

# LIBERTY TAP ROOM & GRILL

## SHAREABLES

**HAND-ROLLED MEATBALLS 8.95 (3)**  
marinara, mozzarella cheese, basil

**CHICKEN WINGS 10.95**  
10 wings, hot, medium, mild, celery, bleu cheese original or double fried

**LIBERTY NACHOS 10.95**  
corn tortillas, roasted chicken, cheddar cheese, pico de gallo, queso, sour cream, jalapeños

**HOUSEMADE PRETZEL 5.95**  
queso and ale mustard

**SEARED AHI TUNA\* 9.95**  
blackened, soy ginger, wasabi cream, sriracha

**BLEU CHEESE CHIPS 7.95**  
bleu cheese sauce, bleu cheese crumbles, green onion

**CALAMARI 9.95**  
citrus-curry aioli

**BAKED MAC & CHEESE 6.95**  
asiago, cheddar, queso, ritz cracker crust

**BONFIRE SHRIMP 9.95**  
fried shrimp, bonfire sauce, scallions

**CHICKEN TENDERS 9.95**  
beer battered, maple mustard

**EMPANADAS 7.95**  
beef sofrito, white cheddar cheese, chimichurri, sriracha

**HOT BACON & ONION CHEESE DIP 8.95**  
applewood smoked bacon, caramelized onions, gruyere and mozzarella cheeses, crostini

**BREW BOARD 9.95**  
pimento cheese spread, cajun pork cracklins, bacon deviled eggs, bread & butter pickles and pickled onions

## SOUP & SALADS

**SHE CRAB SOUP 5.95**

**HOUSE SALAD 5.95**  
cucumbers, tomato, applewood smoked bacon, mixed cheese, croutons

**CAESAR SALAD 5.95**  
caesar dressing, croutons

**ENTRÉE SALAD**  
WITH CHICKEN 10 • SHRIMP 11 • SALMON 12 • FILET TIPS 13

## ENTRÉE SALADS

**ICEBERG WEDGE 6.95**  
applewood smoked bacon, tomatoes, bleu cheese crumbles, bleu cheese dressing

**STRAWBERRY SPINACH 12.95**  
grilled shrimp, strawberries, sugared pecans, goat cheese, balsamic vinaigrette

**BLUE RIBBON CHICKEN 10.95**  
fried chicken, ham, cucumber, red onion, tomato, applewood smoked bacon, mixed cheese, honey mustard

**COBB 10.95**  
grilled chicken, bleu cheese crumbles, cucumber, egg, tomato, applewood smoked bacon, avocado, bleu cheese dressing

**ASIAN\* 12.95**  
blackened seared tuna, bell pepper, cilantro, green onion, cucumber, carrot, wasabi peas, asian sesame dressing

**STEAKHOUSE SALAD\* 12.95**  
marinated flank steak, roasted red pepper, pickled red onion, tomato, cucumber, goat cheese, balsamic vinaigrette

## PIZZA

**PEPPERONI 9.95**  
tomato sauce, pepperoni, mozzarella

**TAPROOM 10.95**  
tomato sauce, hamburger, pepperoni, green peppers, mushrooms, onions, mozzarella

**BBQ CHICKEN 10.95**  
grilled chicken, red onion, bbq sauce, smoked gouda, mozzarella, fresh cilantro

**MARGUERITE 10.95**  
basil pesto, tomatoes, mozzarella, fresh basil

## SIGNATURE STEAKS



We proudly serve Certified Angus Beef® brand to provide you with the highest quality of beef available. A cut above USDA prime, choice and select. Ten strict standards set the brand apart. Add a Liberty house or caesar salad for 2.50

**8OZ FILET MIGNON\* 22.95**  
baked potato, green beans

**10OZ SIRLOIN\* 17.95**  
garlic butter, yukon gold mashed potatoes, collard greens

**12OZ RIBEYE\* 21.95**  
baked potato, green beans

**TENDERLOIN MEDALLIONS\* 16.95**  
chimichurri, green beans yukon gold mashed potatoes

### COOKING / TEMPERATURE

R red/cool • MR red/warm • M red/hot • MW pink/hot • W brown/hot

## HOUSE SPECIALTIES

**SOUTHERN SMOTHERED CHICKEN 16.95**  
grilled chicken, applewood smoked bacon, bbq sauce, smoked gouda, yukon gold mashed potatoes, green beans

