

LIBERTY BREWERY & GRILL

LIBERTY BEERS

MISS LIBERTY LAGER

GOLD MEDAL WINNER 2009, 2013 • SILVER MEDAL WINNER 2008, 2011, 2015, 2016

BRONZE MEDAL WINNER 2010, 2014, 2017 • CAROLINAS CHAMPIONSHIP OF BEER

Our Number One seller! Light, dry and refreshing, this filtered all malt lager is fermented cool with a long cold storage to produce a clean beer that is a perfect alternative to the macro-produced beers of the world. But you don't need a "Born-On" date when you can have beer in the delivery room!

DEEP RIVER WHEAT

GOLD MEDAL WINNER 2010, 2016, 2017 • SILVER MEDAL WINNER 2013

BRONZE MEDAL WINNER 2012, 2015 • CAROLINAS CHAMPIONSHIP OF BEER

Made with almost 50% wheat, this lighter ale is an American interpretation of a German classic. Light-medium in body, this hazy beer has a nice crisp tart finish.

BLACKBERRY WHEAT

GOLD MEDAL WINNER 2015, 2016, 2017 • SILVER MEDAL WINNER 2009, 2011, 2012, 2013, 2014, 2017

BRONZE MEDAL WINNER 2010 • CAROLINAS CHAMPIONSHIP OF BEER

By adding 80 pounds of pure blackberries to a batch of our wheat beer, we created a very refreshing beer that combines the mild tartness of the wheat beer with the flavor and aroma of pure blackberries.

INDIA PALE ALE

GOLD MEDAL WINNER 2013, 2014 • SILVER MEDAL WINNER 2010, 2015, 2016, 2017

BRONZE MEDAL WINNER 2011, 2017 • CAROLINAS CHAMPIONSHIP OF BEER

The hoppiest of our beers, our orange-hued IPA lets hop bitterness, flavor and aroma come to the forefront while a small amount of Caramel and Munich malts give a bit of backbone to one of our best selling beers.

ROCKET'S RED ALE

This amber/red brew provides a pleasant balance between hop and malt character. Mild caramel flavor is balanced with light toasted notes. Medium bodied, this brew has hop additions to provide a perfect balance to the beer.

NUT BROWN ALE

GOLD MEDAL WINNER 2008, 2010, 2014, 2016, 2017 • SILVER MEDAL WINNER 2011, 2015

BRONZE MEDAL WINNER 2012, 2013, 2017 • CAROLINAS CHAMPIONSHIP OF BEER

Slightly malty, this medium bodied brown ale brings a nice mild chocolate and toffee character to the palate. British hops are meant only for balance and provide a delicate earthy/woody aroma. Additions of specialty malts provide the signature nutty flavor.

PATRIOT PORTER

This dark brown beer is medium-full bodied and possesses full bready chocolate character without the harsher roasted flavors of a stout. Usually on tap from Spring to Fall.

OATMEAL STOUT

GOLD MEDAL WINNER 2014, 2015, 2017 • SILVER MEDAL WINNER 2009, 2012, 2016

BRONZE MEDAL WINNER 2010, 2013 • CAROLINAS CHAMPIONSHIP OF BEER

Full bodied and black, this brew brings rich chocolate and roasted characteristics to your palate. Rolled oats provide a velvety depth to the beer and helps give a smoother mouth feel.

Usually on tap from Fall to Spring.

SEASONAL SELECTION

Our seasonals have won numerous medals at the Carolinas Championship of Beer.

We will often have one or two more beers available that are different from the above list.

PLEASE ASK YOUR SERVER WHAT IS CURRENTLY AVAILABLE.

Varied and ranging from German, English, Belgian, American and all styles in between, these brews will give you a constantly changing look and taste of the wide world that craft beer has to offer.



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TBONZ
GILL & GRILL

MYRTLE BEACH, SC
CHARLESTON, SC
WEST ASHLEY, SC



AUGUSTA, GA
EVANS, GA

LIBERTY
TAP ROOM & GRILL

MYRTLE BEACH, SC
COLUMBIA, SC
IRMO, SC
GREENVILLE, SC

KAMINSKY'S
DESSERT CAFE

CHARLESTON, SC
WEST ASHLEY, SC
COLUMBIA, SC

PEARLZ

— OYSTER BAR —

CHARLESTON, SC
WEST ASHLEY, SC
COLUMBIA, SC
CHARLOTTE, NC

FLYING FISH

Public Market & Grill

NORTH MYRTLE BEACH, SC

RIOZ

BRAZILIAN STEAKHOUSE

MYRTLE BEACH, SC
NORTH MYRTLE BEACH, SC
COLUMBIA, SC

TACOMUNDO
KITCHEN Y CANTINA

NORTH MYRTLE BEACH, SC



TBONZ FOUNDATION INC.

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.