

THE SHARING

HOUSE FRIES 10

TOPPED W/ PARSLEY & GARLIC

SEASONED WAFFLE FRIES 12

BATTERED WAFFLE FRIES
W/ SWEET CHILI & SOUR CREAM ON SIDE

SOFT PRETZEL 12

W/ HORSERADISH MUSTARD
& WARM CHEESE SAUCE DIPPING SAUCES

SPINACH & ARTICHOKE DIP 16

W/ PITA BREAD, CORN CHIPS & VEGGIE STICKS

HUMMUS CRUDITÉS 16

TRADITIONAL HUMMUS MADE IN HOUSE, TOPPED W/
MARINATED ONIONS & TOMATOES,
W/ PITA BREAD, CORN CHIPS & VEGGIE STICKS

MINI EMPANADAS (4) 15

CHOICE OF SHREDDED CHICKEN OR BEEF & POTATO,
W/ GARLIC AIOLI ON SIDE

MAC N CHEESE BITES (8) 14

HOUSE MADE & FRIED
W/ HOUSE MADE MARINARA ON SIDE

LIBERTY NACHOS 15

CORN CHIPS, BLACK BEANS, SHREDDED CHEESE,
GUACAMOLE, SOUR CREAM, PICO DE GALLO & JALAPEÑOS
ADD: CHICKEN +6, PULLED PORK +6, STEAK +10

SAMPLER PLATTER 30/55

MAC 'N CHEESE BITES, MOZZARELLA STICKS,
CHICKEN TENDERS, WAFFLE FRIES & WINGS
W/ APPROPRIATE SAUCES ON SIDE
CHOICE OF SMALL OR LARGE

CRISPY CALAMARI 18

HOUSE CUT & BATTERED
W/ MARINARA SAUCE ON SIDE

CHICKEN TENDERS (5) 16

HOUSE CUT & BATTERED
W/ HONEY MUSTARD SAUCE ON SIDE

NEW YORK WINGS (6) 16

CHOICE OF BUFFALO, SMOKEY BBQ OR SWEET CHILI
W/ CARROTS, CELERY & BLUE CHEESE SAUCE OR RANCH

FISH TACOS (3) 18

LIBERTY LAGER BATTERED COD W/ LETTUCE,
GUACAMOLE, PICO DE GALLO & CHIPOTLE MAYO

COCONUT SHRIMP (5) 19

COCONUT BATTERED
W/ SWEET CHILI SAUCE ON SIDE

MOZZARELLA STICKS (6) 15

HOUSE BATTERED FRESH MOZZARELLA
W/ HOUSE MARINARA ON SIDE

CHICKEN QUESADILLA 16

GRILLED CHICKEN AND MONTEREY JACK CHEESE,
W/ GUACAMOLE, SOUR CREAM, PICO DE GALLO
& JALAPEÑOS ON THE SIDE

CHARCUTERIE BOARD 32

PROSCIUTTO, SOPPRESSATA & CAPOCOLLO MEATS,
BRIE & PEPATO CHEESES, WATER CRACKERS,
CORNICHONS, WHOLE GRAIN MUSTARD & FIG JAM

THE SLIDERS

YANKEE SLIDERS (3) 16

GRASS FED BEEF, WHITE AMERICAN CHEESE, TOMATO,
PICKLES & KETCHUP

SOUTHERN CHICKEN SLIDERS (3) 16

BUTTERMILK FRIED CHICKEN, COLESLAW & RANCH

PULLED PORK SLIDERS (3) 16

SLOW COOKED BBQ PULLED PORK & COLESLAW

THE SANDWICHES

WITH CHOICE OF SIDE: HOUSE FRIES, FIELD GREENS,
SAUTÉED OR STEAMED VEGGIES, MASHED POTATOES,
WAFFLE FRIES +2, CAESAR SALAD +3

THE LIBERTY BURGER 21

SUBSTITUTE BLACK BEAN BURGER
HOUSE SEASONED BEEF GRILLED TO YOUR LIKING,
CHEDDAR CHEESE, CHOPPED LETTUCE, PICKLES
& BACON MAYO

ADD: MUSHROOMS +1, CARAMELIZED ONIONS +1, BACON +2, AVOCADO +2

CAJUN BURGER 24

SUBSTITUTE BLACK BEAN BURGER
SEASONED ANGUS BEEF, CHEDDAR, BBQ, BACON
& CRISPY ONIONS SERVED W/ WAFFLE FRIES

ADD: MUSHROOMS +1, CARAMELIZED ONIONS +1, AVOCADO +2

THE TURKEY BURGER 21

SUBSTITUTE BLACK BEAN BURGER
HOUSE SEASONED TURKEY, CHEDDAR CHEESE, SAUTÉED
ONION & PEPPER MEDLEY, CHOPPED LETTUCE
& SRIRACHA AIOLI

