

get started

crab cakes sweet corn pico de gallo · roasted poblano aioli **\$13**

steak bites choice black angus · red wine reduction · gorgonzola crumbles · mixed greens & grape tomato **\$14** 🌱

caprese bruschetta tomato · fresh mozzarella · basil · parmesan · balsamic reduction · garlic toast points **\$13** 🍷

modern relish tray artisanal cheeses · meats · local honey · roasted rosemary nuts · crackers **\$16**
(ask for gluten free crackers)

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

yogurt curry marinated roasted cauliflower shaved parmesan · toasted hazelnut · housemade basil pesto sauce · crispy prosciutto **\$11** 🌱

sea scallops pan seared · housemade basil pesto sauce **\$11** 🌱

small pizzas also make great appetizers!

additional appetizers can be made 🌱

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 pizza crust 🌱

chicken florentine pizza roasted garlic cream sauce · chicken breast · applewood smoked bacon · spinach · tomato · red onion · mozzarella · goat cheese crumbles **small \$12 · large \$22**

farmer's market pizza rosemary olive oil crust · sweet corn · kale · cabbage · caramelized onion · wild mushroom · carrot · mozzarella · roasted garlic basil aioli **small \$12 · large \$22** 🍷

L.May supreme pizza hearty red sauce · spicy italian sausage · asparagus · artichoke · mozzarella · goat cheese crumbles **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**

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

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

keep it light

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

pulled pork sandwich juicy slow roasted pork · house made beer bun · red cabbage slaw · spicy baked beans **\$15**

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

cobb salad leafy greens · applewood smoked bacon · avocado · tomato · local sweet corn · chunky bleu cheese dressing · local 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 🌱



the main course

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

icelandic cod 8 oz. wild caught, parmesan encrusted fillet · parmesan broth · jasmine rice pilaf · pickled mango salsa **\$25**

canadian salmon 8 oz. fillet · st. louis dry rub · red cabbage slaw · roasted red potatoes **\$25**

romesco chicken pasta chicken breast · romesco sauce (roasted tomato, bell peppers almond & fresh veggies) · garbanzo bean pasta **\$24**
(hold the chicken for vegan)

stuffed bell peppers jasmine rice · wild mushroom · seasonal veggies · coconut curry sauce **\$23**
(vegan as served)

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

filet mignon 8 oz. choice iowa black angus · roelli red rock compound butter · parmesan mashed potatoes · fresh veggies **\$30**

braised pork shanks fall-off-the-bone shanks · jubeck beer roasted garlic sauce · parmesan mashed potatoes **\$24**

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

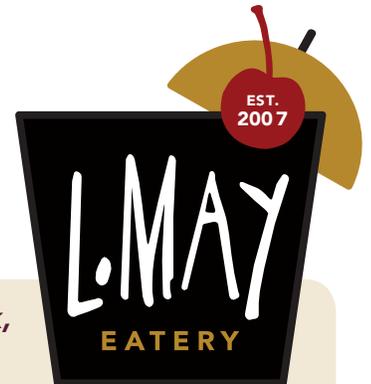
split plates \$5 · includes additional salad & bread

save room

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

cheesecake du jour rotating seasonal flavors to try! **\$8**

our desserts rotate often, your server will present all desserts available this evening ask about our featured vegan dessert



"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



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

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

thank you to all of our local producers

mc donald farm · trails end · our farms · cremer's meats · walsh apiary · roelli cheese georgia mihalakis · jubeck new world brewery dubuque farmer's market · (to name a few)

tag your L.May memories!

#lmayzing @lmayeats on instagram
@lmayeatery on facebook



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



wine by the glass

super tuscan blend, unparalleled - italy - \$8/32
red blend, le charmel - france - \$7/28
pinot noir, bread & butter - california - \$8/32
zinfandel, tortoise creek - california - \$7.⁵/30
malbec, mercer canyons - washington - \$7/28
cabernet sauvignon, trim - california - \$7.⁵/30
ruby port, ferreira - portugal - \$8
rosé, le charmel - france - \$7.⁵/30
chardonnay, louis latour - france - \$8/32
chardonnay, oak grove - california - \$7/28
pinot grigio, benvolio friuli - italy - \$7/28
sauvignon blanc, dipinti - italy - \$7.⁵/30
riesling, clean slate - germany - \$7/28
farmhouse blend, cline - california - \$8/32
sparkling prosecco, maschio - italy - \$7.⁵/30
sparkling moscato, allure - 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
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

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

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 - \$4.⁵
bud light - \$4.⁵
miller lite - \$4.⁵
corona premier - \$4.⁵

more craft beer!

see reverse



signature cocktails

handcrafted with care using fresh, quality ingredients!

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!

warm fuzzy mule - \$7.⁵

bird dog peach whiskey, freshly squeezed lime juice, fentiman's all natural ginger beer, and a splash of local honey on the rocks

honey lavender martini - \$9

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

black cherry mojito - \$9

freshly muddled mint with all natural bing cherries, fresh lime juice, and bacardi rum, on the rocks

garden party lemonade - \$7.⁵

tito's vodka, fresh lemon juice, simple syrup, lavender bitters, and fentiman's botanically brewed rose infused lemonade, on the rocks

eye opener martini - \$8.⁵

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!

