



# 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>	5.2%	9
<b>BLUE MOON BELGIAN WHEAT</b>	5.4%	9
<b>FAT TIRE AMBER ALE</b>	5.2%	9
<b>SAM ADAMS HAZY &amp; JUICY IPA</b>	6.8%	10
<b>CONEY ISLAND MERMAN IPA</b>	5.8%	9
<b>O'HARA'S IRISH STOUT</b>	4.3%	10
<b>TRULY HARD SELTZER WILD BERRY</b>	5.0%	10

### THE COCKTAILS

<b>American as Apple Rye</b>	16
<i>Bulleit Rye, Apple Cider, Cinnamon, Sugar, Lemon, Bitters</i>	
<b>Autumn Sangria</b>	16
<i>La Vieille Ferme Rosé, Apple Cider, Laird's Applejack Brandy, Cinnamon</i>	
<b>Penicillin</b>	16
<i>Aberfeldy 12 Scotch, Lemon, Ginger, Honey</i>	
<b>Phony Negroni</b>	16
<i>Tanqueray Sevilla Orange, Martini &amp; Rossi Fiero, Sweet Vermouth</i>	
<b>Nutty Buddy</b>	16
<i>Skrewball Peanut Butter Whiskey, Chocolate Bitters, Candied Bacon</i>	
<b>Hey! Ho!</b>	16
<i>Tito's, St-Germain, Lime, Grenadine</i>	
<b>Berry Spicy</b>	16
<i>Tanteo Jalapeño Tequila, Lime, Chambord, Grenadine</i>	

### THE MULES

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

### NON ALCOHOLIC

<b>COCA-COLA PRODUCTS, COFFE &amp; TEA</b>	3
<i>Coke, Diet Coke, Sprite, Canada Dry Ginger Ale</i>	
<b>GOSLINGS GINGER BEER</b>	5
<b>FRUIT JUICES &amp; ICED TEA</b>	4
<i>Lemonade, Pineapple, Cranberry, Orange, Iced Tea</i>	
<b>SARATOGA SPARKLING WATER</b>	7
<b>SARATOGA STILL WATER</b>	7

### THE WHITES

<b>HOUSE WHITE*</b>	8
<i>On Tap</i>	
<b>LUNARDI PINOT GRIGIO</b>	14/54
<i>Veneto, IT</i>	
<b>OYSTER BAY SAUV. BLANC</b>	12/46
<i>Marlborough, NZ</i>	
<b>DECOY CHARDONNAY</b>	12/46
<i>Sonoma County, CA</i>	
<b>URBAN RIESLING</b>	10/38
<i>Mosel, GER</i>	

### THE REDS

<b>HOUSE RED*</b>	8
<i>On Tap</i>	
<b>BAROSSA CAB. SAUV</b>	12/44
<i>Barossa Valley, AUS</i>	
<b>OYSTER BAY MERLOT</b>	12/44
<i>Marlborough, NZ</i>	
<b>CLOUDLINE PINOT NOIR</b>	13/52
<i>Willamette Valley, OR</i>	
<b>CANTENA TAHUAN MALBEC</b>	11/42
<i>Mendoza, ARG</i>	

### THE ROSÉ

<b>HOUSE ROSÉ*</b>	8
<i>On Tap</i>	
<b>MIRAVAIL CÔTES DE PROVENCE</b>	16/62
<i>Provence, FR</i>	

### THE BUBBLES

<b>RUGGERI AR GEO PROSECCO</b>	10/40
<i>Veneto, IT</i>	
<b>FAIRE LA FETE BRUT</b>	13/50
<i>Languedoc, FR</i>	
<b>CLOUTIER BRUT</b>	120
<i>Champagne, FR</i>	
<b>MOËT &amp; CHANDON IMPERIAL ROSÉ</b>	145
<i>Champagne, FR</i>	

