



# THE LIBERTY

• NYC •



## THE DRINKS

### THE DRAFTS

<b>LIBERTY LIGHT*</b>	4.2%	8
<b>LIBERTY LAGER*</b>	4.8%	8
<b>PERONI LAGER</b>	5.1%	9
<b>BLUE MOON BELGIAN WHITE</b>	5.4%	9
<b>FAT TIRE ALE</b>	5.2%	9
<b>CONEY ISLAND MERMAN IPA</b>	5.8%	9
<b>SAM ADAMS COLD SNAP</b>	5.3%	10
<b>O'HARA'S IRISH STOUT</b>	4.3%	10
<b>TRULY HARD SELTZER WILD BERRY</b>	5.0%	10

### THE COCKTAILS \$17

#### AMERICAN AS APPLE RYE

*Bulleit Rye, Apple Cider, Cinnamon, Lemon, Bitters*

#### CRAN 75

*Citadelle Gin, Cranberry, Rosemary Infused Simple Syrup, Lemon, Prosecco*

#### PENICILLIN

*Aberlour 12 Scotch, Lemon, Honey, Ginger*

#### LULU'S NEGRONI

*Pierde Almas Mezcal, Campari, Sweet Vermouth*

#### RUM SPRINGER

*Captain Morgan Spiced Rum, Aperol, Pineapple, Spiced Pomegranate, Lime, Bitters*

#### HEY! HO!

*Tito's Vodka, St-Germain, Lime, Spiced Pomegranate*

#### ROSEMARY OLD FASHIONED

*Jefferson's Small Batch Bourbon, Rosemary Infused Simple Syrup, Lemon, Bitters*

#### BERRY SPICY

*21 Seeds Cucumber Jalapeño Tequila, Lime, Chambord, Spiced Pomegranate*

### THE MULES \$14

#### CLASSIC\*

*Absolut Vodka, Lime, Ginger Beer*

#### GINGER SNAP\*

*Juniper Gin, Apple Cider, Cinnamon Syrup, Ginger Beer*

#### RUM TO ME\*

*Bacardi Rum, Spiced Pomegranate, Cranberry, Lime, Ginger Beer*

#### TEQUILA MOCKINGBIRD\*

*Olmeca Altos Plata Tequila, Jalapeño, Lime, Ginger Beer*

#### WHISKEY BUSINESS\*

*Evan Williams Bourbon, Liquid Smoke, Lemon, Ginger Beer*

### NON ALCOHOLIC

#### COCA-COLA PRODUCTS, COFFEE & TEA 3

*Coke, Diet Coke, Sprite, Canada Dry Ginger Ale*

#### GOSLINGS GINGER BEER 5

#### FRUIT JUICES & ICED TEA 4

*Lemonade, Pineapple, Cranberry, Orange, Iced Tea*

#### SPARKLING WATER 7

#### STILL WATER 7

*\*No Free Refills*

### THE WHITES

<b>HOUSE WHITE*</b>	8
On Tap	
<b>LUNARDI - PINOT GRIGIO</b>	12/46
Veneto, Italy	
<b>MOHUA - SAUVIGNON BLANC</b>	12/46
Marlborough, New Zealand	
<b>DECOY - CHARDONNAY</b>	14/54
California, USA	
<b>CONUNDRUM - WHITE BLEND</b>	13/50
California, USA	

### THE REDS

<b>HOUSE RED*</b>	8
On Tap	
<b>FELINO - CABERNET SAUVIGNON</b>	13/50
Mendoza, Argentina	
<b>RUBIO - SANGIOVESE</b>	13/50
Montalcino, Tuscany, Italy	
<b>BENTON LANE - PINOT NOIR</b>	14/54
Willamette Valley, Oregon, USA	
<b>TAHUAN - MALBEC</b>	12/46
Mendoza, Argentina	

### THE ROSÉ

<b>HOUSE ROSÉ*</b>	8
On Tap	
<b>MIRAVAL - CÔTES DE PROVENCE</b>	16/62
Provence, France	

