



Entrée Salads & Soups

Add caramelized pecans or avocado to any salad for only 1.25

Starters

BEER CHEESE DIP 7.99

Homemade cheese dip made with Yee-Haw Dunkel beer, topped with jalapeños, and served with fresh corn tortilla chips.

FRIED PICKLES 6.99

Dill pickle rounds battered, breaded, and fried to golden perfection. Served with a ranch dipping sauce.

SOUTHWEST EGG ROLLS 8.99

Seasoned grilled chicken breast, sweet corn, black beans, red pepper, onions, cheddar, and Monterey Jack cheeses inside a crispy wonton wrapper. Served with a chipotle ranch for dipping.

SPICY SHRIMP 10.49

Tender Gulf shrimp lightly battered then fried, tossed with your choice of sweet and spicy Asian sauce or our spicy buffalo sauce.

BUDWEISER® CHILI NACHOS 9.49

Crisp corn tortilla chips covered with Budweiser® sirloin chili, cheddar cheese, lettuce, salsa, scallions, and sour cream.

SPINACH ARTICHOKE DIP 9.49

Fresh spinach and creamy artichoke dip, served with salsa, sour cream, and fresh corn tortilla chips.

COLOSSAL ONION RINGS 8.99 HALF-ORDER 4.49

Our signature onion rings. Thick-cut, sweet onion slices, hand-battered with Japanese bread crumbs, fried golden, and piled high. Served with chipotle ranch dressing.

POTATO SKINS 8.49

Crispy potato skins topped with bacon and cheddar cheese. Served with sour cream.

PARMESAN FRIED ASPARAGUS 8.99

Fresh asparagus spears, lightly coated in seasoned batter then fried golden brown, and topped with parmesan cheese. Served with a zesty wasabi-ranch dipping sauce.

Sandwiches

All sandwiches are served with French fries. Add avocado to any sandwich for only 1.25

LIBERTY PARK CHEESEBURGER* 9.99

Classic burger with your choice of American, Swiss, cheddar, or pepper jack. **ADD BACON 99¢**

BLACK & BLEU BURGER* 10.99

Cajun seasoned classic burger with Applewood smoked bacon and bleu cheese crumbles.

PO' BOY 10.99

Golden-fried fresh fish filet on a toasted hoagie roll with remoulade sauce, shredded lettuce, and sliced tomatoes.

BUFFALO CHICKEN 10.99

Fresh chicken breast, served fried crispy, and tossed in our spicy buffalo sauce with melted pepper jack cheese, lettuce, and tomatoes, all on a toasted bun. Served with your choice of ranch or bleu cheese.

DOUBLE D BURGER* 14.99

Doubly delicious with double half-pound burger patties, double cheese, and double Applewood smoked bacon on a toasted burger bun.

BUDWEISER® SIRLOIN CHILI BOWL 4.49 CUP 3.49

Homemade chili with choice sirloin steak, flavored with Budweiser®, and topped with aged cheddar cheese.

STRAWBERRY CHICKEN SALAD 13.49

Grilled chicken breast, sliced thin, and served over mixed greens with strawberries, caramelized pecans, and bleu cheese crumbles. Accompanied by honey vinaigrette dressing.

CRISPY CHICKEN SALAD 12.99

Hand-breaded chicken tenders over mixed greens with chopped eggs, vine-ripe tomatoes, cheddar cheese, red onions, ham, and Applewood smoked bacon. Served with honey mustard dressing.

BLACK & BLEU SALAD* 13.99

Blackened sirloin cooked to your liking, over mixed greens with vine-ripe tomatoes, cucumbers, red peppers, bleu cheese crumbles, and Cajun fried onions. Drizzled with balsamic glaze and served with bleu cheese dressing.

SOUP OF THE DAY BOWL 4.49 CUP 3.49

Homemade recipes, made fresh daily. Ask your server for today's feature.

SALMON AVOCADO SALAD* 14.49

Fresh, cold-water salmon grilled to order. Served over mixed greens tossed in our classic vinaigrette dressing, with tomatoes, cilantro, jalapeños, avocados, sautéed mushrooms, and feta cheese.

BUFFALO SHRIMP WEDGE SALAD 14.99

A crisp wedge of fresh Iceberg lettuce topped with crispy buffalo shrimp, homemade bleu cheese dressing, fresh diced tomatoes, chopped Applewood smoked bacon, caramelized pecan halves, and bleu cheese crumbles. Drizzled with balsamic glaze.

BLACKENED CHICKEN CAESAR SALAD 10.99

Grilled blackened chicken breast sliced and served over crisp romaine lettuce, hand tossed in our homemade Caesar dressing. Topped with parmesan cheese and croutons.

