



LUNCH

SERVING SUN - THURS 8am - 8pm | FRI AND SAT 8am - 8pm | CREDIT OR DEBIT ONLY

SHAREABLES

Chorizo Queso Dip 10
warm cheddar cheese and spicy chorizo with tortilla chips

Caprese ① ② 12
fresh mozzarella, tomato, fresh basil, olive oil, balsamico

Tater Tots ① 7
crispy, tender tots with house-made roasted garlic aioli and ketchup

Wood-fired Bread and Butter ① 7
warm house-made bread with honey butter

ENTREES

Grilled Chicken Pasta ①* 18
parmesan cream sauce, smoked mozzarella, grilled chicken, vegetables, chopped bacon, pasta, pecorino-romano (gluten-free pasta +2)

Liberty Pasta Bowl
market-made meatballs, marinara, pasta, pecorino-romano, grilled bread (gluten-free pasta +2)

Rustic Mac N Cheese ①* 12
pasta, cheddar cheese sauce, breadcrumbs (add crispy bacon or grilled chicken+3, gluten-free pasta +2)

SANDWICHES

served on Noble bread with kettle chips
sub a side +2 sub tots +3

Roast Beef Dip 15
all natural piled high roast beef, havarti cheese, horseradish aioli, au jus on a warm pretzel bun

Meatball 14
market-made meatballs, provolone cheese, marinara with basil and pecorino-romano on a crispy hoagie

Farmer Stacked ①* ① 10
mixed grilled vegetables, monterey jack, avocado spread, tomato, onion, shredded iceberg, chipotle vinaigrette on a grilled kona bun

Wood Fired Turkey 12.5
roasted poblano, havarti cheese, rosemary habañoero aioli on ciabatta roll (add bacon +3)

WOOD FIRED PIZZA

10"-11" thin crust pizza cooked in a 900° Renato oven using arizona pecan wood

Margherita 13
fresh mozzarella, san marzano style tomato sauce, basil

Pepperoni 15
fresh mozzarella, san marzano style tomato sauce, basil and pepperoni

White 16.5
parmesan cream sauce, smoked mozzarella, grilled chicken, chopped bacon, arugula and pine nuts

Pesto Chicken 16
cornmeal crust, pesto, grilled chicken, oven-dried tomatoes, garlic, mozzarella and a sprinkle of chile flakes

SIDES

Pesto Caprese Pasta Salad ① ② 4 Fresh Fruit ① ② 4
Roasted Sweet Potato Salad ① ② 4 Rice Pudding ① ② 4.5
Rob's Broccoli Salad ① ② 4

SPECIAL DIETS

Please inform your server if you have any special needs or allergies. For your convenience, we have provided the following symbols for gluten free and vegetarian dishes. We are not a gluten free kitchen.
① vegetarian | ② gluten free | ③* gluten free with modification

FROM THE GRILL

served on Noble bread with kettle chips

sub a side +2 sub tots +3 | add avocado, bacon or fried egg +2

The Tower Burger † ①* 13
1/2 lb. local, natural, fresh ground chuck, tomato, red onion, shredded iceberg, garlic aioli and pickles on a grilled kona bun (cheese options: american, aged cheddar, monterey jack +2)

Best Chicken ①* 12
grilled chicken breast, monterey jack, avocado spread, shredded iceberg, tomato, onion, chipotle vinaigrette on a grilled kona bun

Salmon BLT ①* 15
grilled salmon, crispy bacon, shredded iceberg, tomato, chipotle aioli on seeded buttermilk bun

SALAD | SOUP

add grilled chicken +3.5 add grilled salmon +7

Hollywood Cobb ① 13
chopped greens, grilled chicken, bacon, blue cheese, hard cooked eggs, avocado, tomato, chives, choice of blue cheese or chipotle vinaigrette

Picnic ① 12
mixed greens, turkey, caramelized pecans, green apple, blue cheese, balsamic vinaigrette

House Salad ①* ① 5/9
mixed greens, cucumbers, tomatoes, croutons with your choice of ranch dressing or chipotle vinaigrette

Liberty Minestrone ①* cup 4.5 bowl 7.5
italian vegetables, pasta, pesto, pecorino-romano, non-vegetarian (add grilled chicken or sausage +2, add 1 meatball +3)

ALL DAY BREAKFAST

Smothered Breakfast Burrito 13
eggs, grilled chicken breast, Schreiner's® chorizo, green chile pork OR veggies, cheddar cheese, mozzarella cheese, Liberty potatoes, flour tortilla with fire roasted tomatillo sauce and house-made chile pequin

Smothered Vegan Breakfast Burrito ① 13
scrambled tofu with sautéed sweet potatoes, onions, peppers and vegetables wrapped in a flour tortilla with fire roasted tomatillo sauce and house-made chile pequin sauce on the side

Chilaquiles ① † 13
sautéed tortilla chips, cheddar cheese, mozzarella cheese, house-made chile pequin sauce, 2 sunny-side up eggs, fire roasted tomatillo sauce, cotija cheese (add grilled chicken, chorizo, green chile pork, tofu or grilled vegetables + 3)

DESSERTS

fresh and delicious

Salt River Bar 5.5 **Oatmeal Cream Pie** 5.5
Ice Cream Sandwich 8 **Giant Cinnamon Roll** 6.5
Bread Pudding 9 **Cup of Rice Pudding** 7

Note: Nuts are used at most of our production stations. Please notify cashier of any food allergies. †Consuming raw or uncooked meat, seafood, or eggs may increase your risk of acquiring a food-born illness. Burgers and steaks are cooked to order.

