

APPETIZERS

LOCAL HONEYCOMB ◉*

whipped goat cheese ·
fig jam · focaccia toast points 12

CRAB CAKES

three lump crab cakes ·
roasted red pepper sauce ·
carrot apple slaw 18

ARTICHOKE & SPINACH DIP ◉*

with toasted pita 14

CAPRESE BRUSCHETTA ◉*

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

CHICKEN NACHOS*

locally sourced tandoori chicken ·
olives · feta cheese · tahini yogurt ·
toasted pita 16

** additional appetizers available
gluten free upon request*

SOUP & SALADS

SOUP DU JOUR

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

HOUSE SALAD ◉◉

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

SPINACH CAESAR SALAD ◉

spinach · mixed leafy greens · classic
caesar dressing · parmesan crisp ·
house made croutons 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*

*vegan dressing available
by request*

*18% gratuity will be added
to groups of 6 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.*



PIZZA

CAPRESE PIZZA ◉

roasted garlic olive oil crust · melted fresh mozzarella · diced tomato · basil · balsamic reduction · cracked pepper & sea salt

“YOU'RE IN DUBUQUE” PIZZA

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

ORCHARD PIZZA ◉

roasted garlic olive oil crust · apples · figs · caramelized onions · mozzarella & brie · balsamic reduction

L.MAY SUPREME PIZZA

hearty red sauce · locally sourced ground sausage · artichokes · asparagus · mozzarella · goat cheese crumbles

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, cheesecake (gluten free) and chocolate mousse (vegan & gluten free) are our almost-always-available staples!

◉ **made with gluten free ingredients**

◉ **vegetarian**

◉ **vegan/dairy free**

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MAIN COURSE

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

SALMON ◉

grilled 8 oz. faroe islands fillet · sundried tomato quinoa pilaf · basil cream sauce 30

PORK LOIN ◉

locally sourced grilled pork · curried rice · bulgogi korean BBQ sauce 27

FILET MIGNON ◉

6 oz. choice iowa black angus fillet · aged cheddar mashed potatoes · fresh horseradish peppercorn butter 36

CRABBY SHRIMP ◉

chef's lighter twist on “oscar style” · sauteéd crab & jumbo shrimp · asparagus & shallots · white wine lemon tarragon sauce · lemony risotto 30

STREET CORN RISOTTO CAKE ◉◉◉

arborio rice · caramelized onions · corn · asparagus · lime cashew crema · grilled green onions 24

MEDITERRANEAN PASTA ◉*

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

**gluten free pasta available upon request*

protein options to add to risotto cake or pasta:

roasted local organic chicken +8 ◉
jumbo shrimp +10 ◉
salmon fillet +14 ◉

WHITE/ROSÉ WINE BY THE GLASS

CHARDONNAY, OAK GROVE - CA - \$9/34

just the right amount of oak

SAUVIGNON BLANC BLEND, LA FREYNELLE - BORDEAUX, FRANCE - \$9/34

lush tropical fruits, nice acidity (sauvignon, semillon, muscadet blend)

PINOT GRIGIO, SANTA JULIA - ARGENTINA - \$9/34

ripe tropical fruit flavors and a refreshing finish

RIESLING, RÖMERHOF - GERMANY - \$8/32

food friendly with a touch of sweet

SPARKLING FRIZZANTE, SCARPETTA - ITALY - (8⁵ oz. can) \$8

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

SPARKLING BRUT, ROTATING LABELS - \$8

dry, crisp, and bubbly, perfect for a toast!

SPARKLING MOSCATO, MAMA MANGO - ITALY - \$8/32

sweetened with natural mango juice

ROSÉ, ROTATING LABELS - \$8/32

everchanging, fun new labels from around the world!

