



THE LIBERTY

• NYC •



THE DRINKS

THE DRAFTS

LIBERTY LIGHT*	4.2%	8
LIBERTY LAGER*	4.8%	8
PERONI LAGER	5.2%	9
BLUE MOON BELGIAN WHEAT	5.4%	9
FAT TIRE AMBER ALE	5.2%	9
CONEY ISLAND MERMAN IPA	5.8%	9
SAM ADAMS WINTER LAGER	5.5%	10
O'HARA'S IRISH STOUT	4.3%	10
TRULY HARD SELTZER WILD BERRY	5.0%	10

THE COCKTAILS \$17

AMERICAN AS APPLE RYE

Bulleit Rye, Apple Cider, Cinnamon, Lemon, Bitters

CRAN 75

Citadelle Gin, Cranberry, Rosemary Infused Simple Syrup, Lemon, Prosecco

PENICILLIN

Aberlour 12 Scotch, Lemon, Honey, Ginger

LULU'S NEGRONI

Pierde Almas Mezcal, Campari, Sweet Vermouth

RUM SPRINGER

Captain Morgan Spiced Rum, Aperol, Pineapple, Spiced Pomegranate, Lime, Bitters

HEY! HO!

Tito's Vodka, St-Germain, Lime, Spiced Pomegranate

ROSEMARY OLD FASHIONED

Jefferson's Small Batch Bourbon, Rosemary Infused Simple Syrup, Lemon, Bitters

BERRY SPICY

21 Seeds Cucumber Jalapeño Tequila, Lime, Chambord, Spiced Pomegranate

THE MULES \$14

CLASSIC*

Absolut Vodka, Lime, Ginger Beer

GINGER SNAP*

Juniper Gin, Apple Cider, Cinnamon Syrup, Ginger Beer

RUM TO ME*

Bacardi Rum, Spiced Pomegranate, Cranberry, Lime, Ginger Beer

TEQUILA MOCKINGBIRD*

Olmeca Altos Plata Tequila, Jalapeño, Lime, Ginger Beer

WHISKEY BUSINESS*

Evan Williams Bourbon, Liquid Smoke, Lemon, Ginger Beer

NON ALCOHOLIC

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, Iced Tea	
SPARKLING WATER	7
STILL WATER	7

*No Free Refills

THE WHITES

HOUSE WHITE*	8
On Tap	
LUNARDI - PINOT GRIGIO	12/46
Veneto, Italy	
MOHUA - SAUVIGNON BLANC	12/46
Marlborough, New Zealand	
DECOY - 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	
CLOUDLINE - PINOT NOIR	13/50
Willamette Valley, Oregon, USA	
TAHUAN - MALBEC	12/46
Mendoza, Argentina	

THE ROSÉ

HOUSE ROSÉ*	8
On Tap	
MIRAVAL - CÔTES DE PROVENCE	16/62
Provence, France	

THE BUBBLES

RUGGERI - PROSECCO	12/46
Veneto, Italy	
BUISSE - CRÉMANT	14/54
Loire Valley, France	
MUMM NAPA - BRUT PRESTIGE	70
Napa Valley, California	
CLOUTIER - BRUT	120
Champagne, France	
MOËT & CHANDON - IMPERIAL ROSÉ	145
Champagne, France	

