



MYRTLE BEACH



LIBERTY
TAP ROOM & GRILL



STARTERS

LIBERTY FRIES 9.95

potato wedges, ranch dressing, mixed cheese, applewood smoked bacon

PIMENTO CRAB DIP 15.95

Creamy pimento cheese, lump crab meat topped with panko bread crumbs

BAKED PRETZEL BITES 11.95

butter brushed, sea salt, queso, whole grain mustard

LIBERTY CHICKEN WINGS[Ⓞ] 16.95

original OR double fried • hot, medium, honey sriracha, teriyaki, dry rub • celery, bleu cheese or ranch

TAPROOM CHICKEN NACHOS 14.95

corn tortilla chips, roasted chicken, black beans, poblano queso, mixed cheese, pico de gallo, sour cream, jalapeños

SOUTHERN FRIED CHICKEN TENDERS 12.95

buttermilk brined, honey mustard

SEARED AHI TUNA*[Ⓞ] 14.95

sesame crusted, wasabi cream, teriyaki, pickled ginger, seaweed salad

BONFIRE SHRIMP 14.95

fried shrimp, bonfire sauce, sesame seeds

GROUPEL BITES 13.95

Served with jalapeño aioli



SALADS & SOUP

CHARLESTON SHE CRAB SOUP 9.95

ICEBERG WEDGE[Ⓞ] 10.95

applewood smoked bacon, bleu cheese crumbles, tomatoes, bleu cheese dressing

MIXED GREEN[Ⓞ] 9.95

cucumbers, tomatoes, mixed cheese, croutons

CAESAR[Ⓞ] 9.95

hearts of romaine, asiago, croutons

Add the following proteins to any salad above for an additional charge of

Add Grilled or Fried Chicken Breast \$8 • Add Southern Fried or Grilled Shrimp \$9

Add Grilled Salmon or Grilled Tuna \$9 • Add Grilled Steak \$9

ENTRÉE SALADS

SPINACH & STRAWBERRY[Ⓞ] 16.95

grilled shrimp, strawberries, spinach, candied pecans, goat cheese, balsamic vinaigrette

BUTCHER BLOCK STEAK*[Ⓞ] 16.95

dry rubbed sliced steak, spring greens, roasted red peppers, pickled red onions, tomatoes, cucumbers, bleu cheese crumbles, balsamic vinaigrette

COBB*[Ⓞ] 15.95

grilled OR fried chicken, chopped egg, applewood smoked bacon, bleu cheese crumbles, tomatoes, cucumbers, mixed greens, bleu cheese dressing



HOUSE FAVORITES

BBQ BABY BACK RIBS[®] HALF RACK 20.95 | FULL RACK 30.95

french fries, collard greens

MEATLOAF 18.95

yukon gold mashed potatoes, gravy, sautéed green beans

TAPROOM CHICKEN AND SHRIMP[®] 23.95

grilled chicken and shrimp with a garlic cream and queso cheese sauce, rice, sautéed green beans

NORTH COAST FRESH SALMON*[®] 24.95

citrus dill compound butter, rice, sautéed green beans

JAMBALAYA PASTA 24.95

shrimp, crawfish, andouille sausage, bell peppers, cajun cream sauce, fettuccine pasta

SHRIMP AND GRITS 23.95

tasso ham cream sauce, stone ground yellow cheddar grits

FISH N' CHIPS 22.95

beer battered codfish, french fries, southern slaw, malt vinegar-caper tartar sauce, hushpuppies

FRIED SHRIMP PLATTER 23.95

shrimp, cole slaw, fries and hushpuppies and cocktail sauce



SIGNATURE STEAKS

All steaks are served with choice of one side item and a mixed greens or ceaser salad.

FILET MIGNON*[®] 8oz 34.95

DRY RUB SIRLOIN*[®] 10oz 28.95

RIBEYE*[®] 12oz 32.95

ACCOMPANIMENTS

Sautéed Mushrooms & Onions 4 • Bleu Cheese Crust 4 • Grilled or Fried Jumbo Shrimp 9

Rare - cool red center • Medium Rare - warm red center • Medium - warm pink center

Medium Well - slightly pink center • Well Done - little to no pink



ON THE SIDE 5

SOUTHERN SLAW[®] • BLACK BEANS • BAKED POTATO[®] • YELLOW STONE GROUND CHEDDAR GRITS • RICE
FRENCH FRIES[®] • SAUTÉED GREEN BEANS[®] • COLLARD GREENS • YUKON GOLD MASHED POTATOES[®]

*These items contain raw or undercooked ingredients. 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.

HAPPY HOUR

BAR BITES — 4PM - 6PM DAILY

FRIED PICKLES 8 Dill pickle chips, ranch dressing

LIBERTY FRIES 9 Potato wedges OR french fries, ranch dressing, mixed cheese, applewood smoked bacon

BLACKENED CHICKEN SPRING ROLLS 9 Spicy ranch

WINGS (10) 12 original OR double fried • hot, medium, honey sriracha, teriyaki, dry rub • celery, bleu cheese or ranch

AHI TUNA WONTON CRISPS 15 Blackened Tuna, seaweed salad, wasabi mayo, teriyaki

PIMENTO CRAB DIP 14 Creamy pimento cheese, lump crab meat topped with panko bread crumbs

BAR BOOZE

4PM - 6PM DAILY

LOCAL DRAFTS \$5

Grand Strand Jolene
New South Nut Brown Ale
New South White
New South IPA
Tidal Creek Harmonic Hefe

DRAFT PINTS \$4

Blue Moon
Bud Light
Guinness
Miller Lite
Yuengling

HOUSE WINE \$5

Chardonnay
Pinot Grigio
White Zinfandel
Cabernet
Merlot

HOUSE LIQUOR \$4

Vodka / Rum
Bourbon / Tequila
Gin / Scotch
Whiskey

\$8

Knob Creek Bourbon
Ketel One Vodka
Patron Tequila
Hendricks Gin

FROSÉ [froze-ay] 16oz \$8

a mixed drink made from Rosé wine frozen to a slush
Ask what flavors are available today!



