

Lunch

SHAREABLES

JALAPEÑO POPPER EMPANADAS 15

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

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 aioli slaw, sweet cucumber mix, grilled kona bun, french fries

BEST CHICKEN 18

grilled chicken breast, monterey jack, spicy avocado spread, iceberg, tomato, red onion, chipotle vinaigrette, grilled kona bun, french fries

WOOD-FIRED TURKEY 18

turkey breast, roasted poblano, havarti, rosemary haba ero aioli, ciabatta roll, french fries

ENTREES

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, arugula

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, red pepper, cilantro, mint, edamame, chicken, pickled red onion, ginger sriracha dressing, sesame seeds

CAESAR SALAD 15

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

PICNIC SALAD 18

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

ROASTED BEET SALAD 17

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

LIBERTY MINESTRONE 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, saut ed tortilla chips, cheese, spicy pequin sauce, green chile sauce, cotija (add chicken, green chile pork or chicken chorizo + 7)*

SIDES

HOUSE CAESAR SALAD 9

ROASTED GOLDEN BEETS 8

SIDE FRENCH FRIES 6

LARGE FRENCH FRIES 9

DESSERT

CHOCOLATE LAYER CAKE 12

RASPBERRY-VANILLA PANNA COTTA 10

FRUIT CRUMBLE A LA MODE 12

SALT RIVER BAR 7

OATMEAL CREAM PIE 7

RICE PUDDING 8

CARROT CAKE 12

GIANT CINNAMON ROLL 9

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

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-born illness. Burgers, steaks and eggs are cooked to order.

Beverages

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
- CLASSIC MIMOSA 11/33

sparkling wine, fresh orange juice
- GARDEN GINGER HIGHBALL 12

seedlip garden 108, ginger beer, non-alcoholic
- PIÑA COLADA 13

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



SPARKLING, WHITE + ROSÉ 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 10/30

spain | white, lively + fruity, tropical, refreshing
- 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

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 cuban espresso, raw sugar

CÀ PHÊ 5 vietnamese iced coffee

FRENCH PRESS 8 (s)

HOT TEA SERVICE 5 assorted teas, teapot

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

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

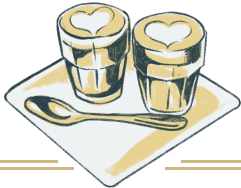
napa ca | oldest napa winery, rich berries + cherries, herbal, voluptuous

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.