RED WINE BY THE GLASS

PINOT NOIR, BREW CRU - SOUTH AFRICA - \$9/34

fresh cherry, black currant, and a hint of savory and sweet spice

CABERNET BLEND, CMS - WA - \$9/34

dry, soft fruits, medium bodied (cab, merlot, syrah blend)

RED BLEND - BOAVIDA - PORTUGAL - \$9/34

dark fruits, red current, floral notes. fruity and spicy with soft tannins

(touriga nacional, touriga franca, tinta roriz, tinta francisca, tinto cão blend)

SUPER TUSCAN BLEND - ALI - ITALY - \$9/34

bright, fresh, earthy, and acidic with dark fruit notes (sangiovese, cab, merlot blend)

SPARKLING LAMBRUSCO - ITALY - (8⁵ oz. can) \$8

fresh, bubbly, subtle touch of sweetness

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

PORT - SHERRY - SAUTERNES - MADEIRA - MUSCADEL

BEERS

SHINER BOCK - \$5

L GOOD OLD POTOSI GOLDEN ALE - \$5

L GOOD OLD POTOSI CAVE ALE - \$5

L GOOD OLD POTOSI RIVERSIDE RADDLER - \$5

L BIG GROVE EASY EDDY IPA - \$5

L BIG GROVE 1939 AMBER ALE - \$5

L SINGLE SPEED SEASONAL SOUR (pint can) - \$7

L SUTLIFF HARD CIDER - \$6.⁵⁰

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

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

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

AYINGER BRAU WEISSE - \$7

SAMUEL SMITH ORGANIC LAGER - \$7

SAMUEL SMITH NUT BROWN ALE - \$7

SAMUEL SMITH CHOCOLATE STOUT - \$7

BUD LIGHT - \$5

MICHELOB ULTRA - \$5

N/A DRINKS

TOPO CHICO SPARKLING MINERAL WATER - \$4

CLAUSTHALER NON-ALCOHOLIC LAGER - \$4

L FENTIMAN'S ALL NATURAL GINGER BEER - \$4

PEPSI, DIET PEPSI, SPRITE - \$3

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

ESPRESSO DOUBLE SHOT - \$4.⁵



LOCAL, OR FROM NEARBY!

FEATURED COCKTAILS

MANGO TANGO

mango sparkling moscato, vodka,
freshly squeezed lime juice,
local honey simple syrup,
served on the rocks
in a lightly salted glass - \$9

RASPBERRY SOUR

iowa legendary rye,
freshly squeezed lemon juice,
locally sourced honey simple
syrup, organic blackberry jam
(may contain small seeds) - \$9

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 - \$9

SUMMER SANGRIA

L.May's signature freshly made sangria!
sparkling lambrusco & mango moscato,
gin, local honey simple syrup,
and freshly squeezed OJ,
served on the rocks - \$9

MAIN STREET MANHATTAN

iowa legendary rye, cocchi sweet
vermouth, a dash of bitters,
and a cherry served up - \$9.⁵

THE SMOKESHOW

sombra mezcal,
cocchi sweet vermouth,
aperol, orange twist,
served on the rocks - \$9

HONEY LAVENDER MARTINI

st. germain elderflower liqueur,
gin, freshly squeezed lemon juice,
local honey simple syrup,
lavender bitters, shaken with
fresh rosemary, served up - \$10

EYE OPENER MARTINI

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

AFFOGATO

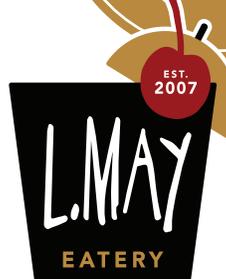
vanilla bean ice cream "drowned"
in freshly brewed espresso - \$6.⁵

LIL MADZ SPIRIT FREE

named after our very own free spirit,
madelyn, a refresher with local honey,
fresh OJ, lavender bitters, and
all natural ginger beer - \$6.⁵

