

# THE LIBERTIES

A MODERN IRISH PUB

## APPETIZERS

### PRETZEL BITES

\$13 / \$11 HH

Salted pretzel bites served with Guinness beer cheese.

### CLASSIC FRIES

\$8 / \$6 HH

Potato pub fries with choice of ketchup, garlic aioli, or smoked paprika aioli. Extra sauces .25

### PASTRAMI FRIES

\$14 / \$12 HH

Potato pub fries with Guinness beer cheese, Chives, gilled onion, pickles, pastrami & burger sauce.

### CHICKEN WINGS

\$15 / \$13 HH

Eight bone-in wings with your choice of sauce: Buffalo, BBQ, Lemon Pepper, or Thai Sweet Chili Served w/ ranch or blue cheese.

### FRIED PICKLES

\$10 / \$8 HH

House made pickles beer battered in Sullivan's Irish Red Ale. Served with creamy house made dipping sauce.

## PIZZA

### THREE CHEESE

\$16

Fontina, Mozzarella, and Pecorino Romano. Crust brushed with garlic oil and butter (V)

### CLASSIC PEPPERONI

\$18

Fontina, Mozzarella, Pecorino Romano, Oregano, and Pepperoni. Crust brushed with garlic oil.

### PIZZA DIAVOLA

\$19

Fontina, Mozzarella, Oregano, Pepperoni, Spicy Salami, Red Pepper Flakes. Crust brushed with spicy chili oil

### THE S.M.P.

\$18

Marinara sauce, Fontina, Mozzarella, oregano, Italian sausage, roasted mushrooms, green bell peppers, garlic oil

### MARGHERITA

\$18

Marinara Sauce, Mozzarella, Fresh Basil Leaves, Olive Oil (V)

### PORK BELLY KIMCHI

\$19

Braised Pork Belly, Kimchi Sauce, Roasted Kimchi, Fontina, Mozzarella, and Pecorino Romano. Crust brushed with spicy chili oil

### PIZZA MARINARA

\$17

Marinara sauce with Garlic, Oregano, and Olive Oil. Crust brushed with garlic oil (VG)

### THE ONE WITH LAMB

\$18

Marinara sauce, fontina, Mozzarella, ground lamb, red onions, chopped tomatoes, chopped lettuce, greek mint sauce, garlic oil.

### Additional Toppings:

Pepperoni - \$2 / Spicy Salami - \$3 / Pork Belly - \$4 / Jalapeno - \$2 / Kalamata Olives - \$2 / Basil - \$2

## MAINS

### LIBERTIES BURGER W/ FRIES

\$17

8oz Wagyu blend patty with Irish cheddar, tomato, pickles, and tangy gold sauce on a brioche bun.

### CHEESE BURGER W/ FRIES

\$16

8 oz. Wagyu blend patty with american cheese, tomato, lettuce, and house made burger sauce served on a brioche bun.

### GRILLED CHICKEN SANDWICH

\$19

Grilled chicken breast, bacon, guacamole, lettuce and tomatoes. All together in a french roll and covered in our house made ranch sauce. Served with French Fries.

### LAMB BURGER W/ FRIES

\$18

6 oz Ground lamb patty house creamy mint sauce, Irish cheddar, red onion on a brioche bun.

### VAMPIRE KILLER BURGER W/ FRIES

\$19

6 oz Ground lamb patty, Garlic Aioli, Grilled serrano peppers, Grilled onions, Garlic chips, and Arugula on a Brioche bun.

### GARDEN SALAD

\$12

Mixed greens, tomatoes, red onions, red bell peppers, cucumbers, and choice of house soy vinaigrette (v) or house creamy dressing (v). Add Chicken - \$4

## DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Cranberry, Iced Tea - \$3

Red Bull, House Ginger Beer - \$5

Happy Hour prices are in RED. Happy Hour is from 4pm - 7pm every day.

