



LUNCH

Served Daily 11a to 5p

Sandwiches

> Includes a cold case side dish <

Liberty Joe	7
sloppy joe done right	
+ extra hot	.5
Arizona Sky (pressed)	7.5
ham, creamy fontagne cheese, mixed greens, roasted poblano aioli	
Italia (pressed)	8
sliced Molinari® salame, mortadella, sopressatta, dry cured Sicilian olives, roasted red pepper, greens, provolone, olive oil, balsamico	
Caprese	7
mozzarella, tomato, basil, olive oil, balsamico	
Maiden Lane	8
roasted turkey, brie, red cabbage slaw, cranberry, horseradish aioli	
Picnic	8
roasted turkey, caramelized pecans, green apple, blue cheese, mixed greens, roasted red pepper aioli	
Farmer (pressed)	7
zucchini, yellow squash, portobello, fresh herbs, goat cheese, roasted red peppers, grilled sweet potato	
Rancher (pressed)	12
beef filet, caramelized onion, blue cheese, arugula, horseradish aioli	
Liberty Grilled Cheese	6
jack + cheddar, tomato on request	
+ bacon	2
Pure Egg Salad	6
eggs + best foods® mayo, classic	
+ bacon	2
Grilled Chicken Salad	7
cranberries, pecans, apples	

Cold Case

side	2	cup	3
pint	5		

- Corn, Tomato + Bean Salad
- Roasted Sweet Potato Salad
- Fresh Vegetable of the Day
- Creamy Potato Salad
- Chilled Caprese Pasta Salad
- Today's Hummus

Soup

Liberty Minestrone	
italian vegetables, pasta, pesto	
cup	3.5
bowl	5.5

consuming raw or uncooked food can increase your chances of acquiring a foodborne illness

Wood Fired Pizza

Margherita	8.5
mozzarella, tomato sauce, basil	
Grilled Sausage	10
grilled Schreiner's italian sausage, mozzarella, tomato sauce, roasted onion, ricotta, fresh herbs	
Molinari®	11
Molinari® salami, mozzarella, tomato sauce, dry cured Sicilian olives, basil	
White	11
parmesan cream sauce, smoked mozzarella, grilled chicken, chopped bacon, arugula, pine nuts	
Vegetarian	9.5
mozzarella, tomato sauce, roasted vegetables, pecorino romano, fresh herbs	
Starter	5
olive oil, rosemary, pecorino romano	
+ hummus	2

Sicilian Pan Pizza

served by the slice – a generous rectangle

Cheese	5
tomato sauce, mozzarella, herbs	
Pepperoni	6.5
tomato sauce, mozzarella, pepperoni	
Market	6
check the sign by the pizza oven for today's creation	

Salmon PLT >New<

grilled salmon, thick crispy	11
pancetta, chipotle aoli, tomato, shredded iceberg, kettle chips	
+avocado slices	1

Best Chicken Sandwich

grilled breast, monterey jack,	9
spicy avocado spread, chipotle vinaigrette, tomato, red onion, shredded iceberg, kettle chips	

**Open M-Sat 7a – 9p
Sun 7a-8p**

February 2010 Menu

230 North Gilbert Road
Gilbert Arizona 85234
www.libertymarket.com

(480) 892-1900

Salads

Farmer	6
mixed greens, diced farm-fresh vegetables, lemon vinaigrette, croutons	
Half-size	3.5
Caprese	8
mozzarella, tomato, fresh basil, greens, olive oil, balsamico	
Italia	8
chopped greens, arugula, dry cured sicilian olives, Molinari® salami, oven dried tomato, artichoke, garbanzo beans, basil, shaved pecorino-romano cheese, croutons, lemon vinaigrette	
Picnic	8
mixed greens, turkey, caramelized pecans, green apple, blue cheese, balsamic vinaigrette	
Far East	6
asian mixed greens, crispy wontons, red bell pepper, black sesame seeds, honey soy vinaigrette	
+ steak 3 + grilled chicken	2.5
Hollywood Cobb	10
chopped greens, grilled chicken, bacon, blue cheese, hard cooked eggs, avocado, tomato, red wine vinaigrette or blue cheese dressing	
Rancher	10
mixed greens, grilled steak, caramelized onion, arugula, blue cheese, croutons, chipotle vinaigrette	

Plates

Antipasto	11
liberty olive blend, grilled or roasted vegetables, Molinari® cured meats, artisanal cheese, crisp	

Salmon Plate	10
cured salmon (chilled), lemon olive oil, greens, tapenade, chives, crisp	