*HAPPY HOUR
DAILY 4 - 8 PM

@THELIBERTYNYC

29 W 35TH ST, NEW YORK, NY 10001



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THE FOOD

THE SHARING

HOUSE FRIES	10
<i>Topped w/ Parsley & Garlic</i>	
SEASONED WAFFLE FRIES	12
<i>Battered Waffle Fries w/ Sweet Chili & Sour Cream on Side</i>	
SOFT PRETZEL	12
<i>w/ Horseradish Mustard & Warm Cheese Sauce Dipping Sauces</i>	
SPINACH & ARTICHOKE DIP	16
<i>Served w/ Pita Bread, Corn Chips, & Veggie Sticks</i>	
HUMMUS CRUDITÉS	16
<i>Traditional Hummus Made in House, Topped w/ Marinated Onions & Tomatoes, Served w/ Pita Bread, Corn Chips, & Veggie Sticks</i>	
MINI EMPANADAS (4)	15
<i>Choice of Shredded Chicken OR Beef & Potato, w/ Garlic Aioli on Side</i>	
MAC N CHEESE BITES (8)	14
<i>House Made & Fried w/ House Made Marinara on Side</i>	
LIBERTY NACHOS	15
<i>Corn Chips, Black Beans, Shredded Cheese, Guacamole, Sour Cream, Pico De Gallo & Jalapeños. Add: Chicken (6), Pulled Pork (6), Steak (10)</i>	
SAMPLER PLATTER	30/55
<i>Mac 'N Cheese Bites, Mozzarella Sticks, Chicken Tenders, Waffle Fries, & Wings w/ Appropriate Sauces on Side. Choice of Small or Large.</i>	
CRISPY CALAMARI	18
<i>House Cut & Battered w/ Marinara Sauce on Side</i>	
CHICKEN TENDERS (6)	16
<i>House Cut & Battered w/ Honey Mustard Sauce on Side</i>	
NEW YORK WINGS (6)	16
<i>Choice of Buffalo, Smokey BBQ or Sweet Chili</i>	
<i>w/ Carrots, Celery & Blue Cheese Sauce or Ranch</i>	
FISH TACOS (3)	18
<i>Liberty Lager Battered Cod w/ Lettuce, Guacamole, Pico De Gallo & Chipotle Mayo</i>	
COCONUT SHRIMP (5)	19
<i>Coconut Battered w/ Sweet Chili Sauce on Side</i>	
MOZZARELLA STICKS (6)	15
<i>House Battered Fresh Mozzarella w/ House Marinara on Side</i>	
CHICKEN QUESADILLA	16
<i>Grilled Chicken and Monterey Jack Cheese, Served w/ Guacamole, Sour Cream, Pico De Gallo & Jalapeños on the Side</i>	
CHARCUTERIE BOARD	32
<i>Prosciutto, Soppressata, and Capocollo Meats, Brie and Pepato Cheeses, Water Crackers, Cornichons, Whole Grain Mustard, & Fig Jam</i>	

THE SALADS

GRILLED SALMON	24
<i>Mixed Greens Topped w/ a Grilled Salmon Filet & Mango Salsa w/ Lime Vinaigrette</i>	
KALE & QUINOA	16
<i>Baby Kale w/ Quinoa Sprinkle, Pumpkin Seeds, Cherry Tomatoes & Butternut Squash w/ Lime Vinaigrette</i>	
KALE CAESAR	15
<i>Baby Kale, Garlic Croutons & Parmesan Cheese</i>	
STRAWBERRY AVOCADO	20
<i>Romaine, Avocado, Strawberries, Cucumbers, Onions, Cherry Tomatoes, Sliced Almonds & Cilantro w/ House Dressing</i>	
CRANBERRY & GOAT CHEESE	18
<i>Mixed Greens, Candied Walnuts, Dried Cranberries & Goat Cheese w/ Raspberry Vinaigrette</i>	
FIELD GREENS	8/12
<i>Mixed Greens, Cucumber, Carrots, Tomato, & Onion w/ Red Wine Vinaigrette</i>	
<i>Add To Any Salad: Chicken (6), Salmon (8), Shrimp (10), Steak (10)</i>	

THE PIZZAS

MARGHERITA	15
<i>Mozzarella, Basil & San Marzano Tomato Sauce</i>	
NEW YORK PEPPERONI	17
<i>Mozzarella, Pepperoni & San Marzano Tomato Sauce</i>	
FIG JAM	17
<i>Mozzarella, Prosciutto & House Made Fig Jam Base</i>	
TACO	17
<i>Black Bean Sauce, Seasoned Beef, Taco Blend Cheese, Lettuce, Pico De Gallo, Jalapeños & Sour Cream Drizzle</i>	
RIO RANCH	17
<i>White Pizza w/ Mozzarella Cheese, Bacon, Tomatoes, & Ranch Dressing</i>	
BUFFALO CHICKEN	18
<i>Blue Cheese Base w/ Mozzarella & Blue Cheese Crumbles, Grilled Chicken, & Hot Sauce Drizzle</i>	

THE RAW BAR

BLUE POINT OYSTERS (6) *	12
<i>Daily Fresh Blue Point Oysters Shucked To Order. Served w/ House Made Cocktail Sauce, Mignonette Sauce</i>	

