


THE LIBERTY
 • NYC •

the drafts

LIBERTY LIGHT* 4.2%	8
LIBERTY LAGER* 4.8%	8
PERONI LAGER 5.2%	9
BLUE MOON BEGLIAN WHEAT 5.4%	9
FAT TIRE AMBER ALE 5.2%	9
SAM ADAMS HAZY & JUICY IPA 6.8%	10
CONEY ISLAND MERMAN IPA 5.8%	9
O'HARA'S IRISH STOUT 4.3%	10
ANGRY ORCHARD HARD CIDER 5.0%	9

the cocktails

ROSE COLLINS	16
Dorothy Parker Rose Petal Gin, Lemon, Sugar, Club Soda	
SWEET KENTUCKY TEA	16
Bulleit Rye, Freshly Brewed Iced Tea, Lemon, Sugar	
SMOKIN' RUM PUNCH	16
Diplomático Reserva Exclusiva Rum, Campari, Pineapple, Lime, Sugar	
SEVILLA 75	16
Tanqueray Sevilla Orange Gin, Prosecco, Rosemary, Lemon, Sugar	
SUMMER SANGRIA	16
Rosé, Grey Goose Watermelon Basil, St-Germaine, Blood Orange Liqueur, Cabernet Soaked Fruit	
BERRY SPICY	16
21 Seeds Cucumber Jalapeño Tequila, Chambord, Spiced Pomegranate, Lime	
HEY HO!	16
Tito's Vodka, St-Germaine, Spiced Pomegranate, Lime	

the mules

CLASSIC*	13
Stoli Vodka, Lime, Ginger Beer	
GINGER SNAP*	13
Bombay Dry Gin, Apple Cider, Cinnamon Syrup, Ginger Beer	
RUM TO ME*	13
Bacardi Rum, Spiced Pomegranate, Cranberry, Lime, Ginger Beer	
TEQUILA MOCKINGBIRD*	13
Cazadores Tequila, Jalapeño, Lime, Ginger Beer	
WHISKEY BUSINESS*	13
Evan Williams Whiskey, Liquid Smoke, Lemon, Ginger Beer, Candied Bacon	

the others

COCA-COLA PRODUCTS	3
Coke, Diet Coke, Sprite, Canada Dry Ginger Ale	
GOSLINGS GINGER BEER	4
FRUIT JUICES & TEA	4
Lemonade, Pineapple, Cranberry, Orange, Iced Tea	
SARATOGA SPARKLING WATER	7
SARATOGA STILL WATER	7

HAPPY HOUR*
 EVERY DAY 4PM-8PM

the whites

HOUSE WHITE* - ON TAP	8
LUNARDI PINOT GRIGIO - VENETO, IT	11/42
OYSTER BAY SAUV. BLANC - MARLBOROUGH, NZ	12/46
DECOY CHARDONNAY - SONOMA COUNTY, CA	14/54
URBAN RIESLING - MOSAL, GER	10/38

the reds

HOUSE RED* - ON TAP	8
BAROSSA CAB. SAUV. - BAROSSA VALLEY, AUS	12/46
OYSTER BAY MERLOT - MARLBOROUGH, NZ	12/46
CLOUDLINE PINOT NOIR - WILLAMETTE VALLEY, OR	13/50
CANTENA TAHUAN MALBEC - MENDOZA, ARG	11/42

the rosés

HOUSE ROSÉ* - ON TAP	8
MIRAVAL CÔTES DE PROVENCE - PROVENCE, FR	16/62

the bubbles

RUGGERI ARGEO PROSECCO - VENETO, IT	10/40
FAIRE LA FETE BRUT - LANGUEDOC, FR	13/52
CLOUTIER BRUT - CHAMPAGNE, FR	120
MOËT & CHANDON IMPERIAL ROSÉ - CHAMPAGNE, FR	145

the sharing

HOUSE CUT FRIES	8
Topped w/ Parsley & Garlic	
SEASONED WEDGES	10
Battered Potato Wedges w/ Sweet Chili & Sour Cream on Side	
SPINACH & ARTICHOKE DIP	14
Pita Chips & Veggie Sticks	
HUMMUS CRUDITE	14
House Made w/ Parsley, Onions, Jalapeños & Cilantro Topped w/ Marinated Onions & Tomatoes Pita Bread & Veggie Sticks	
MINI EMPANADAS (4)	14
Choice of Shredded Chicken OR Beef & Potato w/ House Made Chimichurri Sauce 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 4, Pulled Pork 6, Steak 8	
SAMPLER PLATTER	28/50
Mac N Cheese Bites, Mozzarella Sticks, Chicken Tenders, Potato Wedges & Wings w/ Appropriate Sauces on Side	
CRISPY CALAMARI	16
House Cut & Battered w/ Sweet Chili Sauce on Side	
CHICKEN TENDERS (6)	14
House Cut & Battered w/ Honey Mustard Sauce on Side	
NEW YORK WINGS (8)	15
Choice of Buffalo, Smokey BBQ or Sweet Chili w/ Carrots, Celery & Blue Cheese Sauce or Ranch	
FISH TACOS (3)	16
Liberty Lager Battered Cod w/ Lettuce, Guacamole, Pico De Gallo & Chipotle Mayo	
COCONUT SHRIMP (5)	16
Coconut Battered w/ Sweet Chili Sauce on Side	
MOZZARELLA STICKS (8)	14
House Battered Fresh Mozzarella w/ House Marinara on Side	