House Feature

Liberty Bowl	8
roasted meatballs, marinara sauce, pecorino romano, grilled bread	

Liberty Bowl + Pasta	8.5
with a generous helping of pasta	

The Tower Burger

½ lb. ground chuck, tomato, red onion, shredded iceberg, grilled sesame kaiser roll, kettle chips, dip trio	9
+ extra ½ lb. patty	3
+ cheese	1
american, aged cheddar, monterey jack, st. pete blue	
+ bacon	1.5

BEVERAGES



All wines by the glass \$5
11a – 4p weekdays

Self Service Beverages

Fountain (Coke Products) Coke® products	2
Iced Tea Revolution® freshly brewed	2
Coffee oak wood roasted, Mr. Espresso house blend (reg + swiss water decaf) coffee of the day	2

Espresso Bar Beverages

Hand crafted at the E-61 Bar

Espresso	1.50	2.00	
Macchiato espresso, milk foam	1.75	2.25	
Cappuccino classic, free pour	2.50		
Caffé Latte espresso, milk	2.75	3.25	3.75 bowl
Caffé Mocha espresso, choc milk	3.00	3.50	4.00 bowl
Hot Chocolate fresh steamed	2.75	3.25	3.75 bowl
Café au Lait americano, milk	2.50	3.00	3.50 bowl
Americano espresso, hot water	2.25	3.00	
Caffé Corretto espresso, grappa, raw sugar	4.50*		
Café Cubano cuban espresso, raw sugar	2.25		
Cortadito cuban micro-latte	2.50	3.00	
Café Noisette espresso, half+half, whipped cream	2.50		
Ca Phé vietnamese coffee, iced	2.75		
French Press french roast (reg+decaf)	5.00		
Hot Tea Revolution® assorted	2.00		
Italian Soda marketmade syrup, White Rock soda	2.50	3.00	
Italian Cremosa italian soda, half+half	2.75	3.25	
Extra Shot	0.50		
Extra Syrup	0.50		
Non-Dairy	0.50		
Whipped Cream	N/C		

*Contains alcohol

Beer

Listed from lightest to darkest, all bottles

Hoegaarden Belgian White (Belgium) smooth, lemon, corriander	4
Weihenstephan Hefeweizen Classic Hefeweizen (Bavaria) refreshing, lemon, malt	4.5
Estrella Damm Lager Euro Lager (Barcelona, Spain) crisp, mild, quaffable	4
Sam Adams Boston Lager US Lager (Boston) balanced, slight caramel, floral	3.5
Anchor Steam California Common (San Francisco) complex, balanced, a classic	4
Pilsner Urquell Pilsner (Czech Republic) distinct hops, lemon, spice	4
4 Peaks 8th St. Ale English Pale Ale (Tempe, AZ) balanced, citrus, mild sweetness	3.5
Samuel Smith Nut Brown Ale English Brown Ale (London) smooth, toasty, hazelnuts	5
Stone Pale Ale US Pale Ale (San Diego) hoppy, malty, crisp	5
Chimay Red Label Trappist Ale (Belgium) elegant, silky, dried fruit	6.5
Dogfish Head 90 Min. IPA India Pale Ale (Delaware) hoppy, raisins, citrus	5.5
Anchor Porter Porter (San Francisco) smooth, rich, caramel	4
Guinness Stout Draught Stout (Dublin, Ireland) creamy, roasty, coffee	4.5
Hitachino Nest Espresso Stout Stout (Ibaraki, Japan) pitch black, creamy, espresso	6.5

Champagne + Prosecco

Zardetto Prosecco NV Prosecco (Veneto, Italy) fruit forward, lightly sweet	7/28
Pommery POP NV Champagne (Reims, France) fun and refreshing	16 (187ml)
Veuve Clicquot "Yellow Label" NV Champagne (Reims, France) classic champagne, finesse	69

Refreshing Whites + Rosés

New Age White Blend 08 (Argentina) tropical layers, easy drinking	6/24
Chiarlo Nivoli Moscato d'Asti Moscato 07 (Piedemonte, Italy) apricot, lush, excitingly different	24 (375ml)
Graham Beck Rose Pinotage Rose 07 (South Africa) strawberry overtones, dry finish	24

Crisp Whites

Charles Krug Sauvignon Blanc Sauvignon Blanc 07 (Napa Valley) mouth-filling citrus overtones	8/32
Nobilo Sauvignon Blanc Sauvignon Blanc 07 (New Zealand) refreshing hints of grapefruit	32
Kris Pinot Grigio Pinot Grigio 07 (Trentino, Italy) fruit forward, lingering finish	9/36

