

APPETIZERS

local honeycomb ◉*

whipped goat cheese ·
fig jam · honeycomb pieces ·
toast points 12

steak bites ◉

choice angus morsels ·
balsamic marinated ·
maple crema 20

crab cakes

red pepper aioli 18

artichoke & spinach dip ◉*

with toasted pita 14

caprese bruschetta ◉*

toast points · fresh mozzarella ·
sliced tomato · fresh basil ·
balsamic reduction · parmesan 13

** additional appetizers available
gluten free upon request*

*20% gratuity will be added
to groups of 8 or more.*

*no separate checks for
groups over 6 people.*

save 5% when you pay with cash!

◉ made with gluten free ingredients

◉ vegetarian

◉ vegan/dairy free

*please indicate any dietary restrictions to your server so
that proper accommodations can be made.*

*our kitchen does work with ingredients that contain gluten,
and does not have specific allergen free preparation areas
or dedicated ovens.*

SOUP & SALADS

soup du jour

ask about our daily house made soup ·
bread & butter cup 5 · bowl 8

spinach caesar salad ◉

spinach · mixed leafy greens · classic
caesar dressing · parmesan crisp ·
house made croutons 7 side · 12 entrée

house salad ◉◉

mixed leafy greens · cherry tomatoes ·
radish · toasted almond ·
house made croutons · roasted garlic
parmesan vinaigrette ·
parmesan 7 side · 12 entrée

protein options to add to any salad:

roasted local organic chicken +8 ◉

jumbo shrimp +10 ◉

salmon fillet +14 ◉

*house made gluten free croutons
are served on all of our salads*

*balsamic dressing
available by request ◉*



PIZZA

caprese pizza ◉

roasted garlic olive oil crust ·
melted fresh mozzarella · sliced tomato ·
basil · balsamic reduction

“you’re in dubuque” pizza

hearty red sauce · locally sourced bacon ·
locally sourced ground sausage ·
mushrooms · red onion ·
mozzarella & cheddar

hot hawaiian pizza

hearty red sauce · pineapple · ham ·
red onion & bell peppers ·
mozzarella · housemade hot honey

chicken elote pizza

hearty red sauce · local sweet corn ·
local organic pulled chicken ·
red onion · mozzarella ·
street corn crema · cilantro

our thin crust sizes:

small ten inch 15

large fourteen inch 25

gluten free twelve inch 18 ◉

vegan cheese available by request ◉

SAVE ROOM FOR OUR HOUSE MADE DESSERTS

your server will present our full dessert menu

◉ made with gluten free ingredients

◉ vegetarian

◉ vegan/dairy free

*please indicate any dietary restrictions
to your server so that proper
accommodations can be made.*

*our kitchen does work with ingredients that contain
gluten, and does not have specific allergen free
preparation areas or dedicated ovens.*

MAIN COURSE

*entrees include a side house salad
and freshly baked bread & butter*

salmon ◉

grilled 8 oz. faroe islands fillet ·
goat cheese walnut topping ·
jasmine rice ·
red pepper demi glace 30

tri tip ◉

poblano chimichurri ·
aged cheddar mashed potatoes ·
served medium rare 28

seafood fettuccine*

sauteéd shrimp & scallops morsels ·
artichokes · capers ·
rosemary lemon cream sauce ·
house made red pepper fettuccine 30

pork medallions ◉

local pork tenderloin ·
jasmine rice pilaf ·
peach BBQ sauce 30

coq au vin ◉

red wine braised ½ chicken ·
local bacon & mushrooms ·
aged cheddar mashed potatoes 28

filet mignon ◉

6 oz. choice iowa black angus filet · aged
cheddar mashed potatoes ·
red wine garlic demi 36

curry stuffed bell pepper ◉◉◉

cauliflower, asparagus,
carrots, artichokes · jasmine rice ·
coconut curry sauce 26

mediterranean pasta ◉**

penne pasta · asparagus ·
spinach tomato · fresh mozzarella ·
garlic herb olive oil 25

**gluten free pasta substitution
available upon request*

**vegan available upon request*

*protein options to add to curry stuffed
bell pepper or mediterranean pasta:*

roasted local organic chicken +8 ◉

jumbo shrimp +10 ◉

salmon fillet +14 ◉

WHITE WINE BY THE GLASS

L.May house bianco - ITALY	10 30
chardonnay - OAK GROVE - CA	9 32
bordeaux blend - FREYNELLE - FR	10 34
sauvignon blanc - KURANUI - NZ	10 34
moscato - ITALY	10 30
sparkling brut - FR	9 30
rosé - MONT GRAVET - FR	9 32

COCKTAILS

the l.may fashioned 🍒

iowa legendary rye, honey simple syrup, and bitters, gently stirred and served on the rocks with a bing cherry 10

mango margarita 🍒

silver tequila, orange liqueur, fresh lime juice, and mango puree, served on the rocks with a spicy tajin rim 10

honey lavender martini 🍒

gin, elderflower liqueur, fresh lemon juice, honey simple syrup, lavender bitters, served up with a sprig of rosemary 10

seasonal sour 🍒

local sextro vodka, fruit jam, fresh lemon juice, honey simple syrup, served on the rocks 10

spiced sangria 🍒

sparkling lambrusco red wine, gin, honey simple syrup, fresh fruit juices, and ginger beer 10

cucumber cooler 🍒

local sextro vodka, coconut water, fresh lemon juice, honey simple syrup, and fresh cucumber slices shaken served on the rocks in a tall glass 10

AFTER DINNER

eye opener martini

freshly brewed espresso, coffee liqueur, and vodka, served up and topped with a freshly shaken layer of heavy cream 10

🍒 = LOCAL, FROM NEARBY, OR FEATURING LOCAL INGREDIENTS!