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the raw bar

BLUE POINT OYSTERS* ½ Dozen/Dozen	12/24
Daily Fresh Blue Point Oysters Shucked To Order Served w/ House Made Cocktail Sauce & Mignonette Sauce	
JUMBO SHRIMP COCKTAIL (5)	16
Served w/ House Made Cocktail Sauce & Chipotle Mayo	

the salads MAKE IT A WRAP +2

GRILLED SALMON & MANGO	21
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	
STRAWBERRY AVOCADO	17
Romaine, Avocado, Strawberries, Cucumbers, Onions, Cherry Tomatoes, Sliced Almonds & Cilantro w/ House Dressing	
CRANBERRY & GOAT CHEESE	16
Arugula, Candied Walnuts, Dried Cranberries & Goat Cheese w/ Raspberry Vinaigrette	
FIELD GREENS	8/12
Mixed Greens, Cucumber, Carrots, Tomato, & Onion w/ Balsamic Vinaigrette	

the pizzas GLUTEN FREE CRUST +2

NEW YORK BAR PIE	14
Mozzarella, Basil & San Marzano Tomato Sauce	
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	
BUFFALO CHICKEN	16
Mozzarella & Blue Cheese Crumbles w/ Hot Sauce Base. Hot Sauce Tossed Grilled Chicken w/ Blue Cheese Sauce Drizzle	

the sliders ADD 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 Pulled Pork & Coleslaw	

the desserts

CHOCOLATE CHIP COOKIE SKILLET	10
House Made Chocolate Chip Cookie Dough Baked In A Mini Cast Iron Skillet, Topped w/ Vanilla Ice Cream & Chocolate Sauce	
BROWNIE SUNDAE	10
House Made Chocolate Brownie Warmed To Perfection, Topped w/ Vanilla Ice Cream, Chocolate Sauce & Whipped Cream	
CRÈME BRÛLÉE	10
House Made Rich Custard Topped w/ Caramelized Sugar	

the sandwiches (w/ Fries or Field Greens) GLUTEN FREE BREAD +2

THE LIBERTY BURGER	20
SUBSTITUTE BEYOND PATTY +2 House Seasoned Beef Grilled To Your Liking White Cheddar Cheese, Lettuce, Tomato, Onion, Pickles & Bacon-Mayo Add: Mushrooms or Caramelized Onions +1 Each Bacon or Avocado +2 Each	
THE TURKEY BURGER	20
SUBSTITUTE BEYOND PATTY +2 House Seasoned Turkey, Cheddar Cheese, Sautéed Onions & Peppers, Lettuce, Tomato & Garlic Aioli Add: Mushrooms +1 Bacon or Avocado +2 Each	
SOUTHERN CHICKEN SANDWICH	18
Buttermilk Fried Chicken Breast, Fried Green Tomato, Coleslaw & Ranch	
STEAK SANDWICH	22
Flank Steak Grilled To Your Liking, Sautéed Onions & Peppers, Pepper Jack Cheese & House Sauce	
FRENCH ONION GRILLED CHEESE	18
Gruyere Cheese & Caramelized Onions on Thick Cut Sourdough w/ Beef & Onion Au Jus on Side Add: Tomato 50¢, Bacon 2, Pulled Pork 6, Steak 8	
BUFFALO CHICKEN WRAP	18
Hot Sauce Tossed Grilled Chicken, Lettuce, Tomato & Blue Cheese Sauce or Ranch	
WARM GRILLED VEGGIE WRAP	16
Grilled Zucchini, Mushrooms, Carrots, Onions, Broccoli, Kale & Goat Cheese Add: Chicken 4, Salmon 7, Shrimp 8, Steak 8	
TRADITIONAL GRILLED CHEESE & TOMATO SOUP	15
Creamy Tomato Soup & Classic Cheddar Cheese Sandwich Add: Tomato 50¢, Bacon 2, Pulled Pork 6, Steak 8	

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	
ATLANTIC SALMON	26
8oz Lightly Seasoned Filet Grilled To Your Liking Choice of 2 Sides: Fries, Mashed Potatoes, Field Greens, Steamed or Sautéed Vegetables	
FETTUCCINE ALFREDO	17
Fettuccine w/ House Made Cheese & Butter Sauce w/ Onions & Garlic. Served w/ Garlic Bread Add: Veggies 3, Chicken 4, Salmon 7, Shrimp 8, Steak 8	
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	

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