



GET STARTED

- VEG** **ARTICHOKE & SPINACH DIP** with toasted pita 12*
- GF** **V** **BRUSSELS SPROUTS** shaved sprouts · house tamari sauce · sesame roasted cashews 10
- CHEESE PLATE** two locally sourced rotating artisanal cheeses · maple dijon mustard · house smoked salmon · olives 16*
- CRAB CAKES** 3 lump crab cakes · lemon caper aioli · zesty slaw 16
- CAPRESE BRUSCHETTA** toast points · fresh mozzarella · sliced tomato · balsamic reduction · parmesan 12*

**gluten free upon request*

SOUP & SALADS

- GF** **VEG** **SOUP DU JOUR** ask about our daily offering · bread & butter cup 4 · bowl 8
- GF** **HOUSE SALAD** mixed leafy greens · cherry tomatoes · radish · toasted almond · house made croutons · roasted garlic parmesan vinaigrette · parmesan 6 side · 10 entrée*
- GF** **SPINACH LIME CAESAR SALAD** spinach · mixed leafy greens · lime caesar dressing · parmesan crisp · house made croutons 6 side · 10 entrée
- GF** **VEG** **QUINOA BOWL** asparagus & broccolini · carrots, celery, onion · black beans · toasted almond · goat cheese crumbles · balsamic oregano vinaigrette · housemade parmesan crisp 13

add to your salad: slow roasted local chicken +8 · jumbo shrimp +10 · salmon fillet +14
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 • locally sourced ground sausage • mushrooms • red onion • mozzarella & cheddar 13 • 23 • 16

BLT PIZZA hearty red sauce • locally sourced bacon • leafy greens • tomato • mozzarella • basil aioli finish 13 • 23 • 16

VEG **GARDEN PIZZA** hearty red sauce • artichokes • red onion • tomato • asparagus • kalamata olives • mozzarella • goat cheese crumbles 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 25

PORK MILANESE lightly breaded locally sourced pork loin • roasted tomato sauce • creamed spinach • roasted potatoes 24

GF **SALMON** grilled 8 oz. faroe islands fillet • honey ginger glaze • mediterranean salsa • almond & orange rice pilaf 27

GF **FILET MIGNON** 6 oz. choice iowa black angus filet • roasted garlic mashed potatoes • garlic herb compound butter 36

GF **SHRIMP RISOTTO** tender shrimp • creamy local mushroom risotto • parmesan • sautéed shallots & rosemary 27

V **VEGGIE PASTA** house made fettuccine • ginger coconut milk • poblano • spinach • bell pepper • shitake mushroom 23 **gluten free pasta upon request*

add to pasta: slow roasted local chicken +8 • jumbo shrimp +10 • salmon fillet +13

SAVE ROOM

YOUR SERVER WILL PRESENT OUR ROTATING DESSERTS AFTER YOUR MEAL!

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

WHITE/ROSÉ WINE BY THE GLASS

CHARDONNAY, OAK GROVE - CA - \$7.⁵⁰/30

just the right amount of oak

SAUVIGNON BLANC BLEND, LA FREYNELLE - BORDEAUX, FRANCE - \$8/32

lush tropical fruits, nice acidity

PINOT GRIGIO, BARBOURSVILLE VINEYARDS - VA - \$8/32

bright citrus notes with nice complexity

MUSCADET, LA PÉPIE - FRANCE - \$8/32

crisp, dry, and refreshing

RIESLING, CLEAN SLATE - GERMANY - \$7/28

food friendly with a touch of sweet

SPARKLING FRIZZANTE, SCARPETTA - ITALY - \$7

L.May staff favorite! slightly bubbly, crisp & fresh #lmayzing

SPARKLING PROSECCO - ITALY - \$8

bubbly, dry classic, perfect for a toast

ROSÉ, ROTATING LABELS - \$6/25

everchanging, fun new labels from around the world!

ORANGE WINE BY THE GLASS *aka skin fermented white wine*

P. BLANC, P. GRIGIO, DRY RIESLING BLEND, GRAPE ABDUCTION CO. - \$7/36 (liter bottle)

ripe golden apple, quince, spice, and hints of honey round out this unique L.May favorite!

RED WINE BY THE GLASS

PINOT NOIR, THE SEEKER - FRANCE - \$8/32

classic french style!

CABERNET BLEND, CMS - WA - \$8/32

dry, soft fruits, medium bodied

BLEND, PILLARS - DUNNIGAN HILLS, CA - \$8.50/35

big, bold, chewy

BLEND, LA BOUTANCHE - SONOMA VALLEY, CA - \$8/42 (liter bottle)

