



# THE LIBERTY

• NYC •

## *the fine print*

*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 added to all parties of 6 or more, and also for guests joining us for special events.*

## *the drafts*

<b>LIBERTY LIGHT</b>	<b>8</b>
<b>LIBERTY LAGER</b>	<b>8</b>
<b>PERONI</b>	<b>9</b>
<b>BLUE MOON</b>	<b>9</b>
<b>FAT TIRE AMBER ALE</b>	<b>9</b>
<b>ITHACA FLOWER POWER IPA</b>	<b>10</b>
<b>CAPTAIN LAWRENCE IPA</b>	<b>9</b>
<b>O'HARA'S IRISH STOUT</b>	<b>10</b>
<b>ANGRY ORCHARD HARD CIDER</b>	<b>9</b>
<b>ROTATING SEASONAL</b>	<b>10</b>

## *the reds*

<b>HOUSE RED – ON TAP</b>	<b>8/32</b>
<b>BARROSA CABERNET SAUVIGNON</b>	<b>10/38</b>
<b>LA HACIENDA RIOJA</b>	<b>13/50</b>
<b>OYSTER BAY MERLOT</b>	<b>11/42</b>
<b>QUERCETO CHIANTI</b>	<b>13/50</b>
<b>TERRAZAS RESERVA MALBEC</b>	<b>16/60</b>

### *the whites*

<b>HOUSE WHITE</b>	<b>8/32</b>
<b>MEZZACORONA PINOT GRIGIO</b>	<b>12/46</b>
<b>OYSTER BAY SAUVIGNON BLANC</b>	<b>11/42</b>
<b>ROBERT MONDAVI CHARDONNAY</b>	<b>14/54</b>
<b>URBAN RIESLING</b>	<b>11/42</b>

### *the others*

<b>HOUSE ROSE – ON TAP</b>	<b>8/32</b>
<b>MIRAVAL STUDIO ROSE</b>	<b>15/58</b>
<b>CUPCAKE PROSECCO</b>	<b>10/40</b>
<b>J. ROGET BRUT</b>	<b>8/32</b>
<b>MOET &amp; CHANDON ROSE 2008</b>	<b>145</b>

### *the cocktails*

<b>AMERICAN AS APPLE RYE</b>	<b>16</b>
Bulleit Rye, Fresh Apple Juice, Cinnamon Syrup, Lemon, Bitters	
<b>BERRY SPICY</b>	<b>16</b>
Tanteo Jalapeno Tequila, Chambord, Spiced Pomegranate, Cranberry, Lime	
<b>CAMPFIRE OLD FASHIONED</b>	<b>18</b>
Diplomatico Rum, Liquid Smoke, Aztec Bitters, Toasted Marshmallow Garnish	
<b>DUTCH 75</b>	<b>16</b>
Aviation Gin, Sparkling Wine, Raspberry, Lemon	
<b>HEY HO!</b>	<b>16</b>
Titos Vodka, St Germain, Lime, Spiced Pomegranate	
<b>MOSCOW MULE</b>	<b>13</b>
Stolichnaya Vodka, Ginger Beer, Lime Juice	
<b>PENICILLIN</b>	<b>17</b>
Great King Street Scotch, Lemon, Honey, Ginger Syrup	

## *the soups*

<b>SOUP DU JOUR</b>	<b>10</b>
Ask us what the Chef has bubbling today...	
<b>BEEF &amp; BEAN CHILI</b>	<b>12</b>
Served W/Sour Cream, Cheese & Tortilla Chips	

## *the sharing*

<b>HOUSE CUT FRIES</b>	<b>8</b>
Parsley & Garlic	
<b>SEASONED WEDGES</b>	<b>10</b>
Sweet Chili & Sour Cream on Side	
<b>SPINACH &amp; ARTICHOKE DIP</b>	<b>14</b>
Pita Chip & Veggie Stick	
<b>HUMMUS CRUDITE</b>	<b>14</b>
<i>They make me fresh. I'm green and delicious.</i>	
Pita Bread & Veggie Stick	
<b>MINI CHICKEN EMPANADAS</b>	<b>13</b>
Shredded Chicken w/ Chimichurri Sauce on Side	
<b>MAC N CHEESE BITES</b>	<b>13</b>
Breaded & Fried w/ Homemade Marinara on Side	
<b>LIBERTY NACHOS</b>	<b>13</b>
Black Bean, Guacamole, Sour Cream, Pico De Gallo	
Add: Chicken 4, Pulled Pork 6, Chili 6, Steak 8	
<b>SAMPLER PLATTER</b>	<b>28</b>
Mac N Cheese Bites, Mozzarella Sticks, Chicken Tenders, Potato Wedges, Wings w/ Appropriate Sauces on Side	
<b>CRISPY CALAMARI</b>	<b>16</b>
Battered in House w/Sweet Chili Sauce on Side	
<b>CHICKEN TENDERS</b>	<b>12</b>
Breaded in House w/Honey Mustard on Side	
<b>NEW YORK WINGS</b>	<b>14</b>
Choice of Buffalo, Sweet Chili, Or Smokey BBQ w/ Carrot, Celery & Blue Cheese on Side	
<b>SHRIMP COCKTAIL</b>	<b>14</b>
w/ House Cocktail Sauce & Chipotle Mayo on Side	
<b>COCONUT SHRIMP</b>	<b>16</b>
Coconut Battered w/Sweet Chili Sauce on Side	

