

Dinner

SHAREABLES

JALAPEÑO POPPER EMPANADAS 15

puffed pastry, roasted jalapeños, cheddar, cream cheese, cotija, cilantro, charred avocado salsa (add an empanada +5)

N'AWLINS SHRIMP 17

sautéed shrimp, cajun seasoning, beer, garlic butter, chile flakes, grilled noble bread

BURRATA 16

burrata, tomato, basil pesto, fresh herbs, balsamico

WOOD-FIRED BREAD + BUTTER 9

warm market-made bread, honey butter

PRETZEL TWIST 15

white cheddar-beer fondue, cornichon

LOADED FRIES 13

white cheddar-beer fondue, chopped bacon, cajun seasoning, green onion



WOOD FIRED PIZZA

10-11" thin crust, cooked using only arizona pecan wood

WHITE 21

parmesan-cream sauce, smoked mozzarella, grilled chicken, bacon, arugula, pine nuts

ELOTE PIZZA 19

tomatillo-white sauce, smoked mozzarella, roasted corn, red onions, fresno chiles, lime aioli, cilantro, cotija (add chicken +7)

MARGHERITA 17

fresh mozzarella, tomato sauce, basil

PEPPERONI 19

fresh mozzarella, tomato sauce, pepperoni, basil

MARKET 20

ask about our seasonal offering

BETWEEN BREAD

served on noble bread

gf bun +3 | add bacon +4 | avocado +2

THE TOWER BURGER 17

half pound ground chuck, tomato, red onion, iceberg, chipotle aioli, pickles, grilled kona bun, french fries (sub beyond burger +4) *

ROAST BEEF DIP 23

piled-high roast beef, havarti, horseradish aioli, au jus, warm pretzel bun, french fries

SALMON BLT 22

grilled salmon, bacon, iceberg, tomato, chipotle aioli, seeded buttermilk bun, french fries

JOJO'S CRISPY CHICKEN 18

crispy fried chicken breast, wasabi slaw + aioli, sweet + spicy cucumber mix, grilled kona bun, french fries

MARKET-MADE: Liberty Market is a scratch kitchen. All of our sauces, dressings, salsas and syrups are made in-house!

ENTREES

GRILLED FLATIRON STEAK 35

yukon gold mashed potatoes, charred broccoli, chimichurri sauce *

APRICOT CHICKEN 27

oven roasted chicken, apricot glaze, roasted sweet potatoes, pecorino-romano, fresh herbs, seasonal vegetable

CHICKEN PARMIGIANA 25

layered with mozzarella + marinara, side of broccoli, pasta (gf pasta +3)

BRAISED SHORT RIB 25

red wine marinara, pasta, pecorino-romano (gf pasta +3)

GRILLED CHICKEN PASTA 23

parmesan-cream sauce, smoked mozzarella, grilled vegetables, chopped bacon, pasta, pecorino-romano (gf pasta +3)

GRILLED SALMON & POLENTA 30

fresh herbs, chimichurri, charred broccoli

RUSTIC MAC N CHEESE 16

pasta, cheddar cheese sauce, breadcrumbs (add bacon or grilled chicken +7 | gf pasta +3)

POWER VEGAN BOWL 18

sweet potatoes, peppers, zucchini, kale, fresh herbs, arugula, avocado, forbidden rice (add chicken +7, salmon +9, beyond burger +7)

SALAD & SOUP

HOLLYWOOD COBB 19

chopped greens, grilled chicken, bacon, blue cheese, hard cooked eggs, avocado, tomato, chives, choice of blue cheese or chipotle vinaigrette

SESAME GINGER NOODLE SALAD 18

sweet potato glass noodles, cabbage, carrots, cilantro, mint, red peppers, edamame, chicken, pickled red onion, ginger sriracha, sesame seeds

PICNIC SALAD 18

mixed greens, apples, turkey, caramelized pecans, blue cheese, balsamic vinaigrette