bright, fresh, 100% organic/naturally produced

SPARKLING LAMBRUSCO - ITALY - \$7

fresh, bubbly, subtle touch of sweetness

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

ALASKAN BREWING CO. KÖLSCH - \$5

ALASKAN BREWING CO. AMBER ALE - \$5

AYINGER BRAU WEISSE - \$6

HOEGAARDEN WITBIER - \$6

TOPPLING GOLIATH PSUEDO SUE PALE ALE (pint can) - \$7

TOPPLING GOLIATH POMPEII IPA (pint can) - \$7

TOPPLING GOLIATH DOROTHY'S NEW WORLD LAGER (pint can) - \$7

BIG GROVE EASY EDDY IPA - \$5

SINGLE SPEED SEASONAL SOUR - \$6

WILSON'S ORCHARD HONEYCRISP HARD CIDER - \$6.50

LAKEFRONT NEW GRIST GLUTEN FREE LAGER - \$5

BASS ALE - \$5

BUD LIGHT - \$5

MICHELOB ULTRA - \$5

N/A DRINKS

CLAUSTHALER NON-ALCOHOLIC LAGER - \$4

FENTIMAN'S ALL NATURAL GINGER BEER - \$4

FENTIMAN'S ALL NATURAL TONIC - \$4

POTOSI ROOT BEER BOTTLE - \$4

LIL MADZ MOCKTAIL - \$6

local honey, fresh OJ, lavender bitters, and all natural ginger beer

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. germaine
elderflower liqueur, club soda,
and a fresh lemon twist,
served on the rocks - \$9*

BOURBON SOUR

*old forester bourbon,
cocchi rosa aperitivo,
freshly squeezed lemon juice,
locally sourced honey
simple syrup, and a
dash of peychaud's
aromatic bitters - \$8.⁵⁰*

THE L.MAY FASHIONED

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

MAIN STREET MANHATTAN

*iowa legendary rye, 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 - \$9.⁵⁰*

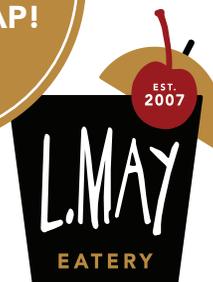
HONEY LAVENDER MARTINI

*st. germaine elderflower liqueur,
gin, freshly squeezed lemon juice,
local honey simple syrup,
lavender bitters, shaken with
fresh rosemary, served up - \$9.⁵⁰*

EYE OPENER MARTINI

*fresh brewed espresso, coffee liqueur,
and vodka, served up and topped
with a layer of cream - \$10*

2 ROTATING
JUBECK NEW
WORLD BREWERY
BEERS ON TAP!
\$6-7 pint



COLA, DIET COLA, SIERRA MIST - \$3

ICED TEA, HOT TEA, DRIP COFFEE - \$3

ESPRESSO DOUBLE SHOT - \$4

AFFOGATO - \$6.⁵⁰

vanilla bean ice cream "drowned" in freshly brewed espresso

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-VERAN - 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 BAROLO, G.D. VAJRA - PIEDMONT - \$85

NEBBIOLO, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$65

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

VRANEC, TIKVEŠ - MACEDONIA - \$35

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

RED BLEND, FRIVOLER - WASHINGTON - \$38

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

RED BLEND, MONT BLOIS - SOUTH AFRICA - \$65

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 RESERVA - RIOJA, SPAIN - \$35

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

RED BLEND, BARBOURSVILLE VINEYARDS "OCTAGON" - VIRGINIA STATE - \$70

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

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

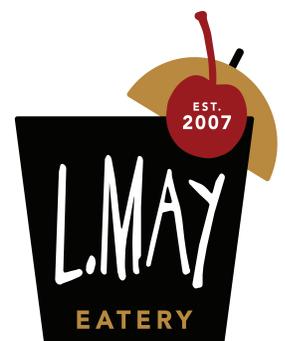
CABERNET SAUV., EDGE - ALEXANDER VALLEY, CALIFORNIA - \$40

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

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

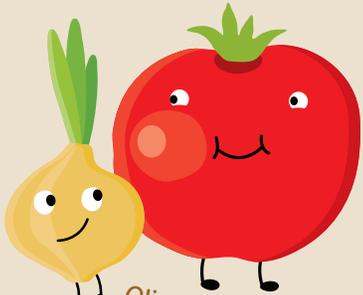
WE HAVE A RETAIL WINE LICENSE!

IF YOU'D LIKE US TO PUT TOGETHER A MIXED CASE FOR YOU
TO ENJOY AT HOME JUST LET YOUR SERVER OR THE HOST KNOW!



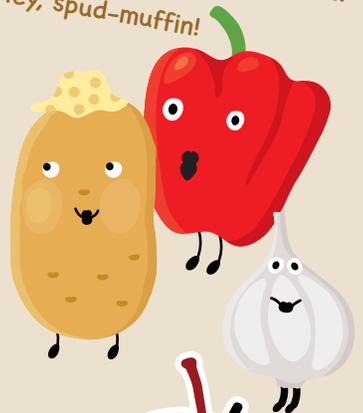
KIDS MENU

FOR CHILDREN 10 AND UNDER



Olive you, from my head tomatoes!

Hey, spud-muffin!



EST. 2007

L.MAY
EATERY

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 \$8...jumbo shrimp: \$10)
**gluten free pasta substitute available, please inquire*
- 4 Chicken & Mashed Potatoes \$10 (GF)**
local, organic slow roasted chicken
served with mashed potatoes

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