

29 W 35<sup>th</sup> St. 10001

212.967.4000

**WE HAVE HAPPY HOUR  
4PM-8PM\***



the sharing

**ALCOHOL MAY ONLY BE  
ORDERD WITH FOOD**

the drafts

<b>LIBERTY LIGHT*</b>	<b>8</b>
<b>LIBERTY LAGER*</b>	<b>8</b>
<b>PERONI LAGER</b>	<b>9</b>
<b>BLUE MOON BELGIAN WHEAT</b>	<b>9</b>
<b>FAT TIRE AMBER ALE</b>	<b>9</b>
<b>ITHACA FLOWER POWER IPA</b>	<b>10</b>
<b>CONEY ISLAND MERMAN 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 cocktails

<b>AMERICAN AS APPLE RYE</b>	<b>16</b>
Bulleit Rye, Fresh Apple Juice, Cinnamon Cordial, Lemon, Bitters	
<b>AUTUMN SANGRIA</b>	<b>17</b>
Rosé Wine, Apple Brandy, Apple Cider, Cinnamon Cordial	
<b>BERRY SPICY</b>	<b>16</b>
Tanteo Jalapeño 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>PENICILLIN</b>	<b>17</b>
Great King Street Scotch, Lemon, Honey, Ginger Syrup	
<b>MOSCOW MULE*</b>	<b>13</b>
Stolichnaya Vodka, Ginger Beer, Lime	
<b>CLASSIC MARGARITA*</b>	<b>13</b>
Herradura Tequila, Triple Sec, Lime	

<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 Sticks	
<b>HUMMUS CRUDITE</b>	<b>14</b>
<i>They make me fresh. I'm green and delicious.</i>	
Pita Bread & Veggie Sticks	
<b>MINI CHICKEN EMPANADAS</b>	<b>13</b>
Shredded Chicken w/ House Chimichurri Sauce on Side	
<b>MAC N CHEESE BITES</b>	<b>13</b>
Breaded & Fried w/ House Made Marinara on Side	
<b>LIBERTY NACHOS</b>	<b>13</b>
Corn Chips, Black Beans, Cheese, 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 FINGERS</b>	<b>12</b>
Breaded in House w/ Honey Mustard	
<b>NEW YORK WINGS</b>	<b>14</b>
Choice of Buffalo, Sweet Chili, Or Smokey BBQ w/ Carrots, 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	
<b>MOZZARELLA STICKS</b>	<b>13</b>
House Breaded Fresh Mozzarella w/ House Marinara on Side	

<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>

<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>

<b>HOUSE ROSÉ* – ON TAP</b>	<b>8/32</b>
<b>MIRAVAL STUDIO ROSÉ</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 ROSÉ 2008</b>	<b>145</b>

<b>COCA-COLA PRODUCTS</b>	<b>3</b>
<i>Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer</i>	
<b>FRUIT JUICES</b>	<b>3</b>
<i>Lemonade, Pineapple, Cranberry, Orange, Iced Tea</i>	
<b>SARATOGA SPARKLING WATER</b>	<b>7</b>
<b>SARATOGA STILL WATER</b>	<b>7</b>

the whites

the reds

the others

the n/a



# THE LIBERTY

• NYC •

## the mains

- NEW YORK STRIP STEAK** **28**  
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
- GRILLED ATLANTIC SALMON** **26**  
8oz Lightly Seasoned Filet Grilled To Your Liking.  
Choice of 2 sides: Fries, Mashed Potatoes,  
Field Greens, Steamed or Sautéed Vegetables
- GRILLED CHICKEN FETTUCCINE** **20**  
Fettuccine w/ Lemon, White Wine & Capers  
Topped w/ Garlic Paprika Chicken
- SPICY SHRIMP & QUINOA** **24**  
Sautéed Vegetables & Quinoa w/ Sriracha Glazed  
Shrimp & Sliced Avocado on Side
- FISH & CHIPS** **24**  
Liberty Lager Battered Filet of Cod w/ Chips & House  
Made Tartar Sauce on Side

