

DINNER

SERVED SUNDAY-THURSDAY 4PM - 9PM | FRIDAY - SATURDAY 4PM - 10PM

STARTERS

Lump Crab Cake lump crab cake, hot basil cabbage slaw, apple curry sauce (add a crab cake +6)	12
Oven Roasted Fingerling Fries ⑩ fingerling potato fries, pecorino-romano, ketchup, roasted garlic aioli ⑩	6.5
Buffalo Fingerling Fries fingerling potato fries, buffalo sauce, melted cheddar, mozzarella, blue cheese blend and chives	8.5
Pretzel Twist warm salted pretzel, white cheddar cheese sauce and a whole grain mustard (chorizo cheese dip +2)	7
Hummus+Olive Plate ⑩⑩* today's hummus, liberty olive blend, crisps	6.5
Chorizo Queso Dip warm cheddar cheese and spicy chorizo with tortilla chips	9

ENTREES

Apricot Glazed Chicken ⑩ grilled 10oz chicken breast, apricot glaze, whipped sweet potato, vegetables	18
Flatiron Steak ⑩ mr. pibb marinade, chimichurri sauce, roasted garlic smashed potato, vegetables	21
Short Rib Rigatoni mezzis rigatoni, grassfed short rib, pecorino-romano	18
Grilled Chicken Pasta parmesan cream sauce, smoked mozzarella, grilled chicken, vegetables, chopped bacon, pasta, pecorino romano	16
Liberty Pasta Bowl market-made meatballs, marinara, pasta, pecorino-romano, grilled bread	12
Rustic Mac N Cheese pasta, cheddar cheese sauce, breadcrumbs	10.5
Today's Market Fish check the specials menu for details	MkT
Chef's Specials check the specials menu for details (available friday+saturday only)	MkT
Chilaquiles ⑩ sautéed tortilla chips, cheddar cheese, chile pequin sauce, 2 sunny-side up eggs, tomatillo sauce, cotija cheese (add grilled chicken, chorizo, green chile pork, tofu or grilled vegetables + 3)	10.5
Hot Brown seasoned Texas toast, roasted turkey, oven dried tomatoes, pecorino-romano, béchamel sauce and topped with crisp bacon	15
Baked Eggplant Parmesan eggplant, mozzarella, marinara, fresh basil, bread crumbs	15

SANDWICHES FROM THE GRILL

includes kettle chips.
 substitute a cold side dish for chips +1
 add avocado slices +1, add bacon +1.5, add fried egg +1.5
 ⑩* - gluten free with modification

The Tower Burger ⑩*	11
1/2 lb. local, natural fresh ground chuck, tomato, red onion, shredded iceberg, pickles on grilled Hawaiian roll, dip trio (cheese options: american, aged cheddar, monterey jack, st. pete blue, swiss +1) pairs well with: Liberty Ale	
Boy Howdy	15
two 1/4 lb. local, natural fresh ground chuck patties, double cheddar, grilled red onions, thin sliced ham, bbq habaero aioli on grilled Hawaiian roll	
Best Chicken ⑩*	11
monterey jack, avocado spread, chipotle vinaigrette, tomato, onion, shredded iceberg on grilled sesame roll	
New York Strip Steak Sandwich ⑩*	16
grilled new york strip steak, havarti cheese, horseradish aioli, au jus on pretzel bun (served medium rare)	
Salmon BLT ⑩*	13.5
grilled salmon, thick crispy bacon, chipotle aioli, tomato, shredded iceberg on grilled sesame roll	
Crab Po'Boy	16
two market-made crab cakes, tomato, spring mix, Tabasco aioli on demi baguette	
Red Bean and Rice Burger ⑩*	10
red bean + rice patty, cajun spices, monterey jack, on grilled sesame roll, dip trio	
Serious Grilled Cheese	10
cambozola, cheddar, fontina and Best Foods® mayo on bolillo bread (add bacon +2)	

WOOD FIRED PIZZA

10"-11" thin crust pizza cooked at over 900°
 using only arizona pecan wood

Chef's	MkT
Chef David's weekly special wood fired pizza	
Margherita ⑩	11.5
mozzarella, tomato sauce, basil (add Molinari® pepperoni +2)	
White	14.5
parmesan cream sauce, smoked mozzarella, grilled chicken, chopped bacon, arugula, pine nuts pairs well with: Hedges CMS Sauvignon Blanc	
Starter ⑩	7.5
olive oil, rosemary, pecorino-romano (add hummus +2)	
Grilled Sausage	14.5
Schreiner's italian sausage, mozzarella, tomato sauce, roasted onion, ricotta, herbs	
Supreme	15
pepperoni, italian sausage, green pepper, onion, mushroom	
Vegetarian ⑩	12.5
mozzarella, tomato sauce, roasted vegetables, pecorino-romano, fresh herbs	

