

WHITE/ROSÉ WINE BY THE GLASS

CHARDONNAY, OAK GROVE - CALIFORNIA - \$7.⁵⁰/30
BORDEAUX BLEND - CHÂTEAU LA FREYNELLE - FRANCE - \$8/32
RIESLING, CLEAN SLATE - GERMANY - \$7/28
PINOT GRIGIO, ZENATO - ITALY - \$8/32
COLOMBARD/SAUV. BLANC, STELLAR ORGANICS - SOUTH AFRICA - \$8/32
ROSÉ, MONT GRAVET - FRANCE - \$6/25
SPARKLING FRIZZANTE, SCARPETTA - ITALY - \$7
SPARKLING PROSECCO - ITALY - \$8/32

RED WINE BY THE GLASS

PINOT NOIR, THE SEEKER - FRANCE - \$8/32
CABERNET RED BLEND, CMS - WASHINGTON - \$8/32
VRANEC, TIKVEŠ - MACEDONIA - \$7.⁵⁰/30
GARNACHA, JORGE ORDOÑEZ - SPAIN - \$7/28
BARBERA, TIAMO - ITALY - \$7.⁵⁰/30
SPARKLING LAMBRUSCO - ITALY - \$7

DESSERT WINES - \$8 ea. 3 oz. pour (or inquire about a flight!)

PORT
SHERRY
LATE HARVEST RIESLING
SAUTERNES
TOKAJI

BEERS

GOOD OLD POTOSI GOLDEN ALE - \$5
SAMUEL SMITH ORGANIC LAGER - \$6
SAMUEL SMITH NUT BROWN ALE - \$6
SAMUEL SMITH CHOCOLATE STOUT - \$6
WILSON'S ORCHARD HONEYCRISP HARD CIDER - \$6.⁵⁰
ALASKAN BREWING CO. KÖLSCH - \$5
ALASKAN BREWING CO. AMBER ALE - \$5
AYINGER CELEBRATOR DOPPLEBOCK - \$6
AYINGER BRAU WEISSE - \$6
HOEGAARDEN WITBIER - \$6
TOPPLING GOLIATH PSUEDO SUE PALE ALE (pint can) - \$7
TOPPLING GOLIATH POMPEII IPA (pint can) - \$7
ODELL BREWING CO. GOOD BEHAVIOR CRUSHABLE IPA - \$6
BIG GROVE EASY EDDY IPA - \$5
SINGLE SPEED SEASONAL SOUR - \$6
LAKEFRONT NEW GRIST GLUTEN FREE LAGER - \$5
CLAUSTHALER N/A - \$4
BASS ALE - \$5
BUD LIGHT OR MILLER LITE - \$4.⁵⁰

N/A DRINKS

COLA, DIET COLA, OR SIERRA MIST - \$2.⁹⁵
POTOSI ROOT BEER BOTTLE - \$3.⁹⁵
FENTIMAN'S ALL NATURAL GINGER BEER - \$4
FENTIMAN'S TONIC - \$4
ESPRESSO DOUBLE SHOT - \$4
AFFOGATO - vanilla bean ice cream drowned in a double shot of freshly brewed espresso - \$6.⁵⁰

FEATURED COCKTAILS

PATIO POUNDER
sparkling lambrusco red wine,
gin, apricot liqueur,
local honey simple syrup,
freshly squeezed OJ,
served on the rocks - \$9

ROSÉ SPRITZ
refreshing rosé, st. germain
elderflower liqueur, club soda,
and a fresh lemon twist,
served on the rocks - \$9

BOURBON SOUR
old forester bourbon,
cocchi rosa apertivo,
freshly squeezed lemon juice,
locally sourced honey
simple syrup, and a dash of
peychaud's aromatic bitters - \$8

THE L.MAY FASHIONED
a tribute to the classic with
an L.May twist...locally sourced
honey, bitters, and small batch
iowa legendary rye whiskey,
gently stirred and served
on the rocks with an
orange twist and a cherry - \$8

MAIN STREET MANHATTAN
small batch iowa legendary
rye whiskey, cocchi sweet
vermouth, a dash of bitters,
and a cherry served up - \$9.⁵⁰

HOLY SMOKES! MARGARITA
smoky mezcal, orange liqueur, freshly
squeezed orange & lime juices,
local honey simple syrup,
served on the rocks
with a salted rim - \$9

HONEY LAVENDER MARTINI
gin, st. germain elderflower liqueur,
freshly squeezed lemon juice,
local honey simple syrup,
lavender bitters, shaken with
fresh rosemary, served up - \$9

EYE OPENER MARTINI
fresh brewed espresso, coffee liqueur,
and vodka, served up and topped
with a layer of cream - \$9



