



# LUNCH

LUNCH SERVED MONDAY - SUNDAY 11am - 4pm | CREDIT OR DEBIT ONLY

## SHAREABLES

- Chorizo Queso Dip**  
warm cheddar cheese and spicy chorizo with tortilla chips
- Caprese** ① ②  
fresh mozzarella, tomato, fresh basil, olive oil, balsamico

- 10 **Tater Tots** ③  
crispy, tender tots with house-made roasted garlic aioli and ketchup
- 12 **Wood-fired Bread and Butter** ④  
warm house-made bread with honey butter

## FROM THE GRILL

served on Noble bread with kettle chips

sub tots +3 or side +2 | bacon +3 | avocado or fried egg +2 | gf bun +2

- The Tower Burger** † ①\*  
1/2 lb. local, natural, fresh ground chuck, tomato, red onion, shredded iceberg, garlic aioli and pickles on a grilled kona bun (cheese options: american, aged cheddar, monterey jack +2)
- Best Chicken** ①\*  
grilled chicken breast, monterey jack, avocado spread, shredded iceberg, tomato, onion, chipotle vinaigrette on a grilled kona bun
- Salmon BLT** ①\*  
grilled salmon, crispy bacon, shredded iceberg, tomato, chipotle aioli on seeded buttermilk bun

- 13 **Grilled Chicken Pasta** ①\*  
parmesan cream sauce, smoked mozzarella, grilled chicken, vegetables, chopped bacon, pasta, pecorino-romano (gluten-free pasta +2)
- 15 **Liberty Pasta Bowl**  
market-made meatballs, marinara, pappardelle pasta, pecorino-romano, grilled bread (gluten-free pasta +2)
- 12 **Rustic Mac N Cheese** ①\*  
pasta, cheddar cheese sauce, breadcrumbs (add crispy bacon or grilled chicken+3, gluten-free pasta +2)

## MARKET SPECIALS

current offerings

- Dragon Burger** † ①\*  
1/2 lb. natural, fresh ground chuck, topped with a 5-spice BBQ pulled pork, honey soy slaw with wasabi aioli on a grilled kona bun (sub tots +3 | gf bun +2)
- Buffalo Chicken Pizza**  
parmesan cream sauce, smoked mozzarella, chicken tossed in Frank's red sauce, finished with buffalo sauce and a ranch drizzle with blue cheese crumbles

- 16 **Hollywood Cobb** ⑤  
chopped greens, grilled chicken, bacon, blue cheese, hard cooked eggs, avocado, tomato, chives, choice of blue cheese or chipotle vinaigrette
- 12 **Picnic** ⑥  
mixed greens, turkey, caramelized pecans, green apple, blue cheese, balsamic vinaigrette
- 16 **House Salad** ①\* ⑦  
mixed greens, cucumbers, tomatoes, croutons with your choice of ranch dressing or chipotle vinaigrette
- Liberty Minestrone** ①\*  
italian vegetables, pasta, pesto, pecorino-romano, non-vegetarian (add grilled chicken or sausage +2, add 1 meatball +3) cup 4.5 bowl 7.5

## SANDWICHES

served on Noble bread with kettle chips

sub a side +2 sub tots +3 | gluten free bun +2

- Roast Beef Dip**  
all natural piled high roast beef, havarti cheese, horseradish aioli, au jus on a warm pretzel bun
- Meatball**  
market-made meatballs, provolone cheese, marinara with basil and pecorino-romano on a crispy hoagie
- Farmer Stacked** ①\* ⑧  
mixed grilled vegetables, monterey jack, avocado spread, tomato, onion, shredded iceberg, chipotle vinaigrette on a grilled kona bun
- Wood Fired Turkey**  
roasted poblano, havarti cheese, rosemary habaero aioli on ciabatta roll (add bacon +3)

## ALL DAY BREAKFAST

- Smothered Breakfast Burrito**  
eggs, Liberty potatoes, cheddar cheese, mozzarella cheese, flour tortilla with fire roasted tomatillo sauce, house-made chile pequin sauce and your choice of one: grilled chicken breast, Schreiner's® chorizo, green chile pork, veggies
- Smothered Vegan Breakfast Burrito** ⑨  
scrambled tofu with sautéed sweet potatoes, onions, peppers and vegetables wrapped in a flour tortilla with fire roasted tomatillo sauce and house-made chile pequin sauce on the side
- Chilaquiles** ⑩  
sautéed tortilla chips, cheddar cheese, mozzarella cheese, house-made chile pequin sauce, 2 sunny-side up eggs, fire roasted tomatillo sauce, cotija cheese (add grilled chicken, chorizo, green chile pork, tofu or grilled vegetables + 3)

## WOOD FIRED PIZZA

10"-11" thin crust pizza cooked in a 900° Renato oven using arizona pecan wood

- Margherita**  
fresh mozzarella, san marzano style tomato sauce, basil
- Pepperoni**  
fresh mozzarella, san marzano style tomato sauce, basil and pepperoni
- White**  
parmesan cream sauce, smoked mozzarella, grilled chicken, chopped bacon, arugula and pine nuts

## SIDES

- Pesto Caprese Pasta Salad ① ⑧ 4
- Roasted Sweet Potato Salad ① ⑧ 4
- Rob's Broccoli Salad ① ⑧ 4
- Fresh Fruit ① ⑧ 4
- Rice Pudding ① ⑧ 4.5

## SPECIAL DIETS

Please inform your server 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.