## COCKTAILS

<b>IRISH COFFEE</b>	<b>\$12 / \$9 HH</b>
Tullamore Dew Irish Whiskey, Demerara Sumatra Mandheling Coffee, Cream, Nutmeg	
<b>FROZEN IRISH COFFEE</b>	<b>\$14 / \$12 HH</b>
Teeling Small Batch Irish Whiskey, Cold Brew Coffee, Demarara, Vanilla, Nutmeg	
<b>LIBERTIES AULD FASHIONED</b>	<b>\$15</b>
Roe & Co Irish Whiskey, Dates, Angostura bitters, Irish marmalade citrus bitters	
<b>ESPRESSO MARTINI (Nitro)</b>	<b>\$15</b>
Cazadores Blanco Tequilla, Cold Brew Espresso, Coffee Liqueur, Meletti	
<b>MULES</b>	<b>\$15 / \$12 HH</b>
Liberties Mule - Teeling Irish Whiskey, House ginger beer Mezcal Mule - Mezcal Union, House ginger beer Montana Mule - Meili Vodka, House ginger beer	
<b>PICKLE BACK</b>	<b>\$9</b>
Shot of Tullamore Dew Irish Whiskey with a shot of house made pickle juice	
<b>BLACKBERRY MARGARITA</b>	<b>\$16</b>
Illegal Mezcal, Blackberry, Lime, Honey, Tiki Bitters	
<b>CODEINE</b>	<b>\$17</b>
Bulleit Bourbon, Honey, Lemon, Giffard Ginger, Laphroiaig 10	
<b>GREEN TEA SHOT</b>	<b>\$7</b>
Lost Irish Whiskey, Peach Tea Syrup, Lemon, Lime	
<b>GO FISH</b>	<b>\$16</b>
Lost Irish Whiskey, Coconut Water, Lime, Cane Sugar, Chinola Passion Fruit Liqueur	
<b>LIBERTIES MARGARITA</b>	<b>\$15</b>
Mi Campo Tequila, Lime, Honey, Cointreau	
<b>PALOMA</b>	<b>\$15</b>
Cazadores Blanco Tequila, Lime, Grapefruit, Creme de Pamplemousse	
<b>ACRES COVE</b>	<b>\$15 / \$13 HH</b>
Drumshanbo Irish Gunpowder Gin, Pineapple, Lemon, Honey, Tiki Bitters	

## DRAFT

<b>GUINNESS STOUT</b>	<b>\$10 / \$8 HH</b>
20 oz - 4.2% ABV - Dublin, Ireland	
<b>SULLIVAN'S MALTINGS IRISH RED</b>	<b>\$9</b>
16 oz - 5.0% ABV - Kilkenny, Ireland	
<b>SULLIVAN'S IRISH GOLD ALE.</b>	<b>\$9</b>
16 oz - 5.0% ABV - Kilkenny, Ireland	
<b>FALL BREWING PILSNER</b>	<b>\$8 / \$6 HH</b>
16 oz - 4.8% ABV - San Diego, CA	
<b>BOOMTOWN MEXICAN LAGER</b>	<b>\$8 / \$6 HH</b>
16 oz - 4.5% ABV - Los Angeles, CA	
<b>TOPA TOPA CHIEF PEAK IPA</b>	<b>\$9</b>
16oz - 7.0% ABV - Ventura, CA	
<b>BROUWERIJ WEST HAZY IPA</b>	<b>\$9</b>
16oz - 6.8% ABV - San Pedro, CA	
<b>OGOPOGO MANGO WHEAT</b>	<b>\$8 / \$6 HH</b>
16 oz - 5.0% ABV - San Gabriel, CA	
<b>MAUI COCONUT PORTER</b>	<b>\$8</b>
12 oz - 6.0% ABV - Maui, HI	
<b>MODERN TIMES FRUITLANDS SOUR</b>	<b>\$8</b>
12 oz - 4.8% ABV - San Diego, CA	
<b>HONEST ABE WATERMELON HABAÑERO CIDER</b>	<b>\$8 / \$6 HH</b>
12 oz - 7.0% ABV - Los Angeles, CA	
<b>DEW and a BREW</b>	<b>\$14</b>
Any Draft Beer and a shot of Tullamore Dew Irish Whiskey	
<b>MICHELADA</b>	<b>\$11</b>
Mexican Lager, Tia's Michelada Mix, Tajin Rim	

## WINE

<b>Sauvignon Blanc</b>	<b>\$11 / \$9 HH</b>
<b>Albarino</b>	<b>\$14</b>
<b>Chardonnay</b>	<b>\$12</b>
<b>Pinot Noir</b>	<b>\$12</b>
<b>Cabernet Sauvignon</b>	<b>\$13 / \$11 HH</b>
<b>Rose</b>	<b>\$11 / \$9 HH</b>

## BOTTLES & CANS

<b>Duvel Belgian Strong Blonde</b>	<b>\$12</b>
<b>Chimay Grande Reserve</b>	<b>\$12</b>
<b>Delirium Tremens</b>	<b>\$13</b>
<b>High Noon Seltzer</b>	<b>\$7</b>
<b>Heinekin Zero N/A</b>	<b>\$7</b>
<b>Guinness 0.0 N/A</b>	<b>\$7</b>

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