WHITE/ROSÉ WINE BY THE BOTTLE

ROSÉ, DOMAINE GUENEAU - SANCERRE, FRANCE - \$45

RIOJA BLANCO, MUGA - SPAIN - \$35

SAUVIGNON BLANC, ASTROLABE - MARLBOROUGH - \$52

SAUVIGNON BLANC, HIPPOLYTE REVERDY - SANCERRE, FRANCE - \$50

UNOAKED CHARDONNAY, SAINT-VÉLAN - BURGUNDY, FRANCE - \$45

SPARKLING BRUT ROSÉ, GRAHAM BECK - SOUTH AFRICA - \$40

CHAMPAGNE, CHÂTEAU DE BLIGNY - FRANCE - \$60

****SPECIAL OCCASION?**** SPARKLING BRUT 1/2 BOTTLE, GRAHAM BECK - SOUTH AFRICA - \$25

RED WINE BY THE BOTTLE

PINOT NOIR, DOMAINE GUENEAU - SANCERRE, FRANCE - \$50

PINOT NOIR, LIOCO - SONOMA, CALIFORNIA - \$48

BLAUFRÄNKISCH, EVOLÚCIÓ - AUSTRIA - \$32

MALBEC, CAHORS - FRANCE - \$45

MERLOT, CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CALIFORNIA - \$45

CAB FRANC, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$52

CAB FRANC, GARAGE WINE CO. - MAIPO VALLEY, CHILE - \$55

BRUNELLO, CASTELLO BANFI - ITALY - \$95

BEAUJOLAIS, RÉGNIÉ - FRANCE - \$55

CHIANTI RISERVA, RENZO MASI & C. - ITALY - \$38

NEBBIOLO, G.D. VAJRA - PIEDMONT - \$85

NEBBIOLO, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$65

PETITE SIRAH, RIDGE (CERTIFIED ORGANIC) - DRY CREEK, CALIFORNIA - \$55

RED BLEND, FRIVOLER - WASHINGTON - \$38

RED BLEND, HIGH ON THE HOG - CENTRAL COAST, CALIFORNIA - \$49

RED BLEND, CHATEAUNEUF DU PAPE, FAMILLE LANÇON - FRANCE - \$65

RED BLEND, DOMAINE DE FONTSAINTE - LANGUEDOC-ROUSSILLON, FRANCE - \$38

RED BLEND, BORDEAUX, CHATEAU SAINT-ANDRÉ CORBIN - ST. ÉMILION - \$50

RED BLEND, VALPOLICELLA RIPASSO, FARINA - ITALY - \$42

RED BLEND, AMARONE, ZENATO - ITALY - \$85

RED BLEND, MOLLYDOOKER TWO LEFT FEET - AUSTRALIA - \$48

RED BLEND, MURIEL RIOJA CRIANZA - RIOJA, SPAIN - \$35

RED BLEND, BODEGAS LA CARTUJA - PRIORAT, SPAIN - \$40

ST. LAURENT, ERICH SATTLER - BURGENLAND, AUSTRIA - \$45

ZINFANDEL, SUMMIT LAKE VINEYARDS - NAPA, CALIFORNIA - \$55

ZINFANDEL, FROG'S LEAP - NAPA, CALIFORNIA - \$55

CABERNET SAUV., EDGE - ALEXANDER VALLEY, CALIFORNIA - \$40

CABERNET SAUV., FRANK FAMILY VINEYARDS, NAPA, CALIFORNIA - \$65

CABERNET SAUV., SHAFER VINEYARDS - NAPA, CALIFORNIA - \$115





GET STARTED

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

GF **V** **PONZU BRUSSELS SPROUTS** shaved sprouts · housemade citrus ponzu sauce · roasted cashews 10

CRAB CAKES 3 lump crab cakes · lemon caper aioli · zesty slaw 14

CAPRESE BRUSCHETTA toast points · fresh mozzarella · sliced tomato · balsamic reduction · parmesan 12*

**gluten free upon request*

SOUP & SALADS

SOUP DU JOUR ask about our daily offering · bread & butter cup 4 · bowl 8

GF **VEG** **HOUSE SALAD** mixed leafy greens · cherry tomatoes · radish · toasted almond · house made croutons · roasted garlic parmesan vinaigrette · parmesan 5 side · 9 entrée*

GF **SPINACH LIME CAESAR SALAD** spinach · mixed leafy greens · lime caesar dressing · parmesan crisp · house made croutons 6 side · 10 entrée

add to your salad: slow roasted local chicken +8 · jumbo shrimp +10 · salmon fillet +12
house made gluten free croutons are served on our salads
***vegan dressing available by request: citrus herb vinaigrette**

GF MADE WITH GLUTEN FREE INGREDIENTS **VEG** VEGETARIAN **V** VEGAN

*our kitchen does work with ingredients that contain gluten,
and does not have specific allergen free preparation areas or dedicated ovens.
please indicate any dietary restrictions or allergies to your server so we can best accommodate you.*

we offer a 5% discount when you pay with cash

18% gratuity will be added to tables of 6 guests or more

PIZZAS

small 10" • large 14" • GF 12" • *vegan cheese available*

VEG CAPRESE PIZZA roasted garlic olive oil crust • melted fresh mozzarella • diced tomato • basil • balsamic reduction • cracked pepper & sea salt 13 • 23 • 16