### THE BUBBLES

<b>RUGGERI - PROSECCO</b>	12/46
Veneto, Italy	
<b>BUISSE - CRÉMANT</b>	14/54
Loire Valley, France	
<b>MUMM NAPA - BRUT PRESTIGE</b>	70
Napa Valley, California	
<b>CLOUTIER - BRUT</b>	120
Champagne, France	
<b>MOËT &amp; CHANDON - IMPERIAL ROSÉ</b>	145
Champagne, France	

**\*HAPPY HOUR**  
**DAILY 4 - 8 PM**

**@THELIBERTYNYC**

**29 W 35TH ST, NEW YORK, NY 10001**



# THE FOOD

## THE SHARING

<b>HOUSE FRIES</b>	10
<i>Topped w/ Parsley &amp; Garlic</i>	
<b>SEASONED WAFFLE FRIES</b>	12
<i>Battered Waffle Fries w/ Sweet Chili &amp; Sour Cream on Side</i>	
<b>SOFT PRETZEL</b>	12
<i>w/ Horseradish Mustard &amp; Warm Cheese Sauce Dipping Sauces</i>	
<b>SPINACH &amp; ARTICHOKE DIP</b>	16
<i>Served w/ Pita Bread, Corn Chips, &amp; Veggie Sticks</i>	
<b>HUMMUS CRUDITÉS</b>	16
<i>Traditional Hummus Made in House, Topped w/ Marinated Onions &amp; Tomatoes, Served w/ Pita Bread, Corn Chips, &amp; Veggie Sticks</i>	
<b>MINI EMPANADAS (4)</b>	15
<i>Choice of Shredded Chicken OR Beef &amp; Potato, w/ Garlic Aioli on Side</i>	
<b>MAC N CHEESE BITES (8)</b>	14
<i>House Made &amp; Fried w/ House Made Marinara on Side</i>	
<b>LIBERTY NACHOS</b>	15
<i>Corn Chips, Black Beans, Shredded Cheese, Guacamole, Sour Cream, Pico De Gallo &amp; Jalapeños. Add: Chicken (6), Pulled Pork (6), Steak (10)</i>	
<b>SAMPLER PLATTER</b>	30/55
<i>Mac 'N Cheese Bites, Mozzarella Sticks, Chicken Tenders, Waffle Fries, &amp; Wings w/ Appropriate Sauces on Side. Choice of Small or Large.</i>	
<b>CRISPY CALAMARI</b>	18
<i>House Cut &amp; Battered w/ Marinara Sauce on Side</i>	
<b>CHICKEN TENDERS (6)</b>	16
<i>House Cut &amp; Battered w/ Honey Mustard Sauce on Side</i>	
<b>NEW YORK WINGS (6)</b>	16
<i>Choice of Buffalo, Smokey BBQ or Sweet Chili w/ Carrots, Celery &amp; Blue Cheese Sauce or Ranch</i>	
<b>FISH TACOS (3)</b>	18
<i>Liberty Lager Battered Cod w/ Lettuce, Guacamole, Pico De Gallo &amp; Chipotle Mayo</i>	
<b>COCONUT SHRIMP (5)</b>	19
<i>Coconut Battered w/ Sweet Chili Sauce on Side</i>	
<b>MOZZARELLA STICKS (6)</b>	15
<i>House Battered Fresh Mozzarella w/ House Marinara on Side</i>	
<b>CHICKEN QUESADILLA</b>	16
<i>Grilled Chicken and Monterey Jack Cheese, Served w/ Guacamole, Sour Cream, Pico De Gallo &amp; Jalapeños on the Side</i>	
<b>CHARCUTERIE BOARD</b>	32
<i>Prosciutto, Soppressata, and Capocollo Meats, Brie and Pepato Cheeses, Water Crackers, Cornichons, Whole Grain Mustard, &amp; Fig Jam</i>	

