



Served Monday - Friday 11 am - 4 pm

LUNCH

libertyparkgrill.com - (931) 919-2444

Starters

- **BBQ NACHOS** 10.99
Crispy corn tortilla chips topped with queso dip, melted cheddar and Monterey Jack cheese, slow-cooked BBQ pulled pork, sliced green onions, special seasoned sour cream, and BBQ sauce.
- **LOADED POTATO CRACKLINS** 10.49
Crumbled potatoes deep fried to a golden brown and topped with beer cheese, Applewood smoked bacon, sour cream and green onions.
- **QUESO & CHIPS** 7.99
Fresh fried corn tortilla chips with a hearty bowl of our creamy queso.
- **FRIED PICKLES** 7.49
Dill pickle rounds battered, breaded, and fried to golden perfection. Served with a ranch dipping sauce.
- **BEER CHEESE & PRETZELS** 9.99
Homemade cheese dip made with Yee-Haw Dunkel beer, topped with jalapeños, and served with fresh corn tortilla chips and pretzels.
- **SPINACH ARTICHOKE DIP** 9.99
Fresh spinach and creamy artichoke dip served with corn tortilla chips.
- **SEAFOOD HUSHPUPPIES** 9.99
Crispy hushpuppies stuffed with shrimp, fish, and corn. Served with remoulade 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.

JUMBO WINGS

Seasoned, served with your favorite wing sauce and ranch or bleu cheese dressing:

**MILD
HOT
HONEY BBQ
BLACKJACK BOURBON**

8 Wings 10.49 12 Wings 13.99
ADDITIONAL SAUCES 50¢ EACH



PASTA

SPICY SHRIMP & CHICKEN PASTA

Bowtie pasta tossed in a spicy cream sauce with marinated chicken, Gulf shrimp, sun-dried tomatoes, green onions, and mushrooms. Topped with parmesan cheese. 10.99

ROASTED CHICKEN PASTA

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. 10.49

Land & Sea

BLACKJACK SALMON*

Fresh cold-water salmon grilled and marinated with our house-made blackjack bourbon sauce. Paired with rice pilaf and choice of side. 12.99

FISH & CHIPS

Lightly breaded, fried golden brown, served with French fries, seasonal vegetables, and homemade remoulade sauce. 10.49

GRILLED CILANTRO-LIME SHRIMP

Juicy marinated jumbo cilantro-lime shrimp served with rice pilaf and seasonal vegetables. 11.49

HAWAIIAN CHICKEN

8 oz. chicken breast marinated in our housemade teriyaki sauce topped with grilled pineapple slices. Served with rice pilaf and steamed broccoli. 10.99

GRILLED CILANTRO-LIME CHICKEN

Juicy cilantro-lime marinated chicken, grilled to perfection. Paired with rice pilaf and your choice of side. 10.49

SOUTHERN FRIED CHICKEN TENDERS

Specially seasoned, hand-breaded chicken tenders fried crisp and golden. Served with French fries, your choice of side and BBQ or honey mustard dipping sauce. 10.99

POT ROAST

Perfectly seasoned beef pot roast, slow roasted for maximum tenderness, and topped with brown mushroom gravy. Served with mashed potatoes and seasonal vegetables. 10.49

BABY BACK RIBS

Half-rack of ribs, slowly smoked over hickory wood coals, then grilled to perfection with sweet and tangy BBQ sauce. Served with French fries and choice of side.

HALF RACK 16.99 / FULL RACK 21.99

Add to any entree

Skewer of Shrimp 7.99

Grilled Chicken 6.99



SALADS

ADD CARAMELIZED PECANS OR AVOCADO TO ANY SALAD 1.50

STRAWBERRY CHICKEN

Grilled chicken breast, sliced thin, and served over mixed greens with strawberries, caramelized pecans, and bleu cheese crumbles. Accompanied by honey vinaigrette dressing. 11.99

CRISPY CHICKEN

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. 10.99

BLACK & BLEU*

Grilled blackened sirloin over mixed greens with vine-ripe tomatoes, cucumbers, bleu cheese crumbles, and Cajun fried onions. Drizzled with balsamic glaze and served with bleu cheese dressing. 12.99

SALMON AVOCADO*

Fresh, cold-water salmon grilled to order. Served over mixed greens tossed in our classic vinaigrette dressing, with tomatoes, cilantro, jalapeños, avocado, sautéed mushrooms, and topped with feta cheese. 14.99

HOUSE SALAD

Mixed greens with fresh tomatoes, cucumbers, mozzarella cheese, and bacon. 5.99

Dressings: Honey Vinaigrette

Bleu Cheese - Ranch - Honey Mustard

Classic Vinaigrette - Chipotle Ranch

BURGERS & Sandwiches

ALL BURGERS & SANDWICHES ARE SERVED WITH FRENCH FRIES.