## *the salads*

<b>GRILLED SALMON SALAD</b>	<b>18</b>
Mixed Greens, Mango Salsa w/Lime Vinaigrette	
<b>KALE &amp; QUINOA</b>	<b>16</b>
Kale w/ Quinoa Sprinkle, Pumpkin Seed & Butternut Squash w/ Lime Vinaigrette	
<b>CLASSIC CAESAR</b>	<b>13</b>
Romaine, Garlic Croutons & Parmesan Cheese	
<b>CRANBERRY &amp; GOAT CHEESE</b>	<b>16</b>
Mixed Greens, Candied Walnut, Dried Cranberry, Goat Cheese w/ Raspberry Vinaigrette	
<b>FIELD GREENS</b>	<b>12</b>
Mixed Greens, Cucumber, Carrot, Tomato, Onion w/ Balsamic Vinaigrette	
Add: Chicken 4, Salmon 7, Shrimp 8, Steak 8	

## *the sliders (w/fries +3)*

<b>YANKEE SLIDERS</b>	<b>15</b>
Grass Fed Beef, White American Cheese, Tomato, Pickle & Ketchup	
<b>SOUTHERN CHICKEN SLIDERS</b>	<b>15</b>
Buttermilk Fried Chicken, Coleslaw & Ranch	
<b>PULLED PORK SLIDERS</b>	<b>15</b>
Slow Cooked BBQ Pork & Coleslaw	
<b>FISH TACOS</b>	<b>16</b>
<i>I know I am not a slider, but I promise I'm delicious!!!</i>	
Liberty Lager Battered Cod w/ Lettuce, Guacamole, Chipotle Mayo & Pico De Gallo	

## *the pizzas (gf +2)*

<b>MARGHERITA</b>	<b>14</b>
Mozzarella, Basil, San Marzano Tomato Sauce	
<b>NEW YORK PEPPERONI</b>	<b>16</b>
Mozzarella, Pepperoni, San Marzano Tomato Sauce	
<b>FIG JAM</b>	<b>16</b>
Mozzarella, Prosciutto, House Made Fig Jam Sauce	
<b>MUSHROOM &amp; FOUR CHEESE</b>	<b>16</b>
Four Cheese Blend, Roasted Mushroom, San Marzano Tomato Sauce w/ Truffle Oil	
<b>PESTO &amp; THREE CHEESE</b>	<b>16</b>
Mozzarella, Parmesan, Ricotta, House Made Pesto	

## *the mains*

<b>NEW YORK STRIP STEAK</b>	<b>28</b>
12oz NY Strip Steak Topped w/ Herb Butter w/choice of 2 sides: (Fries, Mashed Potatoes, Field Greens, Steamed or Sautéed Vegetables)	
<b>GRILLED ATLANTIC SALMON</b>	<b>26</b>
8oz Filet w/choice of 2 sides: (Fries, Mashed Potatoes, Field Greens, Steamed or Sautéed Vegetables)	
<b>GRILLED CHICKEN FETTUCCINE</b>	<b>20</b>
Garlic Paprika Chicken Tossed in a Lemon, White Wine Sauce w/ Capers	
<b>SPICY SHRIMP &amp; QUINOA</b>	<b>24</b>
Sautéed Vegetables & Quinoa w/ Sriracha Shrimp & Sliced Avocado	
<b>FISH &amp; CHIPS</b>	<b>24</b>
Liberty Lager Battered Filet of Cod w/ Chips (fries) & Tartar Sauce on Side	

## *the sandwiches*

<b>THE LIBERTY BURGER</b>	<b>20</b>
House Seasoned Beef, White Cheddar, Lettuce, Onion, Pickles, Tomato & Bacon Mayo (you read that right... there is bacon in the mayo) Add: Mushrooms, Caramelized Onions, Bacon or Avocado 1 each Substitute Beyond Patty 2	
<b>THE TURKEY BURGER</b>	<b>18</b>
House Seasoned Turkey, Cheddar Cheese, Garlic Aioli, Sautéed Onion & Pepper Medley, w/Lettuce & Tomato On Side Add: Mushrooms, Bacon or Avocado 1 each	
<b>SOUTHERN CHICKEN SANDWICH</b>	<b>18</b>
Buttermilk Fried Chicken Breast, Fried Green Tomato, Coleslaw & Ranch	
<b>STEAK SANDWICH</b>	<b>20</b>
Flank Steak, Sautéed Onion & Pepper Medley, Pepper Jack Cheese & House Sauce	
<b>FRENCH ONION GRILLED CHEESE</b>	<b>18</b>
Gruyere Cheese, Caramelized Onion on Thick Cut Sourdough w/ Onion Au Jus on Side. (Au Jus is Not Vegetarian, but it is on the side)	
<b>BUFFALO CHICKEN WRAP</b>	<b>18</b>
Grilled Chicken Breast Tossed in Buffalo, Lettuce, Tomato & Blue Cheese Sauce	