## THE SALADS

<b>GRILLED SALMON</b>	24
<i>Mixed Greens Topped w/ a Grilled Salmon Filet &amp; Mango Salsa w/ Lime Vinaigrette</i>	
<b>KALE &amp; QUINOA</b>	16
<i>Baby Kale w/ Quinoa Sprinkle, Pumpkin Seeds, Cherry Tomatoes &amp; Butternut Squash w/ Lime Vinaigrette</i>	
<b>CLASSIC CAESAR</b>	15
<i>Romaine, Garlic Croutons &amp; Parmesan Cheese</i>	
<b>STRAWBERRY AVOCADO</b>	20
<i>Romaine, Avocado, Strawberries, Cucumbers, Onions, Cherry Tomatoes, Sliced Almonds &amp; Cilantro w/ House Dressing</i>	
<b>CRANBERRY &amp; GOAT CHEESE</b>	18
<i>Mixed Greens, Candied Walnuts, Dried Cranberries &amp; Goat Cheese w/ Raspberry Vinaigrette</i>	
<b>FIELD GREENS</b>	8/12
<i>Mixed Greens, Cucumber, Carrots, Tomato, &amp; Onion w/ Red Wine Vinaigrette</i>	
<i>Add To Any Salad: Chicken (6), Salmon (8), Shrimp (10), Steak (10)</i>	

## THE PIZZAS

<b>MARGHERITA</b>	15
<i>Mozzarella, Basil &amp; San Marzano Tomato Sauce</i>	
<b>NEW YORK PEPPERONI</b>	17
<i>Mozzarella, Pepperoni &amp; San Marzano Tomato Sauce</i>	
<b>FIG JAM</b>	17
<i>Mozzarella, Prosciutto &amp; House Made Fig Jam Base</i>	
<b>MUSHROOM &amp; FOUR CHEESE</b>	17
<i>Four Cheese Blend, Roasted Mushrooms, San Marzano Tomato Sauce w/ Truffle Oil</i>	
<b>RIO RANCH</b>	17
<i>White Pizza w/ Mozzarella Cheese, Bacon, Tomatoes, &amp; Ranch Dressing</i>	
<b>BUFFALO CHICKEN</b>	18
<i>Blue Cheese Base w/ Mozzarella &amp; Blue Cheese Crumbles, Grilled Chicken, &amp; Hot Sauce Drizzle</i>	

## THE RAW BAR

<b>BLUE POINT OYSTERS (6) *</b>	12
<i>Daily Fresh Blue Point Oysters Shucked To Order. Served w/ House Made Cocktail Sauce, Mignonette Sauce</i>	

## THE SLIDERS

<b>YANKEE SLIDERS (3)</b>	16
<i>Grass Fed Beef, White American Cheese, Tomato, Pickles &amp; Ketchup</i>	
<b>SOUTHERN CHICKEN SLIDERS (3)</b>	16
<i>Buttermilk Fried Chicken, Coleslaw &amp; Ranch</i>	
<b>PULLED PORK SLIDERS (3)</b>	16
<i>Slow Cooked BBQ Pulled Pork &amp; Coleslaw</i>	

