



ESPRESSO BAR BEVERAGES

HAND CRAFTED AT THE STRADA BAR

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



LIBERTY FAVORITES

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

COFFEE WITH A LITTLE SOMETHING

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

EXTRAS

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

All drinks available iced
*contains alcohol

FRESH AND DELICIOUS

DESSERTS

Chocolate Death Ray	7.5
Creamy Cheesecake in a Jar	7
Specialty Cake	6
Salt River Bar	5
Today's Bread Pudding	7
Ice Cream Sandwich	6.5



**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

THE STRADA BAR STORY

The Strada Bar is one of three Artisan Stations at Liberty Market which are designed to highlight the skill and craft of our artisans working the station. The Renato wood-fired pizza oven and the Vulcan cooking suite (located in the main kitchen) are the other two stations. In each case we invite you to observe, ask questions and learn from the artisans, which in the case of the Strada Bar are our skilled baristas.

The Strada Bar is named after the La Marzocco Strada MP, which is the modern espresso machine we use. The Strada combines beautiful Italian design with the most modern advancements in coffee technology. Each group has a separate temperature controller so that we can optimize for various types of espresso and maintain precise consistency.

Despite the advanced technology, it is a manual machine, meaning that the barista is in full control of all variables, versus just pushing a button. This means they must be vigilant and monitor each shot as it is being made. The result is a truly hand-crafted product made by someone who knows their craft and cares.

We placed the Strada on the back bar so that you can observe everything we do. Each step in making a shot of espresso is quite critical to the final product and we want to share those details with you. At the Strada Bar, relax and enjoy a bit of the "dolce vita" as you savor a classic Italian espresso drink!