ADD: MUSHROOMS +1, BACON +2, AVOCADO +2

SOUTHERN CHICKEN SANDWICH 20

BUTTERMILK FRIED CHICKEN BREAST,
FRIED GREEN TOMATO, COLESLAW & RANCH

STEAK SANDWICH 24

SLICED FLANK STEAK GRILLED TO YOUR LIKING, SAUTÉED
ONION & PEPPER MEDLEY, PEPPER JACK CHEESE
& HOUSE SAUCE

FRENCH ONION GRILLED CHEESE 24

GRUYERE CHEESE & CARAMELIZED ONIONS
ON THICK CUT SOURDOUGH W/ ONION AU JUS ON SIDE
AU JUS IS NOT VEGETARIAN

ADD: TOMATO +1, BACON +2, PULLED PORK +6, STEAK +10

BUFFALO CHICKEN WRAP 19

HOT SAUCE TOSSED GRILLED CHICKEN, LETTUCE,
TOMATO & BLUE CHEESE SAUCE OR RANCH

TURKEY CLUB WRAP 19

BACON, TURKEY, SWISS CHEESE, LETTUCE, TOMATO & MAYO

FALAFEL WRAP 18

FALAFEL, GRILLED VEGGIES, LETTUCE, FETA CHEESE
& TAHINI DRESSING IN A SPINACH WRAP

TRADITIONAL GRILLED CHEESE & TOMATO SOUP 16

CREAMY TOMATO SOUP
& CLASSIC CHEDDAR CHEESE SANDWICH

NO ADDITIONAL SIDE CHOICE

ADD: TOMATO +1, BACON +2, PULLED PORK +6, STEAK +10

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 FOOD-BORNE 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 • ADDITIONAL SAUCES .50EA

THE SALADS

- GRILLED SALMON** **24**
 MIXED GREENS TOPPED
 W/ GRILLED SALMON & MANGO SALSA
 W/ LIME VINAIGRETTE
- AVOCADO & SHRIMP** **24**
 AVOCADO BOATS FILLED W/ SHRIMP SALAD,
 ATOP A BED OF MIXED GREENS,
 W/ CILANTRO LIME VINAIGRETTE
- BEET & RICOTTA** **16**
 ARUGULA, BEETS, RICOTTA CHEESE,
 CRISPY SHALLOTS
 W/ SHERRY SHALLOT VINAIGRETTE
- CLASSIC CAESAR** **15**
 ROMAINE, GARLIC CROUTONS & PARMESAN CHEESE
 W/ CAESAR DRESSING
- STRAWBERRY AVOCADO** **20**
 ROMAINE, AVOCADO, STRAWBERRIES,
 CUCUMBERS, ONIONS, CHERRY TOMATOES,
 SLICED ALMONDS & CILANTRO
 W/ HOUSE DRESSING
- CRANBERRY & GOAT CHEESE** **18**
 MIXED GREENS, CANDIED WALNUTS,
 DRIED CRANBERRIES & GOAT CHEESE
 W/ RASPBERRY VINAIGRETTE
- FIELD GREENS** **8/12**
 MIXED GREENS, CUCUMBER,
 CARROTS, TOMATO, & ONION
 W/ RED WINE VINAIGRETTE

ADD TO ANY SALAD:
 CHICKEN +6, SALMON +8, SHRIMP +10, STEAK +10

THE PIZZAS

- MARGHERITA** **15**
 MOZZARELLA, BASIL
 & SAN MARZANO TOMATO SAUCE
- NEW YORK PEPPERONI** **17**
 MOZZARELLA, PEPPERONI
 & SAN MARZANO TOMATO SAUCE
- FIG JAM** **17**
 MOZZARELLA, PROSCIUTTO
 & HOUSE MADE FIG JAM BASE
- MUSHROOM & FOUR CHEESE** **17**
 FOUR CHEESE BLEND, ROASTED MUSHROOMS,
 SAN MARZANO TOMATO SAUCE
 W/ TRUFFLE OIL
- PESTO & THREE CHEESE** **17**
 MOZZARELLA, PARMESAN,
 & RICOTTA CHEESES W/ PESTO SAUCE
- BUFFALO CHICKEN** **18**
 BLUE CHEESE BASE W/ MOZZARELLA
 & BLUE CHEESE CRUMBLES,
 TOPPED W/ GRILLED CHICKEN
 & HOT SAUCE DRIZZLE

THE RAW BAR

- BLUE POINT OYSTERS (6) *** **12**
 FRESH BLUE POINT OYSTERS SHUCKED TO ORDER
 W/ HOUSE MADE COCKTAIL SAUCE
 & MIGNONETTE SAUCE

THE MAINS

- NEW YORK STRIP STEAK** **34**
 12OZ NY STRIP STEAK,
 TOPPED W/ HOUSE MADE HERB BUTTER
 & GRILLED TO YOUR LIKING
**CHOICE OF 2 SIDES: FRIES, MASHED POTATOES,
 FIELD GREENS, STEAMED OR SAUTÉED VEGETABLES**
- GRILLED ATLANTIC SALMON** **30**
 8OZ FILET SEASONED LIGHTLY
 & GRILLED TO YOUR LIKING
**CHOICE OF 2 SIDES: FRIES, MASHED POTATOES, FIELD
 GREENS, STEAMED OR SAUTÉED VEGETABLES**
- FETTUCCINE ALFREDO** **22**
 FETTUCCINE PASTA TOSSED IN HOUSE MADE SAUCE
 OF CHEESE, BUTTER, GARLIC, ONIONS & BASIL,
 SERVED W/ GARLIC BREAD
ADD: VEGGIES +3, CHICKEN +6, SALMON +8, SHRIMP +10, STEAK +10
- FISH & CHIPS** **28**
 LIBERTY LAGER BATTERED FILLET OF COD
 W/ CHIPS & HOUSE MADE TARTAR SAUCE