THE SLIDERS

YANKEE SLIDERS (3)	16
<i>Grass Fed Beef, White American Cheese, Tomato, Pickles & Ketchup</i>	
SOUTHERN CHICKEN SLIDERS (3)	16
<i>Buttermilk Fried Chicken, Coleslaw & Ranch</i>	
PULLED PORK SLIDERS (3)	16
<i>Slow Cooked BBQ Pulled Pork & Coleslaw</i>	

THE SANDWICHES

<i>With Choice of Side: House Cut Fries, Field Greens, Veggies (Sautéed or Steamed), Mashed Potatoes, Waffle Fries (2), Caesar Salad (3)</i>	
THE LIBERTY BURGER	21
SUBSTITUTE BLACK BEAN BURGER	
<i>House Seasoned Beef Grilled To Your Liking, Cheddar Cheese, Chopped Lettuce, Pickles, & Bacon Mayo</i>	
<i>Add: Caramelized Onions (1), Bacon (2), Avocado (2)</i>	
CAJUN BURGER	24
SUBSTITUTE BLACK BEAN BURGER	
<i>Seasoned Angus Beef, Cheddar, BBQ, Bacon & Crispy Onions Served W/ Waffle Fries</i>	
<i>Add: Caramelized Onions (1), Avocado (2)</i>	
THE TURKEY BURGER	21
SUBSTITUTE BLACK BEAN BURGER	
<i>House Seasoned Turkey, Cheddar Cheese, Sautéed Onion & Pepper Medley, Chopped Lettuce, & Sriracha Aioli</i>	
<i>Add: Bacon (2), Avocado (2)</i>	
SOUTHERN CHICKEN SANDWICH	20
<i>Buttermilk Fried Chicken Breast, Fried Green Tomato, Coleslaw & Ranch</i>	
STEAK SANDWICH	24
<i>Sliced Flank Steak Grilled To Your Liking, Sautéed Onion & Pepper Medley, Pepper Jack Cheese & House Sauce</i>	
FRENCH ONION GRILLED CHEESE	18
<i>Gruyere Cheese & 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 (10)</i>	
BUFFALO CHICKEN WRAP	19
<i>Hot Sauce Tossed Grilled Chicken, Lettuce, Tomato & Blue Cheese Sauce or Ranch</i>	
FALAFEL WRAP	18
<i>Falafel, Grilled Veggies, Lettuce, Feta Cheese & Tahini Dressing in a Spinach Wrap</i>	
TRADITIONAL GRILLED CHEESE & TOMATO SOUP	16
<i>Creamy Tomato Soup & Classic Cheddar Cheese Sandwich. No additional side choice.</i>	
<i>Add: Tomato (1), Bacon (2), Pulled Pork (6), Steak (10)</i>	

THE MAINS

NEW YORK STRIP STEAK	34
<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>	
GRILLED ATLANTIC SALMON	30
<i>8oz Lightly Seasoned Filet Grilled To Your Liking. Choice of 2 Sides: Fries, Mashed Potatoes, Field Greens, Steamed or Sautéed Vegetables</i>	
FETTUCCHINE ALFREDO	22
<i>Fettuccine w/ House Made Sauce of Cheese, Butter, Garlic, Onions & Basil, Served w/ Garlic Bread</i>	
<i>Add: Veggies (3), Chicken (6), Salmon (8), Shrimp (10), Steak (10)</i>	
SPICY SHRIMP & QUINOA BOWL	28
<i>Sautéed Vegetables & Quinoa w/ Sriracha Glazed Shrimp, Jalapeño & Sliced Avocado on Side</i>	
FISH & CHIPS	28
<i>Liberty Lager Battered Filet of Cod w/ Chips & House Made Tartar Sauce on Side</i>	

THE DESSERTS

SIGNATURE COOKIE SKILLET	15
<i>House Made Cookie Dough Baked In A Mini Cast Iron Skillet (Choice Of: Chocolate Chip, White Chocolate Macadamia, or Oatmeal Raisin), Topped w/ Vanilla Ice Cream & Chocolate Sauce</i>	
CRÈME BRÛLÉE	15
<i>House Made Rich Custard Topped w/ Caramelized Sugar</i>	
BROWNIE SUNDAE	12
<i>House Made Chocolate Brownie Warmed To Perfection, Topped w/ Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce & Whipped Cream</i>	
DULCE DE LECHE LAVA CAKE	12
<i>House Made Cake w/ Rich Molten Center of Dulce de Leche, Topped w/ Vanilla Ice Cream, Chocolate Sauce, & Caramel Sauce</i>	
CHEESECAKE	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