CHEESEBURGER*

Our classic hand pressed burger, grilled to order, on a toasted bun with leaf lettuce, tomato, red onions, pickles, and your choice of American, Swiss, cheddar, or pepper jack. 10.99
ADD Applewood smoked bacon 1.49

THE GRILLED CHEESE CHEESEBURGER*

1/2 pound beef burger served on two melty, grilled cheese sandwiches in place of a traditional bun with lettuce, tomato, red onion and pickle. 11.99

MUSHROOM MELT*

Mouthwatering hamburger on a toasted bun with leaf lettuce, tomato, red onions, pickles, caramelized onions, mushrooms, and topped with Swiss cheese. 10.99

BUFFALO CHICKEN SANDWICH

Crispy or grilled chicken breast, tossed in our spicy buffalo sauce with melted pepper jack cheese, lettuce, and tomatoes, all on a toasted bun. Served with ranch or bleu cheese dressing. 9.99

PO' BOY

Golden-fried fresh fish fillet on a toasted hoagie roll with homemade remoulade sauce, lettuce, and sliced tomatoes. 9.99

TENNESSEE JACK GRILL

Grilled marinated chicken breast, basted with barbecue sauce and topped with melted pepper jack cheese, Applewood smoked bacon, lettuce, and tomato on a toasted bun. 9.99

ROASTED CHICKEN PHILLY

Hand-cut roasted chicken with sautéed peppers and onions, smothered with pepper jack cheese, served on a toasted hoagie roll. 9.99

WILD RANCH CHICKEN WRAP

Flour tortilla loaded with grilled chicken, shredded lettuce, cheese, bacon, diced tomatoes, and wild ranch sauce. 10.99

Sides

FRENCH FRIES

POTATO CRACKLINS

RICE PILAF

SWEET POTATO FRIES (Add 99¢)

MASHED POTATOES

SEASONAL VEGETABLES

STEAMED BROCCOLI

MAC & CHEESE

BAKED POTATO (Add 99¢)

SPICY STREET CORN



DRINK

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DRAFTS

BLUE MOON - Belgian White Ale

MillerCoors Brewing - Montreal, Quebec
A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma.
ABV 5.4% 12 oz 5 22 oz 7.50

MILLER LITE - Light Pale Lager

MillerCoors Brewery - Milwaukee, WI
Miller Lite is the original light beer, brewed to have more taste and only 96 calories.
ABV 4.2% 12 oz 4 22 oz 6.50

MICHELOB ULTRA - Pale Lager

Anheuser-Busch - St. Louis, MO
With just 2.6 carbs and 95 calories, you can enjoy the crisp, clean taste.
ABV 4.2% 12 oz 4 22 oz 6.50

BUD LIGHT - Lager

Anheuser-Busch - St. Louis, MO
A distinctively crisp taste with fewer calories.
ABV 4.2% 12 oz 4 22 oz 6.50

HAZY LITTLE THING - IPA

Sierra Nevada Brewing Co - Asheville, NC
Dry hopped and less filtered, hazy and fruit forward flavor with modest bitterness and a smooth finish.
ABV 6.7% 12 oz 5 22 oz 7.50

HOMESTYLE - IPA

Bearded Iris Brewing - Nashville, TN
The one that started it all. Heavily oated with a citrus kick.
ABV 6% 12 oz 6 22 oz 8.50

PERNICIOUS - IPA

Wicked Weed Brewing Co - Asheville, NC
Crafted in the mountains of North Carolina. Extra hoppy with a bright, clean finish.
ABV 7.3% 12 oz 6 22 oz 8.50

YUENGLING - Amber Lager

Yuengling Brewing Co - Pottsville, PA
Iconic American lager famous for its rich amber color and medium-bodied flavor.
ABV 4.5% 12 oz 5 22 oz 7.50

YEE-HAW DUNKEL - Munich Dunkel Lager

Yee-Haw Brewing Co - Johnson City, TN
Rich, deep and complex, our Munich Dunkel is many things, but heavy isn't one of them. This classic German dark lager is the beer style that started it all.
ABV 5.7% 12 oz 5 22 oz 7.50