① vegetarian | ② gluten free | ③\* gluten free with modification

Note: Nuts are used at most of our production stations. Please notify cashier of any food allergies. † Consuming raw or uncooked meat, seafood, or eggs may increase your risk of acquiring a food-borne illness. Burgers and steaks are cooked to order.

## DESSERTS

fresh and delicious

- Salt River Bar** 5.5
- Ice Cream Sandwich** 7
- Bread Pudding** 9
- Oatmeal Cream Pie** 5.5
- Giant Cinnamon Roll** 6.5
- Cup of Rice Pudding** 7
- Sweet Potato Muffin** 5
- Chocolate Death Ray Bar** 8



# BEVERAGES

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## COCKTAILS

<b>Reposado Margarita</b>	10
100% agave cimarron tequila, lemon, lime	
<b>Old Fashioned</b>	9
Hochstadters slow & low, straight rye whiskey, raw honey, navel orange, rock candy and bitters	
<b>Screwdriver</b>	9
100% Tito's vodka, fresh orange juice, orange slice	
<b>Mai Tai</b>	9
23.1%   white rum, barrel aged rum, curaco, almond orgeat, fresh lime and orange juice, pomegranate grenadine	
<b>Bloody Mary</b>	9
Tito's vodka, market-made mix, garnish	
<b>Kir Royale</b>	8/28
sparkling wine, cassis syrup	
<b>Mimosa Classic</b>	8/28
sparkling wine, fresh orange juice	
<b>Sangria Red or White</b>	8/28
with fresh fruit	

## BEER ON TAP pint or pitcher

<b>Mother Road Tower Station</b>	7/14
7.3%   flagstaff, az   unfiltered IPA, tangerine, pineapple, grapefruit, pine	
<b>Firestone 805</b>	6/12
4.7%   california   american blonde ale, subtle malt sweetness, touch of hops	
<b>Pizza Port Chronic Amber Ale</b>	6.5/13
4.9%   california   mellow amber ale	
<b>Sierra Nevada Celebration</b>	7/14
6.8%   california   fresh hop IPA	

## BEER

<b>Founder's Brewing Breakfast Stout</b>	6
8.3%   MI   double chocolate, coffee, oatmeal stout	
<b>Four Peaks Sunbru</b>	5
5.2%   tempe, az   kolsch, light, crisp, refreshing	
<b>Austin Eastciders Blood Orange Cider</b>	5.5
5%   texas   medium-bodied, bittersweet, crisp, raspberry, grapefruit	
<b>Oak Creek Hefeweizen</b>	6
4.5%   arizona   wheat beer, hints of banana and clove	
<b>Cider Corps Private Palmer</b>	6
6%   arizona   apricot black tea, lemon and apricot	

## WHITE WINE

<b>Merkin Chupacabra Blanca Blend</b>	10/35
wilcox, az   green apple, lime, cucumber	
<b>Scarpetta Prosecco</b>	8/28
italy   dry, juicy melon, fresh cut flowers	
<b>Au Bon Climat Chardonnay</b>	12/42
california   surlee barrel aged, lemon-lime, soft vanilla	
<b>Tangent Sauvignon Blanc</b>	8/28
edna valley, ca   crisp citrus and passionfruit	
<b>Rosé Spritzer</b>	8/28
colorado   notes of strawberries, cranberries, white peach and rose petal with a quick, bright effervescence	

## RED WINE

<b>CMS Cabernet Sauvignon</b>	9/32
washington   syrah and merlot blend with flavors of cassis, fig, black pepper and cinnamon bark	
<b>Baileyana Pinot Noir</b>	10/35
california   ripe cherry, blackberry, cinnamon	
<b>Dos Cabezas Red Blend</b>	10/35
sonoita, az   dark cherry, spicy fruit, plum   on tap	

## ESPRESSO BAR

hand crafted at the Strada Bar

<b>Espresso</b> Stumptown®	3.5
<b>Macchiato</b> Stumptown® espresso, milk foam	4
<b>Cappuccino</b> Stumptown® classic, free pour	4.5
<b>Latte</b> espresso, milk	4/4.5
<b>Iced Coffee</b> toddy	4/4.5
<b>Chai Latte</b> market*made chai, milk	4/4.5
<b>Mocha</b> espresso, chocolate, milk	4.5/5
<b>Hot Chocolate</b>	4/4.5
<b>Americano</b> espresso, hot water	3.5/4.5
<b>Café Cubano</b> cuban espresso, raw sugar	4
<b>Cà Phê</b> vietnamese coffee, iced	4.5
<b>French Press</b> Stumptown® seasonal	7
<b>Hot Tea Service</b> assorted teas, teapot	4.5

## LIBERTY FAVORITES



<b>Cortadito</b> cuban micro-latte	5/pair
<b>Cortado</b> cuban latte, gibraltar glass	5.5

## COFFEE

with a little something\*

<b>Irish Coffee</b>	8
coffee, Jameson irish whiskey, raw sugar, whipped cream	
<b>Caffè Corretto</b>	5
espresso, grappa or sambucca, raw sugar	
<b>Chai-rish</b>	8.5
Jameson irish whiskey, market*made chai, half & half	

\* contains alcohol

## EXTRAS

<b>Add Shot</b>	1
<b>Almond Milk</b>	1.5
<b>Oat Milk</b>	1.5
<b>Soy Milk</b>	1.5
<b>Market*made Syrup</b>	1
vanilla, caramel, hazelnut, seasonal	

all drinks available iced

PASSION FOR THE FOOD  
SERVING FROM THE HEART

230 N. Gilbert Rd. | 480 892 1900