Our homemade salad dressings: RANCH - BLEU CHEESE - HONEY VINAIGRETTE
CLASSIC VINAIGRETTE - HONEY MUSTARD - 1000 ISLAND - CHIPOTLE RANCH

Signature Dishes

KICKIN' CHICKEN 13.99

A Southern favorite! Boneless chicken breast, lightly breaded, and deep-fried, topped with our creamy homemade bacon gravy. Served with mashed potatoes and steamed broccoli.

SOUTHERN FRIED CHICKEN TENDERS 13.99

The best in town! Specially seasoned, hand-breaded chicken tenders fried crisp and golden. Served with fries and steamed broccoli. Accompanied by BBQ & honey mustard dipping sauces.

GRILLED CILANTRO-LIME CHICKEN 13.99

Juicy cilantro-lime marinated chicken, grilled to perfection. Paired with shiitake mushroom rice pilaf and steamed broccoli.

TRADITIONAL BABY BACK RIB PLATTER

FULL RACK 19.99 HALF RACK 15.49

Slowly smoked, then grilled to perfection over hickory wood coals, then basted with Tavern barbeque sauce. Served with French fries.

SPICY SHRIMP & CHICKEN PASTA 14.49

Bowtie pasta tossed in a spicy cream sauce with marinated chicken, gulf shrimp, sun-dried tomatoes, green onions, and mushrooms. Topped with parmesan cheese.

CHICKEN POT PIE 12.99

Tender sliced chicken breast with garden fresh peas, sweet onions, corn, carrots, and celery in a rich, made-from-scratch cream sauce. Lovingly topped with a flaky, puff-pastry crust.

FISH & CHIPS 13.99

Lightly breaded, fried golden brown, served with fries, fresh asparagus, and homemade remoulade sauce.

ROASTED CHICKEN PASTA 12.99

Marinated chicken breast, mushrooms, spinach, sun-dried tomatoes, and broccoli florets, sautéed with bowtie pasta in a light sherry cream sauce. Topped with parmesan cheese.

MEATLOAF STACK 13.99

A hearty portion of our home-style meatloaf smothered with wild mushroom gravy, and topped with Cajun fried onions. Served with mashed potatoes and vegetable medley.

POT ROAST 13.99

Fork tender, perfectly seasoned beef pot roast, slow roasted for maximum tenderness, and topped with brown mushroom gravy. Served with mashed potatoes and vegetable medley.

CHICKEN CORDON BLEU 14.99

Boneless double breast of chicken stuffed with ham, Applewood smoked bacon, and Swiss cheese. Topped with a homemade broccoli alfredo sauce. Served with shiitake mushroom rice pilaf and vegetable medley.

BLACKENED STEAK PASTA 14.49

Blackened sirloin steak, sautéed with sun-dried tomatoes, mushrooms, green onions, and bowtie pasta. Tossed in a spicy sherry cream sauce. Topped with parmesan cheese.

ADD A HOUSE OR CAESAR SALAD TO ANY ENTRÉE FOR 3.49

Steak, Chops & Seafood

All steaks, chops, and seafood are served with your choice of two side items. Choose a salad instead of a side item for 1.99

LIBERTY PARK SIRLOIN* 14.99

Premium top-choice 8 oz. sirloin, aged to perfection and grilled just the way you like it.

GRILLED RIBEYE* 21.99

A flavorful 12 oz., richly marbled, center-cut ribeye grilled to your liking.

HAWAIIAN SIRLOIN* 17.99

Premium 10 oz sirloin marinated in our house made American style teriyaki sauce.

JUMBO FRIED SHRIMP 16.99

Tender jumbo Gulf shrimp hand-breaded and fried to a crisp golden brown.

GRILLED ATLANTIC SALMON* 18.99

Fresh cold-water salmon topped with our signature mustard dill sauce.

CILANTRO-LIME GRILLED SHRIMP 17.99

Juicy cilantro-lime marinated jumbo shrimp lightly seasoned and grilled to perfection.

WILD TURKEY® PORK CHOPS* 17.99

Two 6 oz. boneless center-cut pork chops infused with our savory Wild Turkey® marinade and grilled to a juicy medium.

Sides

FRENCH FRIES
MASHED POTATOES
VEGETABLE MEDLEY
FRESH ASPARAGUS (add .99)

SHIITAKE MUSHROOM RICE PILAF
ONION RINGS (add .99)
PECAN BRITTLE SWEET POTATOES
SOUTHERN STYLE GREEN BEANS
STEAMED BROCCOLI

MAC & CHEESE
BAKED POTATO (After 4pm)
(Loaded add 99¢)
SUBSTITUTE A HOUSE OR
CAESAR SALAD (add 1.99)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Beers

DOMESTIC BOTTLES

BUDWEISER

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

O'DOUL'S NON-ALCOHOLIC

YUENGLING LAGER

PREMIUM BOTTLES

CORONA LIGHT

CORONA EXTRA

DOS EQUIS LAGER

GUINNESS

HEINEKEN

SAM ADAMS BOSTON LAGER

MAINSTAY DRAFTS

BLUE MOON

BUD LIGHT

MICHELOB ULTRA

MILLER LITE

SAM ADAMS (seasonal)

STELLA ARTOIS

YEE-HAW DUNKEL

Ask about our rotating tap selection.