"YOU'RE IN DUBUQUE" PIZZA hearty red sauce • applewood smoked bacon • italian sausage • mushrooms • red onion • mozzarella & cheddar 13 • 23 • 16

FIGGY PIZZA roasted garlic olive oil base • caramelized onion • local ground pork • figs • mozzarella • local goat cheese crumbles • balsamic reduction 13 • 23 • 16

BUFFALO CHICKEN PIZZA buffalo sauce • local slow roasted shredded chicken • bell peppers • mozzarella • bleu cheese crema 13 • 23 • 16

ENTRÉES

includes side house salad & freshly baked bread

GF POT ROAST red wine braised locally sourced beef • carrots, onion, & celery • roasted garlic mashed potatoes 26

MEATLOAF locally sourced beef & pork • local bacon bourbon glaze • roasted garlic mashed potatoes • fresh veggies 24

PORK HOLSTEIN lightly breaded locally sourced pork loin • sunny side up egg • sauteed cabbage • bourbon mustard cream sauce • roasted potatoes 24

GF SALMON grilled 8 oz. faroe islands fillet • sweet potato mash • honey brown sugar butter 27

GF FILET MIGNON 6 oz. choice iowa black angus filet • roasted garlic mashed potatoes • garlic herb compound butter 34

GF CRABBY SHRIMP a lighter twist on "oscar style" • sauteéd crab & jumbo shrimp • asparagus & shallots • white wine lemon tarragon sauce • jasmine rice pilaf 27

V VEGGIE BOLOGNESE wild mushrooms • roasted cauliflower • roasted tomato sauce • house made fettuccine • housemade basil pesto 23* *gluten free pasta upon request*

add to bolognese: slow roasted local chicken +8 • jumbo shrimp +10 • salmon fillet +12

DESSERTS

VEG CHOCOLATE BROWNIE à la mode 8.50

GF CHEESECAKE rotating flavors 8.50

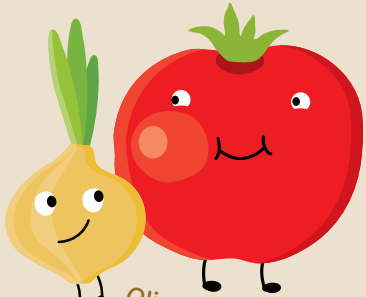
ASK ABOUT OTHER FEATURED DESSERTS!

thank you to our local producers:

dubuque farmer's market • hook's cheese company • jubeck new world brewery • middendorf farm • micro girl greens • millwork bakery • montchevre cheese • o'connell organic acres farm • our farms meats • roelli cheese haus • sandhill farm • trails end • walsh apiary

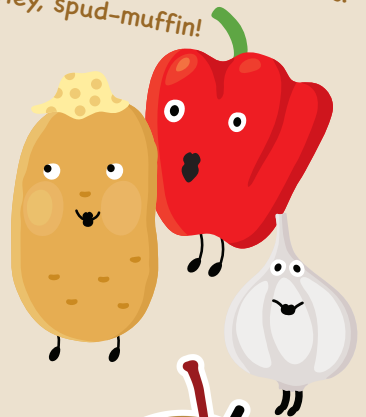
KIDS MENU

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,
- 2 Potosi Rootbeer Bottle \$3.95
- 3 Kiddie Cocktails \$3.50
Shirley Temple (clear soda) or Roy Rogers (cola) with cherry juice!
- 4 Milk \$2.95
- 5 Chocolate Milk \$3.50



DINNER

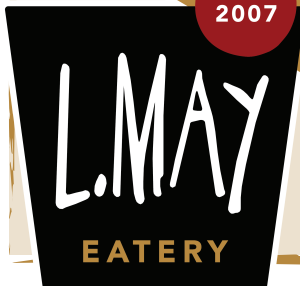
- 1 Say Cheese Pizza \$9 VEG
- 2 Smiley Pepperoni Pizza \$10
*gluten free pizza crust available \$16
- 3 Fettuccine Alfredo \$10 VEG
house made pasta with creamy alfredo sauce & parmesan
(add slow roasted chicken: additional \$5...jumbo shrimp: \$10)
*gluten free pasta substitute available, please inquire
- 4 Chicken & Rice \$10 GF
local, organic slow roasted chicken served with rice

SIDES

- + Add a side of Veggies \$3 GF V
- + Add a side of Fruits \$3 GF V

SAVE ROOM FOR DESSERT!

- 1 Vanilla Ice Cream Sundae \$3.50 GF
with whipped cream, fruit, chocolate sauce, and sprinkles!
- 2 Chocolate Brownie a la mode \$4 VEG



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