FRESH AND DELICIOUS

DESSERTS

Chocolate Death Ray	7.5
Specialty Cake	6
Salt River Bar	5
Today's Bread Pudding	7

SANDWICHES

includes a cold case side dish

Hot Cuban (pressed) ham, pecan smoked pork, provolone, red cabbage slaw, pickles, spicy mustard aioli on bolillo	13
Market BLT ⑩* crispy candied bacon, tomato, jicama + fennel slaw on Texas toast	9.5
Meatball (pressed) market-made meatballs, provolone cheese, marinara, basil on sicilian bread pairs well with: Fivewise Red Blend	13
Farmer (pressed) ⑩ ⑩* zucchini, yellow squash, portobello, goat cheese, roasted red peppers, grilled sweet potato, crunchy greens, basil hummus on ciabatta roll	9.5

SPECIAL DIETS

Please inform your cashier if you have any special needs or allergies. We are not a gluten free kitchen.
 For your convenience, we have provided the following symbols for gluten free and vegetarian dishes.

⑩ - vegetarian ⑩ - gluten free ⑩* - gluten free with modification



**PASSION FOR THE FOOD,
 SERVING WITH A SERVANT'S HEART.**

Sunday - Thursday | 7AM - 9PM
 Friday - Saturday | 7AM - 10PM

www.libertymarket.com



230 N. Gilbert Rd.
 480 | 892 | 1900

2017



ENTREE SALADS

add grilled chicken +3
 add grilled salmon +7

Hollywood Cobb ⑩	12
chopped greens, grilled chicken, bacon, blue cheese, hard cooked eggs, avocado, tomato, choice of red wine vinaigrette or blue cheese dressing	
Beet ⑩	8.5
roasted beets, goat cheese, arugula, caramelized pecans, sherry vinaigrette	
Caprese ⑩	10
mozzarella, tomato, fresh basil, greens, olive oil, balsamico	
Italia ⑩*	12
chopped greens, arugula, Molinari® salami, oven dried tomatoes, artichokes, crispy garbanzo beans, pecorino-romano, pepperoncini, creamy basil vinaigrette	
Picnic ⑩	11
mixed greens, turkey, caramelized pecans, green apple, blue cheese, balsamic vinaigrette	
Caesar ⑩*	11
chopped greens, grilled chicken, pecorino-romano, caesar dressing, croutons, fresh cracked pepper (half portion w/o chicken: 5)	
Chopped ⑩	11
chopped kale, cabbage, grilled chicken, dried apricots, jicama, corn, pumpkin seed brittle, cotija, honey serrano vinaigrette	

SOUP + SALAD

Liberty Minestrone ⑩*	cup 4 bowl 7
italian vegetables, pasta, pesto, pecorino-romano (non-vegetarian) (add grilled chicken/sausage to a cup +1 or to a bowl +2)	
Chef's Weekly Special Soup ⑩* cup 4 bowl 7	
seasonal (based on summer temperatures)	
Small House Salad ⑩*	5
mixed greens, diced farm-fresh vegetables, lemon vinaigrette, croutons	

A LA CARTE

Garlic Smashed Potatoes ⑩ ⑩	4.5
Whipped Sweet Potatoes ⑩ ⑩	5.5
Grilled Seasonal Vegetable ⑩	3.5
Roasted Cauliflower Mash ⑩	5.5

COLD CASE

Chilled Pasta Salad ⑩	2.5/3.5/5.5
Roasted Sweet Potato Salad ⑩ ⑩	2.5/3.5/5.5
Side of the Day ⑩	2.5/3.5/5.5
Creamy Potato Salad ⑩ ⑩	2.5/3.5/5.5
Today's Hummus ⑩ ⑩*	2.5/3.5/5.5
Rice Pudding ⑩ ⑩	3.5/5
Fresh Fruit ⑩ ⑩	3.5/5

BEVERAGES

MARKET-BOTTLED COCKTAILS

*seasonal - ask about our current offerings

Classic Margarita classic. sauza tequila, gran gala orange liqueur, lime

Moscow Mule tito's vodka, housemade ginger syrup, lime, soda

Mojito cruzan rum, lime juice, mint, soda

MaiTai cruzan dark rum, orange curaçao, orgeat syrup, lime juice, simple syrup

SPECIALTY COCKTAILS

Iced Chai-rish tullamore dew irish whiskey, house-made chai, half & half, over ice

Irish Coffee tullamore dew irish whiskey, strong coffee, raw sugar, fresh whipped cream

Bloody Mary tito's vodka, market-made mix, garnish

Screwdriver tito's vodka, fresh orange juice, orange slice

Kir Royale sparkling wine, market-made raspberry syrup

Mimosa classic. sparkling wine, fresh orange juice

Sangria red or white. market-made, fresh fruit.