Beverages

SOFT DRINKS

COCA-COLA

DIET COKE

MR. PIBB

SPRITE

MELLO YELLO

LEMONADE

OTHER SELECTIONS

ICED TEA

COFFEE / DECAF COFFEE

MILK

IBC ROOT BEER

S. PELLGRINO
MINERAL WATER

ACQUA PANNA
NATURAL SPRING WATER

ASSORTED JUICES:

APPLE, CRANBERRY,

ORANGE, PINEAPPLE,

TOMATO, AND GRAPEFRUIT

- ADD STRAWBERRIES FOR 50¢

Desserts

CRÈME BLÛLÉE CHEESECAKE 6.99

Velvety layers of crème brûlée, chocolate ganache and our signature Tavern cheesecake served with fresh sliced strawberries and real whipped cream.

TWO LAYER KEY LIME PIE 5.99

Our twist on the classic. One layer of traditional custard key lime pie with a layer of whipped key lime cream cheese in a deep dish, hand-crafted graham cracker crust, finished with homemade whipped cream and fresh toasted coconut.

PEANUT BUTTER FUDGE PIE 6.49

Rich vanilla bean ice cream and crunchy peanut butter make a delectable pair in our Oreo cookie crust. Ribboned with peanut butter cups, rich fudge, and a chocolate caramel lattice.

KAHLUA FUDGE BROWNIE 5.99

Homemade chocolate brownie covered with a layer of fudge and pecans, topped with vanilla ice cream and Kahlua chocolate sauce.

Wine List

WHITE WINES

Lighter and fruity whites or blush

House Pinot Grigio

Villa Pozzi Moscato, Italy

Twisted Moscato, California

Caposaldo Moscato, Italy

Beringer White Zinfandel, California

Chateau Ste. Michelle Riesling, Washington State

Ecco Domani Pinot Grigio, Italy

Caposaldo Pinot Grigio, Italy

Fuller bodied whites

House Chardonnay

Kendall Jackson Vitner's Reserve Chardonnay, California

Columbia Crest Grand Estates Chardonnay, Washington State

Clos du Bois Chardonnay, California

Cupcake Sauvignon Blanc, New Zealand

RED WINES

Lighter Reds

Lindemans Bin 99 Pinot Noir

Smoking Loon Pinot Noir, California

Deloach Pinot Noir, Russian River Valley

Fuller Bodied Reds

House Merlot

Gascon Malbec, Argentina

Rosemount Shiraz, Australia

Bold Reds

House Cabernet Sauvignon

Apothic Red Blend, California

Columbia Crest Cabernet Sauvignon, Washington

Louis Martini Cabernet Sauvignon, Sonoma

Fizz

Freixenet Carta Nevada 187ML, Spain

Freixenet Sparkling Wine, Spain

Caposaldo Prosecco, Italy

glass bottle

5.50 -

8.00 30.00

8.00 30.00

10.50 38.00

6.00 22.00

7.00 26.00

7.00 26.00

8.00 30.00

5.50 -

11.00 42.00

8.00 30.00

7.50 28.00

7.00 26.00

7.00 26.00

8.00 30.00

9.50 36.00

5.50 -

9.00 34.00

8.50 32.00

5.50 -

8.00 30.00

8.00 30.00

9.00 34.00

6.50 -

- 30.00

10.00 38.00

Handcrafted Cocktails

DUBLIN OLD FASHIONED 7.50

Kilbeggan Single Grain Irish Whiskey, simple syrup, aromatic bitters, and orange bitters.

MOSCOW MULE 7

Vodka, Goslings ginger beer, and fresh squeezed lime juice.

MASON JAR MARGARITA 6.50

This one is a classic from south of the border. Tequila along with Grand Marnier, fresh lemon and lime juice.
- Make it strawberry for 50¢

THE FIFTY SHADES OF GREY GOOSE 8

A modern take on a traditional cocktail made with Grey Goose Cherry Noir, cranberry juice, and lime juice.

LIBERTY PUNCH 8.50

Southern Comfort, Amaretto, Midori, Peach Schnapps, Cranberry, Sweet and Sour, and a splash of Sprite.

CARIBBEAN CRUSH 7

Malibu, Captain Morgan, orange juice, and pineapple juice.

SUMMER SHINE 7

Old Glory Moonshine, Peach Schnapps, pineapple juice, and strawberry puree.

ELECTRIC LEMONADE 6.50

UV Blue Vodka, sour mix, and Sprite.