

get started

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

roasted pumpkin hummus whipped goat cheese · local honey · chorizo sausage · naan bread **\$11**

tomato bruschetta garlic toast · basil pesto · mixed baby tomato shallot · parmesan · balsamic **\$10** 🍷

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

cobb salad leafy greens · applewood smoked bacon · avocado · tomato · chunky bleu cheese dressing · roelli red rock cheddar bleu cheese **\$14** 🌾

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**

bbq steak pizza savory bbq sauce · choice black angus · applewood smoked bacon · red onion · jalapeños · mozzarella & cheddar **small \$12 · large \$22**

chicken florentine pizza garlic cream sauce · chicken breast · spinach · tomato · red onion · mozzarella · goat cheese sprinkles **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

beer braised pulled pork sandwich grilled baguette · jubeck new world brewery beer · fall potato squash salad · apple cabbage slaw **\$20**

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

stuffed jumbo shrimp crab · corn · poblano grits · roasted red pepper sauce **\$25** 🌾

tacos al pastor slow roasted pork · cabbage slaw · cilantro · pineapple salsa · corn tortillas · roasted jalapeño aioli **\$16** 🌾

chilean salmon 8 oz. fresh fillet · rosemary sage sweet potato mash · local honey gastrique **\$25** 🌾

vegan risotto middle eastern za'atar spiced roasted eggplant & cauliflower · wild mushroom & squash risotto **\$20** 🌾 🥬 🍷 *add to your risotto · chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12*

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** 🍷

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 food pics with L.May!
#lmayzing @lmayeats @lmayeatery

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
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 - \$7.²⁵/29
red blend, les charmel - france - \$7/28
pinot noir, straight shooter - oregon - \$8/32
zinfandel, tortoise creek - california - \$7.⁵/30
malbec, altos del plata - argentina - \$7/28
cabernet sauvignon, hahn - california - \$7.⁵/30
rosé, piazza del castello - italy - \$7/28
sparkling moscato, allure - california - \$7/28
sparkling prosecco, maschio - italy - \$7/28
riesling, lone birch - washington - \$7/28
pinot grigio, dipinti - italy - \$7/28
garganega, bolla soave - italy - \$6.⁵/26
sauvignon blanc, matua - new zealand - \$7.⁵/30
unoaked chardonnay, louis latour - france - \$8/32
chardonnay, oak grove - california - \$7/28

try our signature ginger spiced red wine sangria! - \$7

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
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 - \$6 pints **L**

light bottled beer

potosi light - \$4.⁵ **L**
bud light - \$4.⁵
miller lite - \$4.⁵

more craft beer!

see reverse

featured cocktails

peach old fashioned - \$7

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

blackberry whiskey smash - \$7

bird dog blackberry whiskey muddled with mint, fresh lemon juice, and brown sugar served on the rocks

fuzzy mojito - \$8

a refreshing cocktail with freshy muddled mint, housemade simple syrup, lime juice, rum, and fresh peach juice added for a delicious twist

the real deal mule - \$7

freshly squeezed lime juice, vodka, and all-natural Q ginger beer served on the rocks in a copper mug

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, served on the rocks with a salted rim

elder greyhound martini - \$8

our twist on a classic greyhound; equal parts gin, fresh grapefruit juice, and st. germain elderflower liqueur shaken, served up, and topped with Q sparkling grapefruit sour for this irresistibly tangy 'tini

big blue martini - \$8

the hippest martini on main. a combination of blueberry, raspberry, and pomegranate served up. an all time favorite indulgence!

after dinner

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 hocolate liqueur, and vanilla vodka shaken to a froth and served up

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

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

FRANCE

beaujolais, marcel lapierre - morgon - \$54
bordeaux, chateau saint-andré corbin - st. émilion - \$48
bordeaux, chateau bellevue - bordeaux - \$36
rosé, miraval cotes de provence - france - \$45
picpoul blanc, paul mas estates - france - \$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 - italy - \$36