Chardonnay

Morro Bay 06 (California) lightly oaked, buttery finish	28
Angeline 06 (Russian River) classic russian river	8/32
Clos La Chance 06 (Santa Cruz) unoaked, elegant	48

Classic Italian Reds

Colosi Rosso Nero d'Avola 06 (Sicily) simple-drinking, food friendly	8/32
Rocca delle Macie Chianti Chianti Classico 05 (Tuscany) smooth, clean, fruit forward	9/36

Food Friendly Reds

Langhorne Crossing Red Blend 05 (Australia) wow! lotta wine for the money	7/28
Sullberg Merlot Merlot 06 (Sonoma) sultry, ripe black cherries	7/28
Montes Pinot Noir Pinot Noir 06 (Chile) elegant, cherry jam	8/32
Hey Mambo Sultry Red Bistro Red Blend 06 (California) a fascinating bowl of fruit	8/32
Ramon Bilbao Tempranillo Tempranillo 05 (Rioja, Spain) hearty, old world style	36 SPECIAL: 25

Cabernet Sauvignon

Morro Bay 03 (Central Coast) delightful, easy-drinker	7/28
Solaire 05 (Paso Robles) classic black currant, rich style	40
Charles Krug 05 (Yountville) elegant, smooth, quality cab	48

Heavy Hitting Reds

Terra Rosso 'Old Vine' Malbec Malbec 04 (Argentina) rustic, spicy, bold	32
OZV 'Old Vine' Zinfandel Zinfandel 05 (Lodi) jammy fruit bomb	10/40
Swanson Merlot Merlot 04 (Oakville) classic merlot, great finish	48



DINNER

Served M-Sat 5p to 9p
Sun 5p to 8p

Starters

- Starter Pizza** 5
olive oil, rosemary, pecorino romano
+ hummus 2
- Caprese Salad** 8
mozzarella, tomato, fresh basil,
greens, olive oil, balsamico
- Antipasto Plate** 11
liberty olive blend, grilled or roasted
vegetables, Molinari® cured meats,
artisanal cheese, crisps
- Salmon Plate** 10
cured salmon (chilled), lemon olive oil,
greens, tapenade, chives, crisps
- Hummus+Olives Plate** 6
today's hummus, lemon olive oil,
liberty olive blend, crisps
- Olive Bowl** 3.5
liberty olive blend, marinated in Italian
herbs and citrus peel, crisps

Soup/Salad

- Liberty Minestrone**
italian vegetables, pasta, pesto
cup 3.5
bowl 5.5
- Dinner Salad** 3.5
mixed greens, diced farm-fresh
vegetables, lemon vinaigrette, croutons

Entree Salads

- Italia** 8
chopped greens, arugula, dry cured
sicilian olives, Molinari® salami, oven
dried tomato, artichoke, garbanzo
beans, basil, croutons, lemon
vinaigrette
- Picnic** 8
mixed greens, turkey, caramelized
pecans, green apple, gorgonzola,
balsamic vinaigrette
- Far East** 6
asian mixed greens, crispy wontons,
red bell pepper, black sesame seeds,
honey soy vinaigrette
+ grilled steak 3
+ grilled chicken 2.5
- Hollywood Cobb** 10
chopped greens, grilled chicken,
bacon, blue cheese, hard cooked eggs,
avocado, tomato, red wine vinaigrette
or blue cheese dressing
- Rancher** 10
mixed greens, grilled steak,
caramelized onion, arugula, blue
cheese, croutons, chipotle vinaigrette

Dinner Entrees

- Apricot Glazed Chicken** 14
grilled double chicken breast,
apricot glaze, savory whipped
sweet potato, seasonal vegetable
- Flatiron Steak** 17
mr. pibb marinade, chimichurri
sauce, roasted garlic smashed
potato, seasonal vegetable
- Simply Grilled Halibut** 17
simply grilled, oven roasted
tomato salsa, mashed roasted
cauliflower, seasonal vegetable
- Chef's Seafood Special** mkt
(available friday+saturday only)
- Salmon PLT (New)** 11
grilled salmon, thick crispy
pancetta, chipotle aoli, tomato,
shredded iceberg, kettle chips
+avocado slices 1
- Tower Burger** 9
½ lb. ground chuck, tomato,
red onion, shredded iceberg,
grilled sesame kaiser roll,
kettle chips, dip trio
+ extra ½ lb. patty 3
+ cheese 1
american
aged cheddar
monterey jack
st. pete blue
+ bacon 1.5
- Best Chicken Sandwich** 9
grilled breast, monterey jack,
spicy avocado spread, chipotle
vinaigrette, tomato, red onion,
shredded iceberg,kettle chips
- Liberty Bowl** 8
roasted meatballs, marinara
sauce, pecorino romano, grilled
bread
with pasta 8.5
- Grilled Chicken Pasta** 11
parmesan cream sauce, smoked
mozzarella, grilled chicken,
seasonal vegetables, chopped
bacon, pasta, pecorino romano

