

AMAZING BEERS!

ALES

LIBERTY NUT BROWN
LIBERTY IPA

LAGERS

LIBERTY LAGER
STELLA ARTOIS
ANCHOR STEAM
PABST BLUE RIBBON
YUENGLING

OSKAR BLUES MAMA'S LITTLE YELLA PILS

WHEAT & WHITES

WIDMER HEFEWEIZEN
NEWSOUTH WHITE
BLUE MOON

REDS & PALES

LIBERTY ROCKET RED
NEW BELGIUM FAT TIRE
SWEETWATER 420

STOUTS & PORTERS

GUINNESS STOUT

SEASONALS

LIBERTY SEASONAL
BROOKLYN SEASONAL
SAM ADAMS SEASONAL
WESTBROOK SEASONAL
BELL'S SEASONAL
DOGFISH HEAD SEASONAL
STONE SPECIAL RELEASES

HIGH GRAVITY

DELIRIUM TREMENS BELGIAN
WHITE 8.5% ABV
STONE IPA 6.9% ABV
STONE ARROGANT BASTARD 7.2% ABV
BEAR REPUBLIC RACER #5 7% ABV
CHIMAY 8% ABV
DOGFISH HEAD 90 MINUTE IPA 9% ABV
DOGFISH HEAD MIDAS TOUCH
GOLDEN ALE 9% ABV
WIDMER DEADLIFT IPA 8.6% ABV

IN ROTATION

We keep six tap handles in rotation to make sure we offer you the best of what's new and exciting!

BREW SAMPLER

YOUR CHOICE OF 4 - 4OZ
SAMPLES OF REGULAR BEER \$6

GRAVITY SAMPLER

YOUR CHOICE OF 4 - 4OZ
SAMPLES OF HIGH GRAVITY \$9

LIBERTY IS PROUD TO CELEBRATE

Local farm to table ingredients & from scratch recipes

We are proud to work with the following local purveyors: Boone Hall Farms | Fields Farms Sweet Bay Hydroponics

Certified Angus Beef steaks & in-house ground burgers

Over 35 beers on tap

KAMINSKY'S
BAKING CO.
AT LIBERTY

Fresh desserts and bread products made by our in-house bakery daily

Please ask your server about today's selections.

EXECUTIVE CHEF
Patrick Ward

COMMUNITY RESPONSIBILITY FUND

As a member of this grand community, we are proud of the fact that we have instituted a self-imposed "community responsibility fund". Liberty uses a percentage of every dollar you spend to support the TBoonz Foundation, Inc. With these monies, we support various charities, service projects, schools and deserving individuals who make daily contributions for the betterment of our communities. We have always felt we have a strong responsibility to give back to the communities that nurture us and we thank you for helping us achieve this goal!



Charleston, SC
Columbia, SC



Augusta, GA



Charleston, SC
Myrtle Beach, SC



Columbia, SC
Myrtle Beach, SC
Greenville, SC
Mount Pleasant, SC



High Point, NC
Myrtle Beach, SC



Charleston, SC



Myrtle Beach, SC



Myrtle Beach, SC



TAP ROOM & GRILL

LUNCH MENU

1028 JOHNNIE DODDS BLVD.
MOUNT PLEASANT, SC 29464
843-971-7777 • WWW.TBOONZ.COM

18% Gratuity added for parties of 8 or more. Please refrain from smoking cigars, pipes or aromatic cigarettes (except in designated areas).

We accept Discover Card, MasterCard, Visa and American Express.

STARTERS

TRIO DIPS N CHIPS

pico de gallo | pimento cheese | queso \$7.95

LIBERTY BIG CITY NACHOS

fresh corn tortillas | roasted chicken | sour cream | pico de gallo | queso | jalapenos \$9.95

BUFFALO STYLE WINGS

original **OR** double fried | hot – medium **OR** mild sauce \$8.95

SIGNATURE WOOD FIRE GRILLED WINGS

celery | BBQ sauce \$8.95

AHI TUNA ROLL

sesame crusted | seaweed salad | teriyaki glaze \$9.95

SPICY PEEL-N-EAT SHRIMP

old bay | beer boiled | housemade cocktail sauce | 1/2 lb \$10.95

LIBERTY SOFT PRETZELS

housemade ale mustard \$4.95

SHRIMP CEVICHE

crisp tortillas | queso fresco \$8.95

SOUTHERN FRIED CALAMARI

goat cheese crumbles | spicy remoulade | pineapple relish \$8.95

ENTREE SALADS

LIBERTY HOUSE SALAD

tomatoes | cucumbers | herb croutons | gruyere cheese | honey lime vinaigrette \$4.50