HANDHELDS

SERVED WITH FRENCH FRIES

LIBERTY CHICKEN CLUB 15.95

grilled or fried chicken, applewood smoked bacon, lettuce, tomato, sundried tomato basil pesto, monterey jack, brioche bun

SALMON BLT* 16.95

grilled salmon, lettuce, tomato, applewood smoked bacon, hoagie roll, malt vinegar-caper tartar sauce



BURGERS

SERVED WITH FRENCH FRIES

CROWN CLASSIC* 15.95

two 4oz patties, american cheese, lettuce, tomato, pickles, secret sauce

TAP ROOM* 15.95

cheddar, lettuce, tomato

FREEDOM* 15.95

cheddar, applewood smoked bacon, fried egg, lettuce, tomato

SOUTHERN BURGER* 15.95

pimento cheese and jalapeño

**Add the following to any burger for an additional charge of
Applewood Smoked Bacon 1.50 • Fried Egg 1.00**



PIZZAS

CLASSIC PEPPERONI 15.95

pepperoni, tomato sauce, mozzarella

MARGUERITE 16.95

olive oil & garlic, buffalo mozzarella, roma tomatoes, fresh basil

TAPROOM 16.95

tomato sauce, hamburger, pepperoni, green peppers, mushrooms, onions, mozzarella

COCKTAILS

TAPROOM MARGARITA	13
Milagro Blanco' Tequila, Grand Marnier, Triple Sec, Fresh Lime Juice, Fresh Lemon Juice, Orange Juice, Salt Rim, Lime OR Make it a Skinny Margarita!	
ORI-GIN-AL LEMONADE	13
Las Californias Citrus Gin, Lemonade, Strawberry Syrup	
PINEAPPLE JALAPEÑO MARGARITA	12
Milagro Reposado Tequila, Pineapple, Fresh Jalapeño, Lime Juice	
TITOS PASSION	13
Titos, Orange Liqueur, Sour Mix, Orange Juice, Cranberry	
MERMAID MIMOSA	12
Prosecco, Melon Liqueur, Pineapple, Blue Curacao	
BLUEBERRY LAVENDER LEMONADE	11
Western Son Blueberry Vodka, Lavender Hibiscus Syrup, Lemonade, Lemon, Fresh Blueberries	
HURRICANE LIBERTY	13
Sailor Jerry Spiced Rum, Myers's Dark Rum, Orange Juice, Pineapple Juice, Grenadine	
LOCAL BLOODY MARY	11
Twelve 33 3 Peppers Vodka, Zing Zang Bloody Mary Mix, Lemon, Lime, Olives OR Make it a Bloody Maria!	
STRAWBERRY SHORTCAKE MARTINI	13
Admiral Nelson Coconut Rum, Amaretto, Lemonade, Strawberry	
WATERMELON MULE	11
Striped Pig Watermelon, Ginger beer, Lime	
BOURBON MULE	13
Woodford Reserve Bourbon, Lime Juice, Ginger Beer	
TAPROOM OLD FASHIONED	13
Knob creek, Turbinado simple syrup, bitters, orange, and cherry	

MOCKTAILS

PINEAPPLE PUNCH	7
Pineapple hibiscus syrup, agave, pineapple juice, lime juice and lemon lime soda	
CUCUMBER FAUXJITO	7
Cucumber, mint, agave, lime juice and club soda	
NA WHITE SANGRIA	7
Seasonal Selection	
BEACH CITY	7
Strawberries, orange juice, lemon juice, simple syrup, mint and ginger beer	

BOURBONS & WHISKEYS

Broken Barrel Americana	Jim Beam
High West Prairie	Jack Daniels
High West Double Rye	Makers Mark
Blantons	Crown Royal
Blade and Bow	Crown Royal Apple
Bulleit	Basil Hayden
Knob Creek 9yr	Knob Creek Rye
Woodford Reserve	

TEQUILA

Milagro Silver	Patron
Milagro Reposado	Cassiamigos Reposado
Milagro Anejo	Cassiamigos Blanco
1800 Blanco	

WINES

Copper Ridge, California		
Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel	6	
Rosé	11	42
La a Jolie Fleur, France		

WHITE

Relax Riesling , Washington State	8	30
Ecco Domani Pinot Grigio , Italy	8	30
Maschio Prosecco , Italy	12	
William Hill Chardonnay , Central Coast	10	38
Nobilo Sauvignon Blanc , Marlborough	12	46

RED

Mark West Pinot Noir , California	8	30
Franciscan Cabernet Sonoma , California	14	54
Clos Du Bois , California	9	34
Alex Brown Uncaged Red , California	13	52

FLIGHTS

BEER FLIGHT		14
Four 4 oz Beer Samples		