## THE SANDWICHES

<i>With Choice of Side: House Cut Fries, Field Greens, Veggies (Sautéed or Steamed), Mashed Potatoes, Waffle Fries (2), Caesar Salad (3)</i>	
<b>THE LIBERTY BURGER</b>	21
<b>SUBSTITUTE BLACK BEAN BURGER</b>	
<i>House Seasoned Beef Grilled To Your Liking, Cheddar Cheese, Chopped Lettuce, &amp; Bacon Mayo</i>	
<i>Add: Mushrooms (1), Caramelized Onions (1), Bacon (2), Avocado (2)</i>	
<b>CAJUN BURGER</b>	24
<b>SUBSTITUTE BLACK BEAN BURGER</b>	
<i>Seasoned Angus Beef, Cheddar, BBQ, Bacon &amp; Crispy Onions Served W/ Waffle Fries</i>	
<i>Add: Mushrooms (1), Caramelized Onions (1), Avocado (2)</i>	
<b>THE TURKEY BURGER</b>	21
<b>SUBSTITUTE BLACK BEAN BURGER</b>	
<i>House Seasoned Turkey, Cheddar Cheese, Sautéed Onion &amp; Pepper Medley, Chopped Lettuce, &amp; Sriracha Aioli</i>	
<i>Add: Mushrooms (1), Bacon (2), Avocado (2)</i>	
<b>SOUTHERN CHICKEN SANDWICH</b>	20
<i>Buttermilk Fried Chicken Breast, Fried Green Tomato, Coleslaw &amp; Ranch</i>	
<b>STEAK SANDWICH</b>	24
<i>Sliced Flank Steak Grilled To Your Liking, Sautéed Onion &amp; Pepper Medley, Pepper Jack Cheese &amp; House Sauce</i>	
<b>FRENCH ONION GRILLED CHEESE</b>	18
<i>Gruyere Cheese &amp; Caramelized Onions on Thick Cut Sourdough w/ Onion Au Jus on Side (Au Jus is Not Vegetarian)</i>	
<i>Add: Tomato (1), Bacon (2), Pulled Pork (6) Steak (10)</i>	
<b>BUFFALO CHICKEN WRAP</b>	19
<i>Hot Sauce Tossed Grilled Chicken, Lettuce, Tomato &amp; Blue Cheese Sauce or Ranch</i>	
<b>FALAFEL WRAP</b>	18
<i>Falafel, Grilled Veggies, Lettuce, Feta Cheese &amp; Tahini Dressing in a Spinach Wrap</i>	
<b>TRADITIONAL GRILLED CHEESE &amp; TOMATO SOUP</b>	16
<i>Creamy Tomato Soup &amp; Classic Cheddar Cheese Sandwich. No additional side choice.</i>	
<i>Add: Tomato (1), Bacon (2), Pulled Pork (6), Steak (10)</i>	
<b>THE MAINS</b>	
<b>NEW YORK STRIP STEAK</b>	34
<i>12oz NY Strip Steak Grilled To Your Liking, Topped w/ Herb Butter. Choice of 2 Sides: Fries, Mashed Potatoes, Field Greens, Steamed or Sautéed Vegetables</i>	
<b>GRILLED ATLANTIC SALMON</b>	30
<i>8oz Lightly Seasoned Filet Grilled To Your Liking. Choice of 2 Sides: Fries, Mashed Potatoes, Field Greens, Steamed or Sautéed Vegetables</i>	
<b>FETTUCINE ALFREDO</b>	22
<i>Fettuccine w/ House Made Sauce of Cheese, Butter, Garlic, Onions &amp; Basil, Served w/ Garlic Bread</i>	
<i>Add: Veggies (3), Chicken (6), Salmon (8), Shrimp (10), Steak (10)</i>	
<b>SPICY SHRIMP &amp; QUINOA BOWL</b>	28
<i>Sautéed Vegetables &amp; Quinoa w/ Sriracha Glazed Shrimp, Jalapeño &amp; Sliced Avocado on Side</i>	
<b>FISH &amp; CHIPS</b>	28
<i>Liberty Lager Battered Filet of Cod w/ Chips &amp; House Made Tartar Sauce on Side</i>	
<b>THE DESSERTS</b>	
<b>SIGNATURE COOKIE SKILLET</b>	15
<i>House Made Cookie Dough Baked In A Mini Cast Iron Skillet (Choice Of: Chocolate Chip or White Chocolate Macadamia), Topped w/ Vanilla Ice Cream &amp; Chocolate Sauce</i>	
<b>CRÈME BRÛLÉE</b>	15
<i>House Made Rich Custard Topped w/ Caramelized Sugar</i>	
<b>BROWNIE SUNDAE</b>	12
<i>House Made Chocolate Brownie Warmed To Perfection, Topped w/ Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce &amp; Whipped Cream</i>	
<b>DULCE DE LECHE LAVA CAKE</b>	12
<i>House Made Cake w/ Rich Molten Center of Dulce de Leche, Topped w/ Vanilla Ice Cream, Chocolate Sauce, &amp; Caramel Sauce</i>	
<b>CHEESECAKE</b>	10
<i>NY Style Cheesecake w/ a Graham Cracker Crust</i>	

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED

EATING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES

A 20% SERVICE CHARGE WILL BE APPLIED TO ALL PARTIES OF 6 OR MORE, AND GUESTS JOINING FOR SPECIAL EVENTS

A CREDIT CARD WILL BE COLLECTED AND HELD FOR ALL OUTDOOR TABLES