Entree Salad with

steak | grilled chicken | salmon **OR** shrimp \$10.95

CAESAR HOUSE SALAD

shaved parmesan | herb croutons \$4.50

Entree Salad with

steak | grilled chicken | salmon **OR** shrimp \$10.95

ICEBERG WEDGE

apple smoked bacon | tomatoes | bleu cheese crumbles | bleu cheese dressing \$4.95

CAPRESE SALAD

buffalo mozzarella | local tomatoes | basil pesto | tomato coulis \$7.95

HAWAIIAN CHOPPED SALAD

grilled shaved chicken | chopped mixed greens | red peppers | cucumbers
roasted peanuts | pineapple | fried wonton | honey lime vinaigrette \$9.95

MARINATED BEEF SALAD

marinated tenderloin | mixed greens | green onions | pickled garlic | fresh ginger
cilantro | crispy noodles | sesame vinaigrette | red peppers \$10.95

FRESH FRUIT & MIXED GREENS SALAD

fresh seasonal fruit | goat cheese | mixed greens | candied walnuts
bacon & white balsamic vinaigrette \$8.95

PIZZA

MARGUERITE PIZZA

tomatoes | fresh mozzarella | basil pesto \$9.95

TAPROOM PIZZA

house ground hamburger | pepperoni | mushrooms | roasted peppers |
shredded mozzarella \$10.95

GRILLED BBQ CHICKEN PIZZA

caramelized onions | shredded | mozzarella \$9.95

CERTIFIED ANGUS BEEF® BURGERS

Ground in-house and cooked to order, served on house made brioche buns
with hand cut fries & kosher dill pickle

CLASSIC BURGER

american cheese | lettuce | tomato | pickles | mustard | ketchup | mayonnaise \$8.95

FREEDOM BURGER

cheddar | apple smoked bacon | fried egg | onion straws | lettuce | tomato \$9.95

TAPROOM BURGER

caramelized onions | roasted red peppers | goat cheese crumbles | spring mix \$9.95

LIBERTY BURGER

apple smoked bacon | Swiss | mushrooms | onions \$9.95

SMOKEHOUSE BURGER

apple smoked bacon | BBQ sauce | cheddar | lettuce | tomato \$9.95

SIGNATURE SANDWICHES

Served with hand cut fries & kosher dill pickle

STEAK SANDWICH

tenderloin tips | mushrooms | onions | queso \$9.95

GRILLED HERB MARINATED CHICKEN BREAST

cheddar | lettuce | tomato | bacon | vocado-jalapeno aioli \$9.95

WASABI TUNA

ahi tuna | wasabi mayonnaise | pickled ginger \$9.95

GROUPER SANDWICH

lightly battered | cheddar | lettuce | tomato | housemade tartar \$9.95

SHAVED BBQ CHICKEN SANDWICH

cheddar | caramelized onions \$9.95

SALMON BLT

salmon | bacon | lettuce | tomato | housemade tartar \$9.95

ENTREES

TENDERLOIN MEDALLIONS

demi-glace | yukon gold mashed potatoes | sautéed spinach \$14.95

LOWCOUNTRY FISH AND CHIPS

beer battered | housemade tartar | hand cut fries \$11.95

PORK TENDERLOIN

citrus marinated | bourbon mustard glaze | yukon gold mashed potatoes
sautéed spinach \$14.95

SLOW SMOKED BABY BACK RIBS

1/2 rack | signature mac n'cheese \$13.95

EDISTO FRIED SHRIMP

apple cider slaw \$15.95

SIDES

FRESH HAND CUT FRIES \$3

SIGNATURE MAC N CHEESE \$4

APPLE CIDER SLAW \$3

CHARLESTON RICE PILAF WITH
TASSO HAM \$3

YUKON GOLD MASHED POTATOES \$3

SAUTÉED SPINACH \$3

HOUSEMADE PICKLES \$2

\$8.88 BLUE PLATE

Monday

OYSTER PO BOY

lettuce | tomato | housemade tartar
hand cut fries

Tuesday

FRIED BONE-IN PORK CHOPS

saw mill gravy | yukon gold
mashed potatoes

Wednesday

MEATLOAF

tomato sauce | yukon gold
mashed potatoes

Thursday

SOUTHERN FRIED CHICKEN BREAST

saw mill gravy | yukon gold mashed
potatoes

Friday

FISH TACOS

Crispy Shrimp **OR** Ahi Tuna (choice of
two) pico de gallo | cilantro |
spicy remoulade drizzle | charleston
rice pilaf with tasso ham

* *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.