LEFT HAND - Milk Stout

Left Hand Brewing Co - Longmont, CO
Roasted chocolate malt and coffee notes build the foundation for this creamy stout.
ABV 6% 12 oz 6 22 oz 8.50

YAZOO SUE - Smoked Porter

Yazoo Brewing - Nashville, TN
Big, rich, smoky malt bomb of a beer.
ABV 9.1% 10 oz 6 12 oz 8.50

TENNESSEE VALLEY BREWING - Seasonal

Tennessee Valley Brewing Co - Clarksville, TN
One of our favorite local breweries, ask your server what's on tap today!
ABV Varies% 12 oz 6 22 oz 8.50

GYPSY CIRCUS - Seasonal Gluten-Free Cider

Gypsy Cider Co - Kingsport, TN
We bring you the latest from Tennessee's first cider company.
ABV Varies% 12 oz 6 22 oz 8.50

SAMUEL ADAMS - Seasonal

Samuel Adams Brewing Co - Boston, MA
ABV % varies 12 oz 5 22 oz 7.50

Handcrafted COCKTAILS

NEW FASHIONED

10
Crown Royal Reserve Whiskey, Amaretto Disaronno, simple syrup, and a dash of bitters poured over a muddled orange slice and maraschino cherry for a smooth modern take on a classic cocktail.

MASON JAR MARGARITA

7.50
Our classic margarita on the rocks.
Upgrade to top shelf for + 2
Upgrade to Strawberry for + 50¢

HURRICANE

9
Our twist on a classic includes tequila, Captain Morgan, orange and pineapple juice, sour and strawberry puree.

CARIBBEAN CRUSH

7.50
Coconut rum, Captain Morgan, grenadine, orange juice, and pineapple juice.

THE PINK STARBURST

9
Western Son's Prickly Pear Vodka, orange juice, and a hint of grenadine make this sweet and tart mix an instant favorite!

ELECTRIC LEMONADE

7
Tangy and fresh! UV blue vodka, sour mix, and sprite.

PURPLE RAIN

8
This one will have you dancing. Vodka, razzmattaz, blue curacao, cranberry and fresh lime juice.

TRANQUILIZER

8
White and coconut rum with blue curacao, pineapple juice and sour mix make this our most popular drink in the house.

MOSCOW MULE

7.50
Vodka, Goslings ginger beer, and fresh squeezed lime juice.
UPGRADE to a flavored Svedka \$1
Raspberry - Clementine - Cucumber Lime - Mango Pineapple



WINE

LIGHTER AND FRUITY WHITES OR BLUSH

	glass	bottle
House Pinot Grigio	5.75	-
Lolailo White Sangria, Spain	7	26
Twisted Moscato, California	8	30
Beringer White Zinfandel, California	6	22
Chateau Ste. Michelle Riesling, Washington	7.50	28
Ecco Domani Pinot Grigio, Italy	7.50	28
14 Hands Pinot Grigio, Washington	8	29

FULLER BODIED WHITES

House Chardonnay	5.75	-
14 Hands Chardonnay, Washington	8	29
Kendall Jackson Vitner's Reserve Chardonnay, California	11	42
Cupcake Sauvignon Blanc, New Zealand	7	26
Santa Rita 120 Chardonnay, Chile	7	26

LIGHTER REDS

Lolailo Red Sangria, Spain	7	26
Smoking Loon Pinot Noir, California	8	30
Santa Rita 120 Pinot Noir, Chile	7	26

FULLER BODIED REDS

House Merlot	5.75	-
Gascon Malbec, Argentina	9	34
Francis Ford Coppola Merlot, California	9.50	34

BOLD REDS

House Cabernet Sauvignon	5.75	-
Columbia Crest Cabernet Sauvignon, Washington	8	30
Francis Ford Coppola Cabernet, Washington	9.50	34

FIZZ

Freixenet Carta Nevada 187ML, Spain	10	-
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JOIN US FOR HALF PRICE WINE ON
Wine Down Wednesdays

Desserts

Crème Brûlée CHEESECAKE

Velvety layers of crème brûlée, chocolate ganache and our signature cheesecake served with fresh sliced strawberries and whipped cream. 6.99

TWO LAYER KEY LIME PIE

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 whipped cream and fresh toasted coconut. 5.99

KAHLUA FUDGE BROWNIE

Homemade chocolate brownie covered in a layer of chocolate sauce and pecans. Topped with vanilla ice cream and more chocolate! 5.99