BEER

Seasonal regional | ask us about our current offerings

Seasonal Cider ask about our current offerings

Four Peaks Sunbru 5.2% | tempe, az | kolsch | light, crisp, refreshing

Oak Creek Hefeweizen 4.5% | sedona, az | munich style | low hop bitterness | wheat | medium | banana & clove aroma

Victory Golden Monkey 9.5% | pennsylvania | belgian triple | herbal, fruity, savory

Anchor Liberty Ale 5.9% | california | american pale ale | floral, apricot, raw honey

Four Peaks Killlifter 6% | tempe, az | scottish ale | caramel malt, toasty finishes

Lumberyard IPA 6.1% | flagstaff, az | IPA | blend of american hops | citrus & floral notes

WHITE WINE

Belstar Prosecco sparkling | italy | clean fruit, lightly sweet, effervescent

Tintero moscato | italy | delightfully fizzy with tones of mango, lychee & white peach

Gotham Project riesling | finger lakes, new york | floral, aromatic, crisp apple, lime | on tap

A-22 pinot grigio | bolzano, italy | lemon peel, sage, fresh, crisp | on tap

Hedges CMS sauvignon blanc, chardonnay, marsanne | columbia valley, washington | ripe pear, peaches, orange blossom

True Myth chardonnay | paso robles, california | ripe tropical fruit, layered citrus components ribaut acidity

Eco Terreno sauvignon blanc | liberty market exclusive | floral citrus notes with flavors of fresh guava, lemongrass & pomelo | bottle only

RED WINE

10 Span pinot noir | santa barbara county, california | red berry & violet aromas, asian spice & juicy raspberries | on tap

Fivewise cabernet sauvignon, cabernet franc, malbec, petit verdot, merlot | central coast, california | food-friendly, black cherry, plum, earthy

Broquel malbec | mendoza, argentina | ripe blueberries & raspberries, full body, silky finish

Concannon cabernet sauvignon | paso robles, california | ripe cherry, plum & black currant with hints of vanilla, cocoa & spice | on tap

Lenore syrah | yakima valley, washington | powerful and intense flavors of dark chocolate, blueberries & rose petals

Tranzin'd zinfandel | lodi, california | meduim bodied with rich fruit flavors, chocolate & baking spices

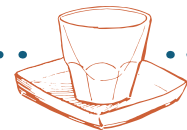
Eco Terreno red blend | liberty market exclusive | rich cassis, dark cherry & blueberry with warm notes of toasty oak | bottle only

SELF SERVICE BEVERAGES

9	Fountain Coke® products	3
9	Iced Tea Passport® black and pomegranate green	3
9	Coffee oak wood roasted, Mr. Espresso house blend (reg + swiss water decaf)	2.75

ESPRESSO BAR BEVERAGES HAND CRAFTED AT THE STRADA BAR

8	Espresso Stumptown®	3
8	Macchiato Stumptown® espresso, milk foam	3.25
8	Cappuccino Stumptown® classic, free pour	3.75
8	Latte espresso, milk	3.5/4/4.5
8/28	Iced Coffee toddy	3/4
8/28	Chai Latte market*made chai, milk	3.5/4/4.5
MKT	Mocha espresso, chocolate milk	3.75/4.5/5
6	Hot Chocolate	3.5/4/4.5
5	Café au Lait americano, milk	3.5/4/4.5
6	Americano espresso, hot water	3/3.75
6	Café Cubano cuban espresso, raw sugar	3
5	Cà Phê vietnamese coffee, iced	4
6	French Press Stumptown® seasonal	6
6	Hot Tea Service assorted teas, teapot	4
9/32	Italian Soda market*made syrup, club soda	3/3.5
8/28	Italian Cremosa italian soda, half+half	3.25/3.75



LIBERTY FAVORITES

9/32	Cortadito cuban micro-latte	4/pair
9/32	Cortado cuban latte, gibraltar glass	4.5

COFFEE WITH A LITTLE SOMETHING

10/35	Irish Coffee* coffee, irish whiskey, raw sugar, whipped cream	8
8/28	Caffè Corretto* espresso, grappa or sambucca, raw sugar	5

*contains alcohol

EXTRAS

10/35	Add Shot	0.75
9/32	Add Market*made Syrup	0.5
39	Soy Milk	0.5
	Market*made Almond Milk	1

All drinks available iced

