

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 🍷 fingerling potato fries, pecorino-romano, ketchup, roasted garlic aioli 🍷	6.5
Buffalo Fingerling Fries fingerling potato fries, buffalo sauce, a blend of melted cheddar, mozzarella, blue cheese, and chives	8.5
Pretzel Twist warm salted pretzel, white cheddar cheese sauce and a whole grain mustard (chorizo cheese dip +3)	7
Hummus+Olive Plate 🍷🍷* 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 🍷 grilled 10oz chicken breast, apricot glaze, whipped sweet potato, vegetables	19
Flatiron Steak 🍷 mr. pibb marinade, chimichurri sauce, roasted garlic smashed potato, vegetables	22
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+satursday only)	MkT
Chilaquiles 🍷 sautéed tortilla chips, cheddar cheese, mozzarella 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)	11
Baked Eggplant Parmesan eggplant, mozzarella, marinara, fresh basil, bread crumbs (add a side of linguine +3)	15

SANDWICHES FROM THE GRILL

includes kettle chips.
 substitute a cold side dish for chips +1
 add avocado slices +1, add bacon +2, add fried egg +1.5
 🍷* - gluten free with modification
 add oven roasted fingerling fries +2

The Tower Burger 🍷*	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)	
Boy Howdy 🍷*	15
two 1/4 lb. local, natural fresh ground chuck patties, double cheddar, grilled red onions, thin sliced ham, bbq habañero aioli on grilled Hawaiian roll	
Best Chicken 🍷*	11
monterey jack, avocado spread, chipotle vinaigrette, tomato, onion, shredded iceberg on grilled sesame roll	
Hot Dipped Roast Beef Sandwich	15
all natural piled high roast beef, havarti cheese, horseradish aioli, au jus on a warm pretzel bun	
Salmon BLT 🍷*	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	
Butternut Squash & Black Bean Burger 🍷🍷* 10	
roasted squash and black bean patty, tomato, spring mix, roasted garlic aioli on grilled Hawaiian roll	
Serious Grilled Cheese 🍷 🍷*	10
cambozola, cheddar, fontina and Best Foods® mayo on bolillo bread (add bacon +2)	

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 🍷* crispy candied bacon, tomato, jicama + fennel slaw on Texas toast	10
Meatball (pressed) market-made meatballs, provolone cheese, marinara, basil on sicilian bread	13
Farmer (pressed) 🍷 🍷* zucchini, yellow squash, portobello, goat cheese, roasted red peppers, grilled sweet potato, crunchy greens, basil hummus on ciabatta roll	9.5
Wood Fired Turkey Sandwich 🍷* roasted poblano, havarti cheese, rosemary habanero aioli on ciabatta roll	11

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.

🍷 - vegetarian 🍷 - gluten free 🍷* - 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

2018



ENTREE SALADS

add grilled chicken +3
 add grilled salmon +7

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

SOUP

Liberty Minestrone 🍷*	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 🍷* cup 4 bowl 7	
seasonal (based on summer temperatures)	

A LA CARTE

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

COLD CASE

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

BEVERAGES

SPECIALTY COCKTAILS

- Iced Chai-rish** Jameson irish whiskey, house-made chai, half & half, over ice
- Irish Coffee** Jameson 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
- Classic Margarita** classic. sauza tequila, gran gala orange liqueur, lime
- Kir Royale** sparkling wine, market-made raspberry syrup
- Mimosa** classic. sparkling wine, fresh orange juice
- Sangria** red or white. market-made, fresh fruit

BEER

- Four Peaks Sunbru** 5.2% | tempe, az | kolsch | light, crisp, refreshing
- Four Peaks Killlifter** 6% | tempe, az | scottish ale | caramel malt, toasty nishs
- Victory Golden Monkey** 9.5% | pennsylvania | belgian triple | herbal, fruity, savory
- Anchor Liberty Ale** 5.9% | california | american pale ale | floral, apricot, raw honey
- SEASONAL** ask us about our current offerings
- Cider** the juice pressed from fruits | especially apples
- Hefeweizen** low hop bitterness | wheat
- IPA** hoppy beer style within the broader category of pale ale | citrus & floral notes
- Amber** versatile full bodied malt aromas with hints of caramel | lager or ale
- Porter** dark | fruity-dry | top fermenting style
- Stout** black | roast brew made by top fermentation

WHITE WINE

- Carletto Prosecco Sparkling** | italy | peach, green apple, citrus, white fbwers
- Chateau St. Michelle Riesling** | columbia valley, washington | apple-centered, apricot pistachio, off-dry
- Estancia Pinot Grigio** | california | fragrant lemongrass, ripe peach, tangerine
- Benziger Sauvignon Blanc** | north coast, california | sustainably grown, juicy core, lemon, melon
- Imagery Chardonnay** | sonoma, california | bright finish, lime, pear, subtle oak, honeysuckle

RED WINE

- Fivewise** | central coast, california | cab sauvignon, cab franc, malbec, petit verdot, merlot | food-friendly, black cherry, plum, earthy
- Chloe Merlot** | monterey, california | black cherry, ripe plum, vanilla, mocha, spice
- Concannon Cabernet Sauvignon** | paso robles, california | ripe cherry, plum, black currant, cocoa, vanilla, spice | on tap
- Mark West Pinot Noir** | california | black cherry cola, strawberry and plum | on tap asian spice | on tap
- Broquel Malbec** | mendoza, argentina | bright blueberries & raspberries, full body, silky finish

SELF SERVICE BEVERAGES

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

ESPRESSO BAR BEVERAGES HAND CRAFTED AT THE STRADA BAR

- 5 **Espresso** Stumptown® 3
- 5 **Macchiato** Stumptown® espresso, milk foam 3.25
- 6 **Cappuccino** Stumptown® classic, free pour 3.75
- MKT **Latte** espresso, milk 3.5/4/4.5
- MKT **Iced Coffee** toddy 3/4
- MKT **Chai Latte** market*made chai, milk 3.5/4/4.5
- MKT **Mocha** espresso, chocolate milk 3.75/4.5/5
- MKT **Hot Chocolate** 3.5/4/4.5
- MKT **Americano** espresso, hot water 3/3.75
- MKT **Café Cubano** cuban espresso, raw sugar 3
- Cà Phê** vietnamese coffee, iced 4
- French Press** Stumptown® seasonal 6
- 8/28 **Hot Tea Service** assorted teas, teapot 4
- 8/28 **Italian Soda** market*made syrup, club soda 3/3.5
- 9/32 **Italian Cremosa** italian soda, half*half 3.25/3.75
- 9/32
- 10/35



LIBERTY FAVORITES

- 8/28
- 8/28
- 9/32 **Cortadito** cuban micro-latte 4/pair
- 9/32 **Cortado** cuban latte, gibraltar glass 4.5
- 10/35
- 10/35

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

*contains alcohol

EXTRAS

- Add Shot** 0.75
- Add Market*made Syrup** 0.5
- Soy Milk** 0.5
- Market*made Almond Milk** 1

All drinks available iced