CAESAR SALAD 15

romaine, croutons, pecorino-romano, caesar dressing (add chicken +7, salmon +9)

ROASTED BEET SALAD 17

arugula, roasted golden beets, goat cheese, candied pecans, balsamic vinaigrette (add chicken +7, add salmon +9)

LIBERTY MINISTRONE BOWL 10

italian vegetables, pasta, pesto, croutons, pecorino-romano [non-vegetarian] (add chicken or sausage +7)

ALL DAY BREAKFAST

liberty potatoes contain cheese, peppers, onions

SMOTHERED BREAKFAST BURRITO 18

eggs, liberty potatoes, green chile sauce, spicy pequin sauce, cotija, flour tortilla, choice of chicken, green chile pork or chicken chorizo

CHILAQUILES 14

two eggs, sautéed tortilla chips, cheese, spicy pequin sauce, green chile sauce, cotija (add chicken, green chile pork or chicken chorizo + 7) *

SIDES

ROASTED GOLDEN BEETS 8

CHARRED BROCCOLI 8

HOUSE CAESAR SALAD 9

WARM ROASTED SWEET POTATOES 8

YUKON GOLD MASHED POTATOES 8

FRENCH FRIES 6 side | 9 large

DESSERT

CHOCOLATE LAYER CAKE 12

RASPBERRY-VANILLA PANNA COTTA 10

CARROT CAKE 12

FRUIT CRUMBLE A LA MODE 12

RICE PUDDING 8

SALT RIVER BAR 7

Note: Nuts are used at most of our production stations. Please inform your server if you have any special needs or allergies. We are not a gluten-free kitchen.

* Consuming raw or uncooked meat, seafood or eggs may increase your risk of acquiring a food-borne illness. Burgers, steaks and eggs are cooked to order.

Beverages

SPARKLING WINE

MERCAT BRUT NV 11/35

spain | lively + dry, pear, green apple

G.H. MUMM CORDON ROUGE BRUT 75/bottle

france | classic, toast, dried fruit, elegant, vibrant

FREIXIENET ALCOHOL REMOVED SPARKLING WHITE 10/30

spain | lively + fruity, tropical, refreshing

WHITE + ROSÉ WINE

FOSSIL POINT GRENACHE ROSÉ 11/37 *carafe*

san luis obispo ca | strawberry, melon, balanced acidity, fruit on the palate | on tap

MILOU ROSÉ 28/bottle

france | fresh watermelon, rose petal, zesty riviera soireé

LA CAPPUCCINA PINOT GRIGIO 10/35

italy | mandarin orange, crisp apple, subtly rich, organic

PROST MOSEL RIESLING 10/30

mosel | aromas of apples, tropical fruit, medium body, aperitif

LE COEUR DE LA REINE SAUVIGNON BLANC 11/39

france | citrus, touch of spice, supple, elegant

MATIAS CARNEROS CHARDONNAY 14/49

carneros ca | orchard fruit, citrus cream, toasted almonds

PATZ & HALL DUTTON RANCH CHARDONNAY 68/bottle

sonoma ca | citrus, pear, red apple, toast, medium body, superb

RED WINE

FRICO BY SCARPETTA SANGIOVESE 10/45

italy | crisp, tart cherry, cranberry, plum, savory herb notes

MONTINORE ESTATE RED CAP PINOT NOIR 13/45

oregon | raspberry, black cherry, black currant, slight earth

LOS MILICS RENATO'S RED 48/bottle

arizona | from the Pavle Milic family, silky with cherry, fig, bay leaf

DOS CABEZAS RED BLEND 12/40 *carafe*

arizona | singed sour orange, exotic red fruits, savory, energizing, cagey woody spice | on tap

PACCAMORA CORTO DI PASSO NERO D'AVOLA 11/39

sicily | dense red fruit, floral underpinning, quaffable, Chef David's favorite

BULL BY THE HORNS CABERNET SAUVIGNON 14/50

paso robles ca | bing cherry, black currant, red licorice, grilled herbs, fine-grained tannins