082420



BEVERAGES

SERVING SUN - THURS 8am - 8pm | FRI AND SAT 8am - 8pm | CREDIT OR DEBIT ONLY

COCKTAILS

Reposado Margarita	10
100% agave cimarron tequila, lemon, lime	
Old Fashioned	9
Hochstadters slow & low, straight rye whiskey, raw honey, navel orange, rock candy and bitters	
Screwdriver	9
100% Tito's vodka, fresh orange juice, orange slice	
Mai Tai	9
23.1% with coming soon uraco, almond orgeat, fresh lime and orange juice, pomegranate grenadine	
Bloody Mary	9
Tito's vodka, market-made mix, garnish	
Kir Royale	8/28
sparkling wine, cassis syrup	
Mimosa Classic	8/28
sparkling wine, fresh orange juice	
Sangria Red or White	8/28
with fresh fruit	

BEER ON TAP

pint or pitcher

Mother Road Tower Station	7/14
7.3% flagstaff, az unfiltered IPA, tangerine, pineapple, grapefruit, pine	
Firestone 805	6/12
4.7% california american blonde ale, subtle malt sweetness, touch of hops	
Pizza Port Chronic Amber Ale	6.5/13
4.9% california mellow amber ale	
Modern Times Fruitlands Sour	6.5/13
4.8% california sour, salty beer base with a flavor explosion of passionfruit and guava	

BEER

Founder's Brewing Breakfast Stout	6
8.3% MI double chocolate, coffee, oatmeal stout	
Four Peaks Sunbru	5
5.2% tempe, az kolsch, light, crisp, refreshing	
Austin Eastciders Blood Orange Cider	5.5
5% texas medium-bodied, bittersweet, crisp, raspberry, grapefruit	
Oak Creek Hefeweizen	6
4.5% arizona wheat beer, hints of banana and clove	

WHITE WINE

Merkin Chupacabra Blanca Blend	10/35
wilcox, az green apple, lime, cucumber	
Scarpetto Prosecco	8/28
italy dry, juicy melon, fresh cut flowers	
Au Bon Climat Chardonnay	12/42
california surlee barrel aged, lemon-lime, soft vanilla	
Tanget Sauvignon Blanc	8/28
edna valley, ca crisp citrus and passionfruit	
Diora Rosé	9/28
california fresh strawberries with notes of raspberry and a vibrant acidity	

RED WINE

CMS Cabernet Sauvignon	9/32
washington syrah and merlot blend with flavors of cassis, fig, black pepper and cinnamon bark	
Simple Life Pinot Noir	10/35
california bright fruit concentration, fresh raspberry flavors on tap	
Dos Cabezas Red Blend	10/35
sonoita, az dark cherry, spicy fruit, plum on tap	

ESPRESSO BAR

hand crafted at the Strada Bar

Espresso Stumptown®	3.5
Macchiato Stumptown® espresso, milk foam	4
Cappuccino Stumptown® classic, free pour	4.5
Latte espresso, milk	4/4.5
Iced Coffee toddy	4/4.5
Chai Latte market-made chai, milk	4/4.5
Mocha espresso, chocolate, milk	4.5/5
Hot Chocolate	4/4.5
Americano espresso, hot water	3.5/4.5
Café Cubano cuban espresso, raw sugar	4
Cà Phê vietnamese coffee, iced	4.5
French Press Stumptown® seasonal	7
Hot Tea Service assorted teas, teapot	4.5

LIBERTY FAVORITES



Cortadito cuban micro-latte	5/pair
Cortado cuban latte, gibraltar glass	5.5

COFFEE

with a little something*

Irish Coffee	8
coffee, Jameson irish whiskey, raw sugar, whipped cream	
Caffè Corretto	5
espresso, grappa or sambucca, raw sugar	
Chai-rih	8.5
Jameson irish whiskey, market-made chai, half & half	

* contains alcohol

EXTRAS

Add Shot	1
Almond Milk	1.5
Oat Milk	1.5
Soy Milk	1.5
Market-made Syrup	1
vanilla, caramel, hazelnut, seasonal	

all drinks available iced

PASSION FOR THE FOOD
SERVING FROM THE HEART
 230 N. Gilbert Rd. | 480 892 1900
www.libertymarket.com