SPAIN & PORTUGAL

tempranillo, volver single vineyard - la mancha - \$35
rioja, faustino - spain - \$34
blend, solanera 2012 - eastern spain - \$45
blend, flor de castro - portugal - \$35
sparkling rosé cava, casas del mar - spain - \$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

WASHINGTON

syrah, hedges old red mountain - \$46
blend, chateau ste michelle indian wells - columbia valley - \$42
cabernet sauvignon, h.i.p. hedges - \$35

OREGON

whole cluster pinot noir, willamette valley vineyards - \$46
pinot gris, king estates - oregon - \$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, california - \$45
sauvignon blanc, cakebread - napa, california - \$51
chardonnay, rombauer - napa, california - \$55

VIRGINIA

cabernet franc reserve, barboursville vineyards - \$52



we feature a new wine discovery every evening!
ask your server about our current wine feature

craft beers

LAGERS

stella artois - \$4.⁵
sam smith organic - \$5
negra modelo - \$4.⁵

PILSNER

pinkus ur-pils (16.9 oz.) - \$6.⁵

PALE ALE

oskar blues dales pale - \$4.⁵

ENGLISH ALE

boddingtons pub (pint can) - \$6

SCOTCH ALE

dirty bastard - \$5

BLONDE ALE

good old potosi golden L - \$4.⁵

BELGIAN ALE

duvel **99RB** - \$7

SOUR

exile beatnik **88RB L** - \$5

CIDER

samuel smith organic - \$5
samuel smith organic perry pear - \$5

HEFEWEIZENS/WHEATS

ayinger brau-weiss **97RB** - \$5
hacker-pschorr **93RB** - \$5
blanche de chambly - \$4.⁵

AMBER ALE

breckenridge avalanche - \$4.⁵

BROWN ALE

samuel smith nut brown **9RB** - \$5

INDIA PALE ALES

potosi snake hollow **65IBU** - \$4.⁵
surly furious **100RB 99IBU** (pint) - \$6
elysian space dust **96RB 73IBU** - \$5
deschutes fresh squeezed **98RB 60IBU** - \$5
toppling goliath golden nugget **99RB 56IBU L** (pint) - \$6

PORTERS

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

BOCKS

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

STOUTS

deschutes obsidian **99RB** - \$5
samuel smith organic chocolate **98RB** - \$5.⁵
tallgrass buffalo sweat oatmeal cream - \$5
samuel smith imperial **99RB** - \$6

GLUTEN FREE

omission IPA - \$4.⁵

NON-ALCOHOLICS

kaliber non-alcoholic beer - \$4
q all-natural sparkling grapefruit soda - \$3.⁵
q all-natural sparkling ginger beer - \$3.⁵

BEER GUIDE

#RB = ratebeer.com rating
#IBU = international bittering unit
L = local, or from nearby!

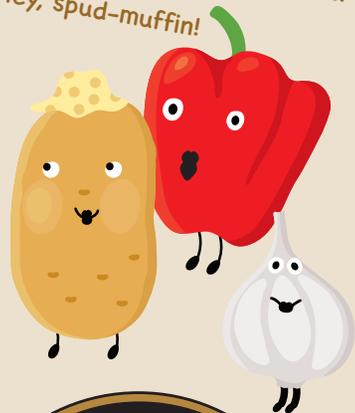
KIDS MENU

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

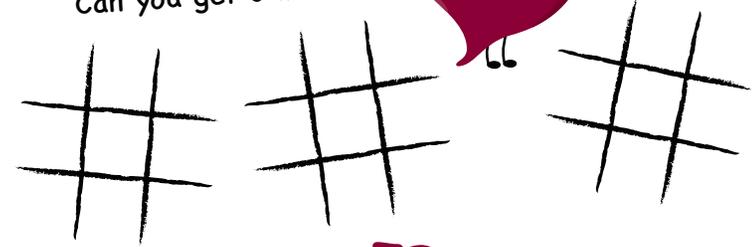
- + Add a side of Veggies \$2.50
- + Add a side of Fruits \$2.50

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