**SHRIMP & GRITS 16.95**  
stone ground white grits, cajun cream sauce, tasso ham, green onion

**FISH & CHIPS 15.95**  
nut brown beer battered cod, french fries, southern slaw

**ATLANTIC SALMON\* 18.95**  
pineapple salsa, baked potato, green beans

**BBQ BABY BACK RIBS 19.95**  
french fries, southern slaw

**CHICKEN & WAFFLE 14.95**  
buttermilk fried chicken, belgian waffle, maple-apple butter, applewood smoked bacon slices, maple mustard, maple syrup

## SIDES 2.95

SOUTHERN COLESLAW / YUKON GOLD MASHED POTATOES / GREEN BEANS / BAKED POTATO / COLLARD GREENS / FRENCH FRIES / POTATO CHIPS  
STONE GROUND WHITE GRITS / SEASONAL VEGETABLE

## CERTIFIED ANGUS BEEF® BURGERS

served with lettuce, tomato, french fries and pickle spear

**CLASSIC\* 9.95**  
american, lettuce, tomato, red onion

**FREEDOM\* 10.95**  
cheddar, applewood smoked bacon, fried egg

**SOUTHERN\* 10.95**  
bacon & onion marmalade, pimento cheese

**SMOKEHOUSE\* 10.95**  
smoked gouda, applewood smoked bacon, bbq sauce, red onion

**BLACK & BLEU\* 10.95**  
blackened, bleu cheese sauce, bleu cheese crumbles

## SANDWICHES

served with french fries and pickle spear

**STEAK & CHEESE\* 9.95**  
mushrooms, onions, green peppers, monterey jack, au jus

**AHI TUNA SANDWICH\* 10.95**  
sesame crusted, wasabi mayo, pickled ginger, seaweed salad

**LIBERTY CLUB 10.95**  
grilled chicken, applewood smoked bacon, avocado, lettuce, tomato, sundried tomato & basil mayo, monterey jack, wheatberry bread

**BIG FISH 10.95**  
cornmeal crusted, bacon & onion marmalade, bread & butter pickles, baby spinach, tabasco aioli

**JERK CHICKEN SANDWICH 9.95**  
grilled chicken, caribbean jerk glaze, pineapple salsa, lettuce, tomato

**MEATBALL GRINDER 9.95**  
hand-rolled meatballs, marinara, mozzarella

**MARINATED FLANK STEAK\* 10.95**  
roasted red pepper, pickled red onion, goat cheese, spring mix, tomato

\*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.



# FACTZ TO SHARE

- Started our own non-profit TBoz Foundation Inc., to help fund various local charities and give back to the communities in which we work.
- Proudly serve Certified Angus Beef® brand to provide you with the highest quality of beef available. A cut above USDA Prime, Choice and Select. Ten strict standards set the brand apart.
- Seafood concepts participate in the Sustainable Seafood Initiative. Sustainable seafood is harvested and produced in a manner that provides for our needs today, without compromising the environment or our ability to provide for the needs of future generations.
- Industry leaders of the recycling initiatives in the Augusta, Charleston and Myrtle Beach markets over 25 years ago and continue to support local recycling programs and efforts.
- Certify all employees through ServSafe Alcohol Program.
- Brew our own line of beer for all of our concepts. New South Brewery, our sister brewery in Myrtle Beach, SC, supplies the brand “house beers” for all TBoz Gill & Grills, Liberty Tap Room & Grills, Pearlz Oyster Bars and Flying Fish Public Market & Grill. We also have two on-site breweries, one in Myrtle Beach and one in High Point, NC, that produce the beers for those locations.



TBoz Foundation Inc., is the non-profit sector of HHG. It is the lifeline between successful business & community partnership. Since we first opened our doors, in 1985, “giving back” has been a big part of our culture. The foundation is funded by a percentage of all gross sales, not just net profits from each restaurant. Inherent to the philosophy of our foundation, is the belief & practice of active participation as well as passive contributions. They are used for the betterment of the communities through donations to various charities, service projects and deserving individuals. We are acutely aware that we are only as good as what we return to our communities that nurture us.

We accept Discover, MasterCard, Visa, & American Express