## the fine print

**PLEASE WEAR A MASK OR FACE  
COVERING ANYTIME YOU ARE NOT  
SEATED AT YOUR TABLE**

*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 FOR GUESTS JOINING FOR SPECIAL EVENTS*

HELLO@THELIBERTYNYC.COM

the soups

- SOUP DU JOUR** **10**  
Ask Us What The Chef Has Bubbling Today...
- BEEF & BEAN CHILI** **12**  
Served w/ Sour Cream, Cheese & Tortilla Corn Chips

the salads

- GRILLED SALMON SALAD** **18**  
Mixed Greens, Mango Salsa w/ Lime Vinaigrette
- KALE & QUINOA** **16**  
Kale w/ Quinoa Sprinkle, Pumpkin Seeds & Butternut  
Squash w/ Lime Vinaigrette
- CLASSIC CAESAR** **13**  
Romaine, Garlic Croutons & Parmesan Cheese
- CRANBERRY & GOAT CHEESE** **16**  
Mixed Greens, Candied Walnuts, Dried Cranberries,  
Goat Cheese w/ Raspberry Vinaigrette
- FIELD GREENS** **8/12**  
Mixed Greens, Cucumber, Carrots, Tomato, Onion w/  
Balsamic Vinaigrette  
Add: Chicken 4, Salmon 7, Shrimp 8, Steak 8

the sliders (w/fries +3)

- YANKEE SLIDERS** **15**  
Grass Fed Beef, White American Cheese, Tomato,  
Pickles & Ketchup
- SOUTHERN CHICKEN SLIDERS** **15**  
Buttermilk Fried Chicken, Coleslaw & Ranch
- PULLED PORK SLIDERS** **15**  
Slow Cooked BBQ Pork & Coleslaw
- FISH TACOS** **16**  
*I Know I'm Not A Slider, But I'm Close Enough!!!*  
Liberty Lager Battered Cod w/ Lettuce, Guacamole,  
Pico De Gallo & Chipotle Mayo

the sandwiches (w/fries or field greens)

- THE LIBERTY BURGER** **20**  
House Seasoned Beef Grilled To Your Liking.  
White Cheddar Cheese, Lettuce, Tomato, Onion,  
Pickles & 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
- THE TURKEY BURGER** **18**  
House Seasoned Turkey, Cheddar Cheese, Sautéed  
Onion & Pepper Medley, Lettuce, Tomato & Garlic Aioli  
Add: Mushrooms, Bacon or Avocado +1 each
- SOUTHERN CHICKEN SANDWICH** **18**  
Buttermilk Fried Chicken Breast, Fried Green Tomato,  
Coleslaw & Ranch
- STEAK SANDWICH** **20**  
Flank Steak Grilled To Your Liking, Sautéed Onion &  
Pepper Medley, Pepper Jack Cheese & House Sauce
- FRENCH ONION GRILLED CHEESE** **18**  
Gruyere Cheese & Caramelized Onions on Thick Cut  
Sourdough w/ Onion Au Jus on Side.  
*(Au Jus is Not Vegetarian, but it is on the side)*
- BUFFALO CHICKEN WRAP** **18**  
Grilled Chicken Breast Tossed in Buffalo Sauce,  
Lettuce, Tomato & Blue Cheese Sauce

the pizzas (GF Crust +2)

- MARGHERITA** **14**  
Mozzarella, Basil & San Marzano Tomato Sauce
- NEW YORK PEPPERONI** **16**  
Mozzarella, Pepperoni & San Marzano Tomato Sauce
- FIG JAM** **16**  
Mozzarella, Prosciutto & House Made Fig Jam Base
- MUSHROOM & FOUR CHEESE** **16**  
Four Cheese Blend, Roasted Mushrooms, San Marzano  
Tomato Sauce w/ Truffle Oil
- PESTO & THREE CHEESE** **16**  
Mozzarella, Parmesan, Ricotta & House Made Pesto  
Base