

# **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

# **TOMMY TEXAS CHEESE FRIES 7.95**

wedge potatoes, mixed cheese, applewood smoked bacon, ranch dressing

# **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

# A SHILLED

# **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

# **COBB 10.95**

diced chicken, bleu cheese crumbles, cucumber, egg, tomato, applewood smoked bacon, avocado, bleu cheese dressing



# **PIZZA**

### PEPPERONI 9.95

tomato sauce, pepperoni, 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

# 14OZ CENTER CUT RIBEYE\* 21.95

garlic butter, yukon gold mashed potatoes, green beans

#### **8OZ FILET MIGNON\* 22.95**

baked potato, green beans

#### 10OZ SIRLOIN\* 17.95

chimichurri, yukon gold mashed potatoes, green beans

# 12OZ NEW YORK STRIP\* 21.95

baked potato, green beans

# PRIME RIB\* 12OZ 21.95 / 16OZ 24.95

baked potato, green beans, au jus, horseradish cream sauce

# ADD ON ONE OF THE FOLLOWING TO COMPLIMENT YOUR SIGNATURE STEAKS FRIED OR GRILLED SHRIMP 7.95 / BLEU CHEESE CRUST 2.95 SAUTEED MUSHROOMS & ONIONS 2.95

# COOKING / TEMPERATURE

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

# CERTIFIED ANGUS BEEF® BURGERS

served with lettuce, tomato, french fries and pickle spear

# CLASSIC\* 9.95

american, lettuce, tomato, red onion

# SMOKEHOUSE\* 10.95

smoked gouda, applewood smoked bacon, bbq sauce, red onion

# **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

#### **JERK CHICKEN SANDWICH 9.95**

grilled chicken, caribbean jerk glaze, pineapple salsa, lettuce, tomato

# MEATBALL GRINDER 9.95

hand-rolled meatballs, marinara, mozzarella



# 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



- Started our own non-profit TBonz 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 TBonz 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.























TBonz 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

# **BREWING STEPS**



STEP 1: Choice, natural ingredients:

Filtered water, fresh hops, malted grains, and yeast



STEP 2:

Grist mill cracks the grain to expose the starch



STEP 3:

The mash tun converts the fermentable sugars



STEP 4:

In the brew kettle hops are added to the sweet liquid "wort" and brought to a boil



STEP 5:

The heat exchanger cools down the hot wort



STEP 6:

Yeast and wort are poured into the fermentation tank to make beer



STEP 7:

Beer is filtered for clarification



STFP 8:

Beer is placed into a temperature controlled serving tank until served