THE DESSERTS

- SIGNATURE COOKIE SKILLET** **15**
 CHOICE OF HOUSE MADE CHOCOLATE CHIP
 OR WHITE CHOCOLATE MACADAMIA COOKIE
 BAKED IN A MINI CAST IRON SKILLET
 TOPPED W/ VANILLA ICE CREAM & CHOCOLATE SAUCE
- CRÈME BRÛLÉE** **15**
 HOUSE MADE RICH CUSTARD
 TOPPED W/ CARAMELIZED SUGAR
- BROWNIE SUNDAE** **12**
 WARM HOUSE MADE CHOCOLATE BROWNIE,
 TOPPED W/ VANILLA ICE CREAM, CHOCOLATE SAUCE,
 CARAMEL SAUCE & WHIPPED CREAM
- DULCE DE LECHE LAVA CAKE** **12**
 HOUSE MADE CAKE
 W/ RICH MOLTEN CENTER OF DULCE DE LECHE,
 TOPPED W/ VANILLA ICE CREAM,
 CHOCOLATE SAUCE & CARAMEL SAUCE
- CHEESECAKE** **10**
 NY STYLE CHEESECAKE W/ A GRAHAM CRACKER CRUST

HAPPY HOUR 4-8p DAILY

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THE DRAFTS

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

THE COCKTAILS \$17

DESERT ROSE PIERDE ALMAS MEZCAL, ST-GERMAIN, STRAWBERRY, LEMON, ROSE WATER, PROSECCO
EL BORACHO CASAMIGOS BLANCO TEQUILA, APEROL, AMARO NONINO, LEMON, HONEY, BASIL
PASSIONISTA MALIBU COCONUT RUM, PINEAPPLE, PASSIONFRUIT, LIME
THE FRENCHY CITADELLE GIN, LILLET BLANC, GRAPEFRUIT, LEMON, PROSECCO
FARMER'S MARKET OLD FASHIONED BULLEIT BOURBON, RHUBARB BITTERS, ORANGE BITTERS, LEMON
HEY! HO! TITO'S VODKA, ST-GERMAIN, LIME, SPICED POMEGRANATE
MODEST MOJITO CONUNDRUM WHITE WINE, MINT, LIME, SIMPLE SYRUP, SPARKLING WATER
BERRY SPICY 21 SEEDS CUCUMBER JALAPEÑO TEQUILA, LIME, CHAMBORD, SPICED POMEGRANATE

THE MULES \$14

CLASSIC* ABSOLUT VODKA, LIME, GINGER BEER
GINGER SNAP* BEEFEATER GIN, APPLE CIDER, CINNAMON SYRUP, GINGER BEER
RUM TO ME* BACARDI RUM, SPICED POMEGRANATE, CRANBERRY, LIME, GINGER BEER
TEQUILA MOCKINGBIRD* ALTO'S TEQUILA, JALAPEÑO, LIME, GINGER BEER
WHISKEY BUSINESS* EVAN WILLIAMS BOURBON, LIQUID SMOKE, LEMON, GINGER BEER

NON ALCOHOLIC *No Free Refills*

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, GRAPEFRUIT, ICED TEA	
SPARKLING WATER	7
STILL WATER	7

THE WHITES

HOUSE WHITE*	8
ON TAP	
LUNARDI PINOT GRIGIO	12/46
VENETO, ITALY	
MOHUA SAUVIGNON BLANC	12/46
MARLBOROUGH, NEW ZEALAND	
MER SOLEIL CHARDONNAY	14/54
CALIFORNIA, USA	
CONUNDRUM WHITE BLEND	13/50
CALIFORNIA, USA	

THE REDS

HOUSE RED*	8
ON TAP	
FELINO CABERNET SAUVIGNON	13/50
MENDOZA, ARGENTINA	
RUBIO SANGIOVESE	13/50
MONTALCINO, TUSCANY, ITALY	
BENTON LANE PINOT NOIR	14/54
WILLAMETTE VALLEY, OREGON, USA	
TAHUAN MALBEC	12/46
MENDOZA, ARGENTINA	

THE ROSE

HOUSE ROSÉ*	8
ON TAP	
DAY OWL	12/46
CALIFORNIA	
MIRAVAL	16/62
PROVENCE, FRANCE	

THE BUBBLES

RUGGERI	12/46
VENETO, ITALY	
BUISSE	14/54
LOIRE VALLEY, FRANCE	
BANSHEE	62
SONOMA VALLEY, CALIFORNIA	
DRAPPIER	84
CHAMPAGNE, FRANCE	
HENRIOT	120
CHAMPAGNE, FRANCE	
MOËT & CHANDON	145
CHAMPAGNE, FRANCE	

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