FEATURED
WINE:
GUARDA RIOS
RED BLEND,
PORTUGAL
\$9/34

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



WHITE/ROSÉ WINE BY THE BOTTLE

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

SAUVIGNON BLANC, GREYWACKE - NEW ZEALAND - \$50

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

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

HALF BOTTLE

SPARKLING BRUT 1/2 BOTTLE, GRAHAM BECK - SOUTH AFRICA - \$25

RED WINE BY THE BOTTLE

PINOT NOIR, LIOCO - SONOMA, CALIFORNIA - \$45

BLAUFRÄNKISCH, EVOLÚCIÓ - AUSTRIA - \$35

MALBEC, CAHORS - FRANCE - \$45

MERLOT, CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CALIFORNIA - \$50

BEAUJOLAIS, RÉGNIÉ - FRANCE - \$55

GRENACHE, AREND SIG - SOUTH AFRICA - \$45

CHIANTI RISERVA, RENZO MASI & C. - ITALY - \$40

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

NEBBIOLO, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$65

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

ZWEIGELT, CHRISTINA - AUSTRIA - \$35

RED BLEND, FRIVOLER - WASHINGTON - \$40

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

RED BLEND, CHATEAUNEUF DU PAPE, ROTATING LABELS - FRANCE - \$75

RED BLEND, DOMAINE DE FONTSAINTE - LANGUEDOC-ROUSSILLON, FRANCE - \$40

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

RED BLEND, VALPOLICELLA RIPASSO, FARINA - ITALY - \$45

RED BLEND, AMARONE - ITALY - \$85

RED BLEND, MOLLYDOOKER TWO LEFT FEET - AUSTRALIA - \$50

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

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

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

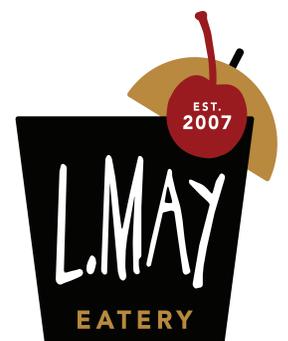
ZINFANDEL, FROG'S LEAP - NAPA, CALIFORNIA - \$55

CABERNET SAUV., HEDGES FAMILY RED MOUNTAIN - WASHINGTON STATE - \$65

CABERNET SAUV., SALUS STAGLIN FAMILY VINEYARD - NAPA, CALIFORNIA - \$135

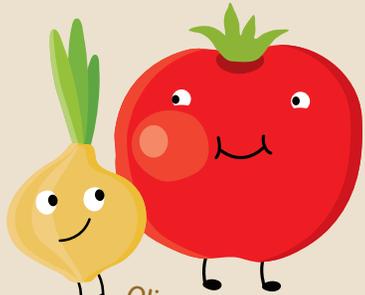
RETAIL WINE AVAILABLE FROM L.MAY!

LET YOUR SERVER OR HOST KNOW IF YOU'D LIKE US
TO PUT A CASE TOGETHER FOR YOU TO TAKE HOME



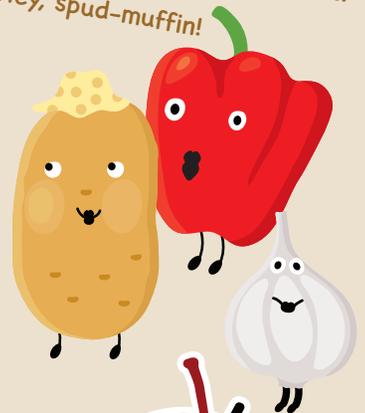
KIDS MENU

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 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

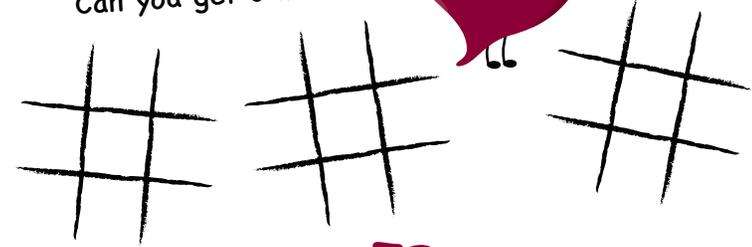
- + Add a side of Veggies \$3 (GF) (V)
- + Add a side of Fruits \$3 (GF) (V)

SAVE ROOM FOR DESSERT!

- 1 Vanilla Ice Cream Sundae \$3.50 (GF)
with whipped cream, fruit, chocolate sauce, and sprinkles!

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