CHARLES KRUG NAPA CABERNET SAUVIGNON 68/bottle

napa ca | oldest napa winery, rich berries + cherries, herbal, voluptuous

COCKTAILS

MERCADO MARGARITA 14

cimarron reposado, lime, lemon, simple syrup

BLUSH 75 15

botanist gin, strawberry, lemon, simple syrup, sparkling wine

PRIMAVERA 15

hendrick's gin, cucumber, mint, lime, simple syrup

GOLD DUST 15

buffalo trace bourbon, lemon, grapefruit, basil, honey syrup

UPPER EAST SIDE 15

buffalo trace bourbon, sweet vermouth, averna, bitters

COSMO DI BELLA 14

absolut elyx, cointreau, pomegranate, yuzu, lemon

ED & ANDY'S DIRTY MARTINI 17

bombay gin, 5:1, dry vermouth, dirty, blue cheese olives

LUIGI'S ESPRESSO MARTINI 14

vodka, kahlua, silky mr. espresso cold brew

BLOODY MARY 12

vodka, spicy market-made mix

RED SANGRIA 12/33 with fresh fruit

CLASSIC MIMOSA 11/33

sparkling wine, fresh orange juice, can be made non-alcoholic

GARDEN GINGER HIGHBALL 12

seedlip garden 108, ginger beer, non-alcoholic

PIÑA COLADA 13

ritual rum alternative, pineapple, coconut, lime, non-alcoholic



BEER ON TAP (pint or pitcher)

MOTHER ROAD TOWER STATION 7/14

7.3% | flagstaff, arizona | unfiltered IPA, tangerine, pineapple, grapefruit, pine

FIRESTONE 805 7/14

4.7% | california | american blonde ale, round, lightly hopped

PIZZA PORT CHRONIC AMBER ALE 7/14

4.9% | california | mellow amber ale

ASK ABOUT OUR ROTATING TAP

BEER



FOUNDER'S BREWING BREAKFAST STOUT 7

8.3% | michigan | double chocolate, coffee, oatmeal stout

FOUR PEAKS SUNBRU 6

5.2% | tempe, arizona | kolsch, light, crisp, refreshing

FOUR PEAKS JOY BUS WOW 6

5% | tempe, arizona | orange peel infused wheat ale (as a beermosa +1)

CIDER CORPS VETERAN OWNED P.O.G 7

7% | mesa, arizona | passionfruit, orange, guava

BUENAVEZA SALT & LIME LAGER 6

4.7% | stone brewing, california | bold, flavorful, refreshing

Espresso

ESPRESSO 3.5 (s)

MACCHIATO 4 (s)

CAPPUCCINO 4.5 (s)

LATTE 4.5/5.5

ICED COFFEE 4/5

CHAI LATTE 4.5/5.5 market-made chai

MOCHA 5/6

AMERICANO 4/5

CAFÉ CUBANO 4.5 espresso, raw sugar

CÀ PHÊ 5 vietnamese iced coffee

FRENCH PRESS 8 (s)

HOT TEA SERVICE 5 assorted teas, teapot

LIBERTY FAVORITES

CORTADITO 5/pair cuban micro-latte

CORTADO 6 cuban latte, gibraltar glass



SPIRITED COFFEE

IRISH COFFEE 12

tullamore dew irish whiskey, coffee, raw sugar, whipped cream

LUIGI'S ESPRESSO MARTINI 14

vodka, kahlua, silky mr. espresso cold brew

ICED CHAI-RISH 12

tullamore dew irish whiskey, market-made chai, half & half

EXTRAS

ADD SHOT 1.5

DAIRY FREE MILK 1.5
almond, oat

MARKET-MADE SYRUP 1.5
vanilla, caramel, hazelnut

(s) Drinks marked with an (s) use Stumptown "Hair Bender". All other drinks use oakwood roasted coffee from Mr Espresso.