Sides

- Garlic Smashed Potato** 3
- Whipped Sweet Potato** 3
- Seasonal Vegetable** 3
- Creamy Potato Salad** 2
- Caprese Pasta Salad** 2
- Sweet Potato Salad** 2

Wood Fired Pizza

- Margherita** 8.5
mozzarella, tomato sauce, basil
- Grilled Sausage** 10
grilled Schreiner's Italian sausage,
mozzarella, tomato sauce, roasted
onion, ricotta, fresh herbs
- Molinari®** 11
Molinari® salami, mozzarella, tomato
sauce, dry cured Sicilian olives, basil
- White** 11
parmesan cream sauce, smoked
mozzarella, grilled chicken, chopped
bacon, arugula, pine nuts
- Vegetarian** 9.5
mozzarella, tomato sauce, roasted
vegetables, pecorino romano,
fresh herbs
- Chef's Pizza** 12
chef's combination for today

Sicilian Pan Pizza

served by the slice – a generous rectangle

- Cheese** 5
tomato sauce, mozzarella, herbs
- Pepperoni** 6.5
tomato sauce, mozzarella, pepperoni
- Market** 6
chef's combination for today

Desserts

all desserts baked in-house

- Red Velvet Cake** 5
classic, cream cheese frosting
- Carrot Cake** 5
moist crumb, cream cheese frosting
- Bread Pudding** 5
served warm w fresh whipped cream
- Big Square Brownie** 4
dutch cocoa, walnuts

Our Favorite Wines

- Lander-Jenkins** 6.5/24
Chardonnay 08 (California)
peach, apricot, creamy finish
- Kris Pinot Grigio** 7/27
Pinot Grigio 08 (Trentino, Italy)
fruit forward, lingering finish
- Charles Krug Sauvignon Blanc** 8/29
Sauvignon Blanc 08 (Napa Valley)
mouth-filling citrus overtones
- Montes Pinot Noir** 7/27
Pinot Noir 06 (Chile)
elegant, cherry jam
- Hey Mambo Sultry Red** 7/25
Bistro Red Blend 06 (California)
a fascinating bowl of fruit
- Charles Krug Cabernet** 12/39
Cabernet Sauvignon 06 (Yountville)
elegant, smooth, quality cab
- Foley Pinot Noir** 13.5/47
Pinot Noir 06 (Santa Maria)
this a pinot noir of majestic quality

Open Mon-Sat 7a – 9p
Sun 7a – 8p

February 2010 Menu
(480) 892-1900



All wines by the glass \$5*

11a – 4p weekdays

* Charles Krug Cabernet/Foley - \$7

Sandwiches

Includes a cold case side dish

Liberty Joe	7
sloppy joe done right	
+ extra hot	.5
Arizona Sky (pressed)	7.5
ham, creamy fontagne cheese, mixed greens, roasted poblano aioli	
Italia (pressed)	8
sliced Molinari® salame, mortadella, sopressatta, dry cured Sicilian olives, roasted red pepper, provolone, olive oil, balsamico	
Caprese	7
mozzarella, tomato, basil, olive oil, balsamico	
Maiden Lane	8
roasted turkey, brie, red cabbage slaw, cranberry, horseradish aioli	
Picnic	8
roasted turkey, caramelized pecans, green apple, gorgonzola, mixed greens, roasted red pepper aioli	
Farmer (pressed)	7
zucchini, yellow squash, portobello, fresh herbs, goat cheese, roasted red peppers, grilled sweet potato	
Rancher (pressed)	12
filet of beef, caramelized onion, blue cheese, arugula, horseradish aioli	
Liberty Grilled Cheese	6
jack + cheddar, tomato on request	
+ bacon	2
Pure Egg Salad	6
eggs + best foods® mayo, classic	
+ bacon	2
Grilled Chicken Salad	7
cranberries, pecans, apples	

Cold Case

side	2	cup	3
pint	5		

- Corn, Tomato + Bean Salad
- Roasted Sweet Potato Salad
- Fresh Vegetable of the Day
- Creamy Potato Salad
- Chilled Caprese Pasta Salad
- Today's Hummus

We also offer a complete menu of espresso drinks from the E-61 Bar.

