTON

red mountain syrah, hedges* - columbia valley - \$46
red mountain blend, hedges* - columbia valley - \$54
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, tortoise creek - lodi - \$32
zinfandel, michael david lust - lodi - \$65
zinfandel, summit lake vineyards - napa - \$55
sparkling brut, chandon - napa - \$45
chardonnay, frank family vineyards - napa - \$55
rosé, para maria - santa barbara - \$44

FRANCE

beaujolais, marcel lapierre - morgon - \$54
bordeaux, chateau saint-andré corbin - st. émilien - \$50
bordeaux, exem - bordeaux - \$45
chardonnay, louis latour - france - \$32
picpoul blanc, paul mas estates - picpoul de pinet - \$34

ITALY

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

SPAIN & PORTUGAL

rioja, faustino - rioja - \$35
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/NEW ZEALAND

shiraz, d’arenberg laughing magpie - mclaren vale - \$65
blend, mollydooker two left feet - mclaren vale - \$45
sauvignon blanc, astrolabe - marlborough - \$52

SOUTH AMERICA

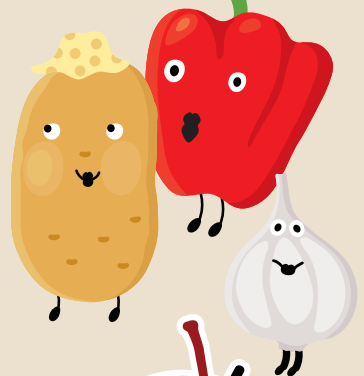
malbec, catena - argentina - \$35
cabernet sauvignon, garage wine - maipo valley, chile - \$55

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