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 to go,
\$10 off list price

wine bottles by region

VIRGINIA

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

WASHINGTON

syrah, hedges old red mountain - columbia valley - \$46
blend, château ste michelle indian wells - columbia valley - \$45
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, concrete old vine - lodi - \$45
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 - \$50
bordeaux, exem - bordeaux - \$45
rosé, miraval cotes de provence - provence - \$45
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
rioja, garrido - rioja - \$40
blend, solanera 2012 - eastern spain - \$45
blend, flor de castro - portugal - \$35
sparkling rosé cava, casas del mar - catalonia - \$40

EASTERN EUROPE

furmint, evolucion - hungary - \$30
yellow muscat dry white, gönc - slovenia - \$36

AUSTRALIA

shiraz, d'arenberg laughing magpie - mclaren vale - \$65
blend, mollydooker two left feet - mclaren vale - \$45

SOUTH AMERICA

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



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

craft beers

LAGERS

stella artois - \$4.⁵
sam smith organic - \$6

PILSNER

ayinginger bavarian pils - \$6

AMERICAN PALE ALE

oskar blues dales pale **96RB** - \$4.⁵
toppling goliath psuedo sue (pint) - \$6 **L**

ENGLISH ALE

boddingtons pub (pint can) - \$6

SCOTCH ALE

dirty bastard - \$5

BLONDE ALE

good old potosi golden - \$4.⁵ **L**

BELGIAN ALE

duvel **99RB** - \$7

SOUR

dogfish head seaquench - \$5

CIDER

samuel smith organic - \$6
samuel smith organic perry pear - \$6

HEFEWEIZENS/WHEATS

ayinginger brau-weiss **97RB** - \$6
hacker-pschorr **93RB** - \$5
dogfish head namaste white - \$5

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**
surlly furious **100RB 99IBU** (pint) - \$6
deschutes fresh squeezed **98RB 60IBU** - \$5
toppling goliath golden nugget **99RB 56IBU**
(pint) - \$6 **L**
dogfish head 90 minute **90IBU 100RB** - \$6

PORTER

breckenridge vanilla - \$5

BOCKS

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

STOUTS

deschutes obsidian **99RB** - \$5
samuel smith organic chocolate **98RB** - \$6
tallgrass buffalo sweat oatmeal cream - \$5
samuel smith imperial **99RB** - \$6
murphy's irish stout (pint) - \$6

GLUTEN REMOVED

omission IPA - \$4.⁵

SPECIALITY SODA & N/A (no free refills)

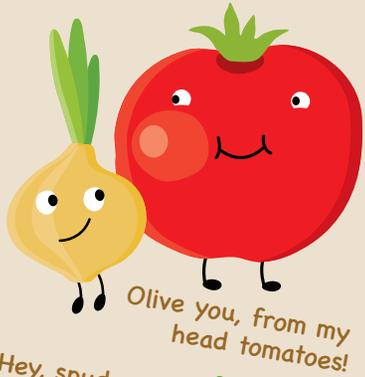
kaliber nonalcoholic beer - \$4
potosi root beer - \$3.⁵ **L**
q all natural sparkling grapefruit soda - \$3.⁵
fentiman's all natural ginger beer - \$4
fentiman's all natural rose lemonade - \$4

BEER GUIDE

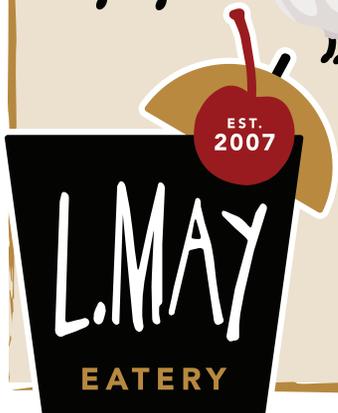
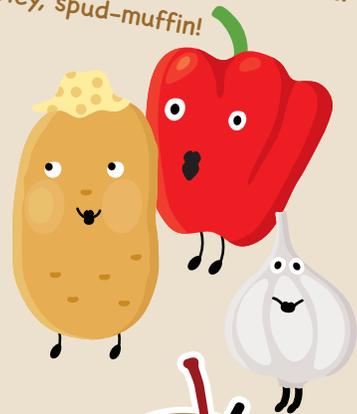
#RB = ratebeer.com rating
#IBU = international bittering unit
L = local, or from nearby!

KIDS MENU

FOR CHILDREN 10 AND UNDER



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

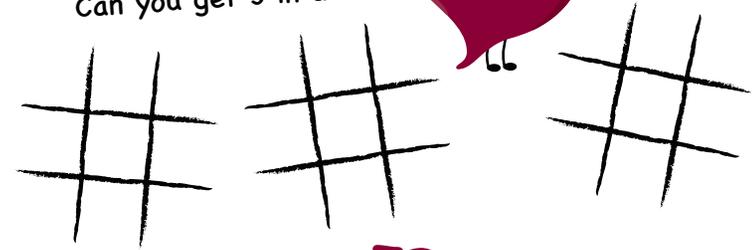
- + Add a side of Veggies \$2.50
- + Add a side of Fruits \$2.50

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