

LUNCH

SERVED DAILY 11AM - 4PM
2018



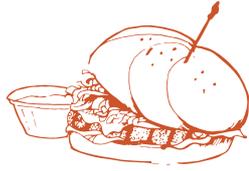
PASSION FOR THE FOOD,
SERVING WITH A SERVANT'S HEART.

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

www.libertymarket.com



230 N. Gilbert Rd.
480 | 892 | 1900



SANDWICHES FROM THE GRILL

includes kettle chips. substitute a cold side dish for chips +1
add avocado slices +1, add bacon +2
add oven roasted fingerling fries +2
add fried egg +1.5

- **The Tower Burger** Ⓜ*
 - 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**
 - two 1/4 lb. local, natural fresh ground chuck patties, double cheddar, grilled red onions, thin sliced ham, bbq habañoero aioli on grilled Hawaiian roll
- **Best Chicken** Ⓜ*
 - monterey jack, avocado spread, chipotle vinaigrette, tomato, onion, shredded iceberg on grilled sesame roll
- **Roast Beef Dip Sandwich**
 - all natural piled high roast beef, havarti cheese, horseradish aioli, au jus on a warm pretzel bun
- **Salmon BLT** Ⓜ*
 - grilled salmon, crispy bacon, chipotle aioli, tomato, shredded iceberg on grilled sesame roll
- **Crab Po'Boy**
 - two market-made crab cakes, tomato, spring mix, Tabasco® aioli on demi baguette
- **Wood Fired Turkey Sandwich**
 - roasted poblano, havarti cheese, rosemary habañoero aioli on ciabatta roll
- **Serious Grilled Cheese** ♻️ Ⓜ*
 - cambozola, cheddar, fontina and Best Foods® mayo on bolillo bread (add bacon +2)

SANDWICHES

includes a cold case side dish
Ⓜ* - gluten free with modification

- **Hot Cuban (pressed)** 13
 - ham, pecan smoked pork, provolone, red cabbage slaw, pickles, spicy mustard aioli on bolillo
- **Meatball (pressed)** 13
 - market-made meatballs, provolone cheese, marinara, basil on sicilian bread
- **Picnic** Ⓜ* 10
 - roasted turkey, caramelized pecans, green apple, blue cheese, mixed greens, roasted red pepper aioli on demi baguette
- **Market BLT** Ⓜ* 10
 - crispy candied bacon, tomato, jicama + fennel slaw on Texas toast
- **Farmer (pressed)** ♻️ Ⓜ* 9.5
 - zucchini, yellow squash, portobello, roasted red peppers, grilled sweet potato, crunchy greens, goat cheese, basil hummus on cibatta roll
- **Italian Grinder (pressed)** Ⓜ* 11
 - Molinari® salami, mortadella, pepperoni, provolone cheese, tomato, red onion, shredded iceberg, sliced pepperoncini, italian dressing, mayo on bolillo
- **Liberty Grilled Cheese** ♻️ Ⓜ* 6.5
 - jack + cheddar + Best Foods® mayo on classic white (add bacon +2)
- **Pure Egg Salad** Ⓜ* 7.5
 - classic: Hickman's eggs blended with Best Foods® mayo on classic white (add bacon +2)
- **Chicken Salad** Ⓜ* 8
 - cranberries, pecans, apples, green onion on classic white
- **Butternut Squash & Black Bean Burger** ♻️ Ⓜ* 10
 - roasted squash and black bean patty, tomato, spring mix, roasted garlic aioli on grilled Hawaiian roll

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** ♻️ 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
- **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** ♻️ 12.5
 - mozzarella, tomato sauce, roasted vegetables, pecorino-romano, fresh herbs

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

SPECIAL DIETS

Please inform your cashier 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.

- ♻️ - vegetarian
- Ⓜ - gluten free
- Ⓜ* - gluten free with modification

- 11
- 15
- 11
- 15
- 13.5
- 16
- 11
- 10

PLATES + PASTA

- **Lump Crab Cake** 12
 - lump crab cake, hot basil cabbage slaw, apple curry sauce (add a crab cake +6)
- **Hummus & Olive Plate** ♻️ Ⓜ* 6.5
 - today's hummus, liberty olive blend, crisps
- **Chorizo Queso Dip** 9
 - warm cheddar cheese and spicy chorizo with tortilla chips
- **Oven Roasted Fingerling Fries** ♻️ Ⓜ 6.5
 - fingerling potato fries, pecorino-romano, ketchup, roasted garlic aioli
- **Buffalo Fingerling Fries** 8.5
 - fingerling potato fries, buffalo sauce, a blend of melted cheddar, mozzarella, blue cheese and chives
- **Pretzel Twist** 7
 - warm salted pretzel, white cheddar cheese sauce and a whole grain mustard (chorizo cheese dip +3)

- **Liberty Pasta Bowl** 12
 - market-made meatballs, marinara, pasta, pecorino-romano, grilled bread

- **Rustic Mac N Cheese** ♻️ 11
 - pasta, cheddar cheese sauce, breadcrumbs
- **Chilaquiles** Ⓜ 11
 - 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)
- **Baked Eggplant Parmesan** ♻️ 15
 - eggplant, mozzarella, marinara, fresh basil, bread crumbs (add a side of linguine +3)

SOUP + SALAD

add grilled chicken, +3 add grilled salmon +7

- **Picnic** Ⓜ 11
 - mixed greens, turkey, caramelized pecans, green apple, blue cheese, balsamic vinaigrette
- **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
- **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
- **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)

BEVERAGES

SPECIALTY COCKTAILS

- Iced Chai-rish** Jameson 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
- 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