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

**@THELIBERTYNYC**

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



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## THE FOOD

### THE SHARING

<b>HOUSE CUT FRIES</b>	8
<i>Topped w/ Parsley &amp; Garlic</i>	
<b>SEASONED WEDGES</b>	10
<i>Battered Potato Wedges w/ Sweet Chili &amp; Sour Cream on Side</i>	
<b>SPINACH &amp; ARTICHOKE DIP</b>	14
<i>Pita Chips &amp; Veggie Sticks</i>	
<b>HUMMUS CRUDITE</b>	14
<i>House Made w/ Parsley, Onions, Jalapeños &amp; Cilantro Topped w/ Marinated Onions &amp; Tomatoes, Pita Bread &amp; Veggie Sticks</i>	
<b>MINI EMPANADAS (4)</b>	14
<i>Choice of Shredded Chicken OR Beef &amp; Potato w/ House Made Chimichurri Sauce 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</i>	

*Add: Chili 4, Chicken 6, Pulled Pork 6, Steak 10*

<b>SAMPLER PLATTER</b>	28/50
<i>Mac N Cheese Bites, Mozzarella Sticks, Chicken Tenders, Potato Wedges &amp; Wings w/ Appropriate Sauces on Side</i>	
<b>CRISPY CALAMARI</b>	18
<i>House Cut &amp; Battered w/ Sweet Chili Sauce on Side</i>	
<b>CHICKEN TENDERS (6)</b>	15
<i>House Cut &amp; Battered w/ Honey Mustard Sauce on Side</i>	
<b>NEW YORK WINGS (8)</b>	15
<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>	18
<i>Coconut Battered w/ Sweet Chili Sauce on Side</i>	
<b>MOZZARELLA STICKS (8)</b>	14
<i>House Battered Fresh Mozzarella w/ House Marinara on Side</i>	
<b>CHICKEN QUESADILLA</b>	16
<i>Grilled Chicken, Peppers, Onions, and Monterey Jack Cheese, Served w/ Guacamole and Sour Cream on the Side</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>	
<b>JUMBO SHRIMP COCKTAIL (5)</b>	18
<i>Served w/ House Made Cocktail Sauce &amp; Chipotle Mayo</i>	

### THE SALADS

<b>GRILLED SALMON</b>	23
<i>Mixed Greens &amp; Mango Salsa w/ Lime Vinaigrette</i>	
<b>KALE &amp; QUINOA</b>	16
<i>Kale w/ Quinoa Sprinkle, Pumpkin Seeds &amp; Butternut Squash w/ Lime Vinaigrette</i>	
<b>CLASSIC CAESAR</b>	13
<i>Romaine, Garlic Croutons &amp; Parmesan Cheese</i>	
<b>STRAWBERRY AVOCADO</b>	18
<i>Romaine, Avocado, Strawberries, Cucumbers, Onions, Cherry Tomatoes, Sliced Almonds &amp; Cilantro w/ House Dressing</i>	
<b>CRANBERRY &amp; GOAT CHEESE</b>	17
<i>Arugula, 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/ Balsamic Vinaigrette</i>	
<i>Add To Any Salad: Chicken 6, Salmon 8, Shrimp 10, Steak 10</i>	

### THE PIZZAS

<b>NEW YORK BAR PIE</b>	14
<i>Mozzarella, Basil &amp; San Marzano Tomato Sauce</i>	
<b>NEW YORK PEPPERONI</b>	16
<i>Mozzarella, Pepperoni &amp; San Marzano Tomato Sauce</i>	
<b>FIG JAM</b>	16
<i>Mozzarella, Prosciutto &amp; House Made Fig Jam Base</i>	
<b>MUSHROOM &amp; FOUR CHEESE</b>	16
<i>Four Cheese Blend, Roasted Mushrooms, San Marzano Tomato Sauce w/ Truffle Oil</i>	
<b>PESTO &amp; THREE CHEESE</b>	16
<i>Mozzarella, Parmesan, Ricotta &amp; House Made Pesto Base</i>	
<b>BUFFALO CHICKEN</b>	17
<i>Hot Sauce Base w/ Mozzarella &amp; Blue Cheese Crumbles</i>	
<i>Hot Sauce Tossed Grilled Chicken w/ Blue Cheese Sauce Drizzle</i>	