Beer

Listed from lightest to darkest, all bottles

Hoegaarden	4
Belgian White (Belgium)	
smooth, lemon, corriander	
Weihenstephan Hefeweizen	4.5
Classic Hefeweizen (Bavaria)	
refreshing, lemon, malt	
Session Premium Lager	3.5
US Lager (Hood River, OR)	
easy drinking, what bud should be	
Sam Adams Boston Lager	3.5
US Lager (Boston)	
balanced, slight caramel, floral	
Anchor Steam	4
California Common (San Francisco)	
complex, balanced, a classic	
Pilsner Urquell	4
Pilsner (Czech Republic)	
distinct hops, lemon, spice	
4 Peaks 8th St. Ale	3.5
English Pale Ale (Tempe, AZ)	
balanced, citrus, mild sweetness	
4 Peaks Killlifter	3.5
Scottish Ale (Tempe, AZ)	
caramel malt, toasty finish	
Samuel Smith Nut Brown Ale	5.5
English Brown Ale (London)	
smooth, toasty, hazelnuts	
Stone Pale Ale	5
US Pale Ale (San Diego)	
hoppy, malty, crisp	
Anchor Liberty Ale (22 oz.)	6
US Pale Ale (San Francisco)	
floral hops, apricot, raw honey	
Chimay Red Label	7.5
Trappist Ale (Belgium)	
elegant, silky, dried fruit	
Dogfish Head 90 Min. IPA	5.5
India Pale Ale (Delaware)	
hoppy, raisins, citrus	
Anchor Porter	4
Porter (San Francisco)	
smooth, rich, caramel	
Guinness Stout Draught	4.5
Stout (Dublin, Ireland)	
creamy, roasty, coffee	

Champagne + Prosecco

Zardetto Prosecco	8/29
NV Prosecco (Veneto, Italy)	
fruit forward, lightly sweet	
Pommery POP	13.5
NV Champagne (Reims, France)	(187ml)
fun and refreshing	
Veuve Clicquot "Yellow Label"	68
NV Champagne (Reims, France)	
classic champagne, finesse	

Refreshing Whites + Rosés

New Age	6/21
White Blend 08 (Argentina)	
tropical layers, easy drinking	
Chiarlo Nivoli Muscato d'Asti	19
Muscato 07 (Piedemonte, Italy)	(375ml)
apricot, lush, excitingly different	
Chateau St. Michele Riesling	6/19
Riesling 08 (Washington)	
bright passionfruit, sweet lime	

Crisp Whites

Charles Krug Sauvignon Blanc	8/29
Sauvignon Blanc 08 (Napa Valley)	
mouth-filling citrus overtones	
Nobilo Sauvignon Blanc	27
Sauvignon Blanc 08 (New Zealand)	
refreshing grapefruit note	
Kris Pinot Grigio	7/27
Pinot Grigio 08 (Trentino, Italy)	
fruit forward, lingering finish	

Chardonnay

Lander-Jenkins 08 (California)	6.5/24
apricot, peach, creamy finish	
Benziger Certified Sustainable	9.5/32
Sangiaco Vineyard 07 (Carneros)	
lightly oaked, elegant, peach notes	

Classic Italian Reds

Colosi Rosso	7/27
Nero d'Avola 07 (Sicily)	
simple-drinking, food friendly	
Rocca delle Macie Chianti	8/29
Chianti Classico 06 (Tuscany)	
smooth, clean, fruit forward	

Food Friendly Reds

Dos Cabezas "Toscano"	10/34
Red Blend 06 (Arizona!)	
super tuscan-style blend	
Langhorne Crossing	6/21
Red Blend 06 (Australia)	
wow! lotta wine for the money	
Hawk Crest Merlot	7/27
Merlot 04 (California)	
copious fruit, vanilla spice, supple	
Montes Pinot Noir	7/27
Pinot Noir 06 (Chile)	
elegant, cherry jam	
Hey Mambo Sultry Red	7/25
Bistro Red Blend 06 (California)	
a fascinating bowl of fruit	

Foley Pinot Noir	13.5/47
Pinot Noir 07 (Santa Rita Hills)	
superb quality, blackberry/blueberry	

Cabernet Sauvignon

Lander-Jenkins 07 (California)	6.5/24
bing cherry, blackberry	
Charles Krug 06 (Yountville)	12/39
elegant, smooth, quality cab	

Heavy Hitting Reds

Terra Rosso 'Old Vine' Malbec	27
Malbec 04 (Argentina)	
rustic, spicy, bold	
OZV 'Old Vine' Zinfandel	9/33
Zinfandel 05 (Lodi)	
jammy fruit bomb	
Swanson Merlot	48
Merlot 04 (Oakville)	
classic merlot, great finish	