RED WINE BY THE GLASS

L.May house rosso - ITALY	10 30
cab. sauvignon - FLY BY - CA	11 38
pinot noir - EMBROIDERY - CA	10 34
red blend - GUARDA RIOS - PT	10 34
malbec - CLOS DE MENDOZA - ARG	10 34
merlot - LAVISCHIO - ITALY	10 34
lambrusco - SCARPETTA - ITALY	9



BEERS

golden ale - GOOD OLD POTOSI 🍒	5
cave ale amber - GOOD OLD POTOSI 🍒	5
tangerine ipa - GOOD OLD POTOSI 🍒	5
easy eddy hazy ipa - BIG GROVE 🍒	6
brut hard cider - SUTLIFF CIDER 🍒	6
pseudo sue pale ale - TOPPLING GOLIATH 🍒	6
brau weisse - AYINGER	7
organic lager - SAMUEL SMITH	7
cocoa espresso milk stout - SINGLESPEED 🍒	5
nut brown ale - EXILE 🍒	5
bud light	5
coors light	5
michelob ultra	5
cranberry vodka seltzer - CARBLISS	7



N/A

lil madz spirit free refresher

ginger beer, orange juice, cherry juice 7

pepsi, diet pepsi, or starry	3
lemonade, iced tea, hot tea, or coffee	3
sparkling mineral water - TOPO CHICO	4
non-alcoholic golden ale - ATHLETIC	5
non-alcoholic hazy IPA - ATHLETIC	5
ginger beer - FENTIMAN'S ALL-NATURAL	4
root beer - GOOD OLD POTOSI 🍒	4
espresso double shot	4

affogato

vanilla bean ice cream
"drowned" in espresso 6
...make it a **BOOZY affogato**
with a shot of irish cream! 8

dessert wines (3 oz. pour) 8

tawny port 10 years - POCAS - PT
pedro ximenez sherry - LUSTAU - ES
trockenbeerenauslese - SCHLINK HAUS - GER
madeira reserve 5 years - BROADBENT - PT
muscadell - MONT BLOIS - SA

WHITE WINE BY THE BOTTLE

sparkling brut	GRAHAM BECK - SOUTH AFRICA	25
champagne	COLLET - FRANCE	60
riesling	RÖMERHOFF - GERMANY	30
sauvignon blanc	CLOS DE NAPA - CALIFORNIA	45
chardonnay	MEEKER VINEYARD - NORTH COAST, CA	36
chardonnay	SAINT VERAN - BURGUNDY, FRANCE	45

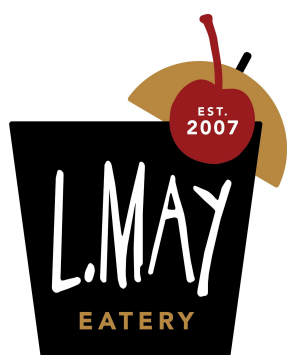
ROSÉ WINE BY THE BOTTLE

sparkling brut rosé	GRAHAM BECK - SOUTH AFRICA	40
---------------------	----------------------------	----

RED WINE BY THE BOTTLE

pinot noir	LIOCO - SONOMA, CA	50
zweigelt	CHRISTINA - AUSTRIA	40
chianti riserva	RENZO MASI & C. - ITALY	30
grenache	NEW GENERATION 1905 - FRANCE	35
bordeaux	CHÂTEAU LASSUS MÉDOC - FRANCE	50
rioja reserva	MURIEL - SPAIN	35
malbec	CAHORS - FRANCE	45
blaufränkisch	THE BUTCHER - AUSTRIA	45
chianti	BADIOLO - ITALY	50*
red blend	BON VENTOS - PORTUGAL	50*
valpolicella ripasso	FARINA - ITALY	45
nebbiolo	BARBOURSVILLE VINEYARDS - VA	65
languedoc-roussillon	DOMAINE DE FONTSAINTE - FRANCE	40
petite sirah	OPTIMA - SONOMA, CA	70
cabernet sauvignon	CLOS DE NAPA - NAPA, CA	70
cabernet sauvignon	SALUS STAGLIN FAMILY VINEYARD - NAPA, CA	135
cabernet sauvignon	INGLENOOK - RUTHERFORD, NAPA, CA	180

**magnum bottle equal to 10 glasses!*

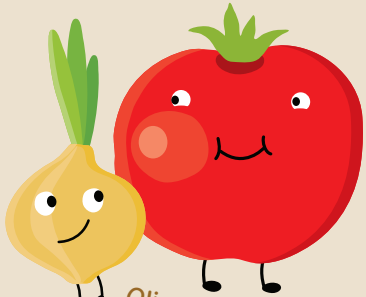


RETAIL WINE IS AVAILABLE FROM L.MAY

let your server or host know if you'd like us to put a few bottles or a case together for you to take home at a retail discount

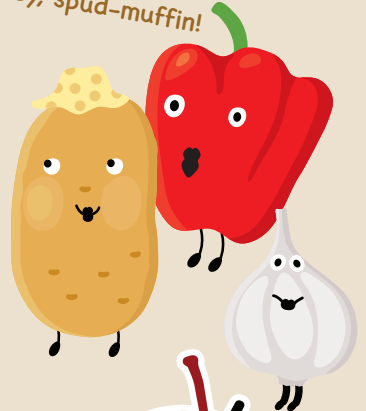
KIDS MENU

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 Local 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 Pasta Alfredo \$10 (VEG)
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!

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