### THE SOUPS

<b>SOUP DU JOUR</b>	10
<i>Served w/ Garlic Bread</i>	
<b>BEEF &amp; BEAN CHILI</b>	12
<i>Served w/ Sour Cream, Shredded Cheese &amp; Corn Chips</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>	

*Add To Any Slider: Fries 3*

### THE SANDWICHES

<b>THE LIBERTY BURGER</b>	21
<b>SUBSTITUTE BEYOND PATTY 2</b>	
<i>House Seasoned Beef Grilled To Your Liking, White Cheddar Cheese, Lettuce, Tomato, Onion, Pickles &amp; Bacon-Mayo</i>	
<i>Add: Mushrooms 1, Caramelized Onions 1, Bacon 2, Avocado 2</i>	
<b>THE TURKEY BURGER</b>	21
<b>SUBSTITUTE BEYOND PATTY 2</b>	
<i>House Seasoned Turkey, Cheddar Cheese, Sautéed Onion &amp; Pepper Medley, Lettuce, Tomato &amp; Garlic Aioli</i>	
<i>Add: Mushrooms 1, Bacon 2, Avocado 2</i>	
<b>SOUTHERN CHICKEN SANDWICH</b>	19
<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 8</i>	
<b>BUFFALO CHICKEN WRAP</b>	19
<i>Hot Sauce Tossed Grilled Chicken, Lettuce, Tomato &amp; Blue Cheese Sauce or Ranch</i>	
<b>WARM GRILLED VEGGIE WRAP</b>	16
<i>Grilled Zucchini, Mushrooms, Carrots, Onions, Broccoli, Kale &amp; Goat Cheese</i>	
<i>Add: Chicken 6, Salmon 8, Shrimp 10, Steak 10</i>	
<b>TRADITIONAL GRILLED CHEESE &amp; TOMATO SOUP ^</b>	15
<i>Creamy Tomato Soup &amp; Classic Cheddar Cheese Sandwich</i>	
<i>Add: Tomato 1, Bacon 2, Pulled Pork 6, Steak 8</i>	

*^ No Additional Side included*

### THE MAINS

<b>NEW YORK STRIP STEAK</b>	30
<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>	28
<i>8oz Lightly Seasoned Filet Grilled To Your Liking. Choice of 2 Sides: Fries, Mashed Potatoes, Field Greens, Steamed or Sautéed Vegetables</i>	
<b>FETTUCCHINE ALFREDO</b>	17
<i>Fettuccine w/ House Made Cheese &amp; Butter Sauce, Served w/ Garlic Bread</i>	
<i>Add: Veggies 3, Chicken 6, Salmon 8, Shrimp 10, Steak 10</i>	
<b>SPICY SHRIMP &amp; QUINOA</b>	24
<i>Sautéed Vegetables &amp; Quinoa w/ Sriracha Glazed Shrimp &amp; Sliced Avocado on Side</i>	
<b>FISH &amp; CHIPS</b>	24
<i>Liberty Lager Battered Filet of Cod w/ Chips &amp; House Made Tartar Sauce on Side</i>	

### THE DESSERTS

<b>CHOCOLATE CHIP COOKIE SKILLET</b>	12
<i>House Made Chocolate Chip Cookie Dough Baked In A Mini Cast Iron Skillet, Topped w/ Vanilla Ice Cream &amp; Chocolate Sauce</i>	
<b>BROWNIE SUNDAE</b>	12
<i>House Made Chocolate Brownie Warmed To Perfection, Topped w/ Vanilla Ice Cream, Chocolate Sauce &amp; Whipped Cream</i>	
<b>CRÈME BRÛLÉE</b>	15
<i>House Made Rich Custard Topped w/ Caramelized Sugar</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