



LIBERATORE'S

TAPAS • WINE BAR • LIBATIONS

Tapas

HOT STUFF

CHEESY MEATBALLS

beef-pork blend, housemade marinara sauce, parmigiana • \$14

FRIED CALAMARI

crispy calamari, lemon, house marinara • \$15

SHRIMP CROSTINI

mushroom sherry cream sauce, truffle oil, grilled baguette • \$15

EGGPLANT INVOLTINI

rolled eggplant, basil, marinara, melted mozzarella • \$13

ARANCINI (2)

ground beef, arborio rice, mozzarella, peas, tomato ragu • \$13

LAZY MAN SHRIMP

peeled shrimp, sweet onion, old bay, lager steam • ½ LB \$16 | 1 LB \$30

RED WINE GLAZED SHORT RIBS

braised beef short rib, potato, carrots, rich demi-glace • \$19

BAY BITES (3)

mini crab balls, honey dijon spread, old bay • \$MKT

LOLLIPOP LAMP CHOPS (3)

grilled lamp chops, herb-infused olive oil, fire-kissed finish • \$22

CLAMS IN BRODO

clams, lemon wine sauce, fennel, shallots, pancetta, housemade focaccia • \$18

ASIAN BRUSSELS SPROUTS

pork, honey, sriracha, soy, garlic, ginger • \$13

TRUFFLE PARMESAN FRIES

truffle oil, parmesan cheese • \$9

ATLANTIC SEARED SALMON

teriyaki glaze, sesame seeds, spicy mayo • \$16

COOL THINGS

BEEF CARPACCIO

thin-sliced beef, red onion, caper, olive oil, shaved parmigiana • \$18

TUNA CARPACCIO

thinly sliced ahi tuna, onions, capers, lemon, truffle oil & soy sauce • \$18

ROASTED PEPPER CROSTINI (2)

stracciatella, prosciutto, roasted marinated peppers, grilled baguette • \$12

SPICY TUNA CRUDO ROLL (4)

tuna, sriracha chili, thinly sliced cucumber, soy sauce • \$16

BURRATA

fresh mozzarella, heirloom tomato, basil, evoo, balsamic reduction • \$17

CHICKEN LIVER PÂTÉ

chicken liver mousse, marsala & caramelized onions, truffle oil, grilled baguette • \$15

CEVICHE

citrus cured seafood, red onion, jalapeño, cilantro, tomato • \$17

Salads

ADD ONS: chicken \$9 • shrimp \$12 • salmon \$16

ROMAINE & BLEU

romaine, crumbled blue cheese, bacon, tomatoes • \$13

ARUGULA & RADICCHIO

arugula, radicchio, orange, grapefruit, castelvetrano olive, goat cheese, citrus balsamic • \$14

THE LIBERATORE

mixed greens, celery, mushroom, tomato, shaved parmigiana, evoo, light balsamic • \$13

CLASSIC CAESAR

romaine, shaved parmigiana, crouton, caesar dressing • \$12

MOZZARELLA & TOMATO

heirloom tomato, fresh mozzarella, basil, evoo, red onion, white wine vinegar • \$16

Pizzas

MARGHERITA

homemade marinara sauce, fresh mozzarella, basil, olive oil drizzle • \$18

PESTO RICOTTA

house pesto sauce, ricotta cheese, lemon zest, basil • \$22

CRISTINA

prosciutto, mozzarella, arugula, truffle oil finish • \$24

THE GRINGO

traditional pizza, pepperoni, mozzarella, parmesan, ground italian sausage & pepperoncini • \$20

Big Plates

LIB'S GRILL PORK CHOP • 14 oz

bone-in chop, fingerling potatoes, carrots, apple butter, demi-glace • \$38

CHICKEN GIOVANNI

sauteed chicken breasts, lemon rosemary wine sauce, steamed spinach, mozzarella • \$30

CHICKEN PARMIGIANA

a liberatore family classic • \$30

SHORT RIB RIGATONI

mezzi rigatoni pasta, braised shredded beef, marinara demi-glace cream sauce, whipped ricotta • \$33

SALMON NICOLA

pan-seared salmon, basil-infused butter, parmigiana risotto • \$36

PAPARDELLE POMODORO

wide ribbon pasta, slow stewed tomatoes, garlic, onion, basil • \$24

SIZZLING FILET • 10 oz

hot metal plate, herb brown butter, truffle parmesan fries • \$68

Libations



FIG CRUSH

fig vodka, elderflower, lime, sprite, soda \$14



BLOOD ORANGE CRUSH

orange vodka, cointreau, blood orange, sprite, soda \$14



THE VESPER MARTINI

vodka, floral gin, lillet blanc, lemon twist \$16



MARYLAN RYE MANHATTAN

local rye, averna, bitters, luxardo cherry juice, luxardo cherry, orange peel \$18



ESPRESSO MARTINI

liberatore's famous martini since 1988 \$16



HENDRICK'S CUCUMBER MARTINI

gin, cucumber, lime, agave, cucumber \$16



WHITE NEGRONI

gin, dry vermouth, bergamot liqueur, lemon peel \$15



MARGARITA PICANTE

house-infused spicy tequila, homemade sour, cointreau, dehydrated lime, pepper slices \$14



HUGO SPRITZ

elderflower, mint, lime, prosecco, soda \$13



SPICY ITALIAN

mezcal, spicy tequila, aperol, lemon, dehydrated orange \$15



MEZCAL FLOAT

mezcal, lime, chambord, agave, lambrusco float \$15



COCONUT MOJITO

coconut rum, mint, coconut milk, simple syrup, club soda, \$13



SMOKED OLD FASHIONED

bourbon, amaro nonino, orange, luxardo cherry, dehydrated orange \$18



BOULEVARDIER

local rye, campari, sweet vermouth, lemon twist \$18



Bubbles Effervescent and celebratory.	101	MIONETTO	Prosecco Brut, Treviso, Italy – <i>green apple, lemon peel</i>	12 / 40
	102	MOËT & CHANDON IMPÉRIAL	Brut, Épernay, France – <i>citrus, brioche, almond</i>	130
	103	VUEVE CLICQUOT YELLOW LABEL	Brut, Reims, France – <i>pear, vanilla, fine mousse</i>	25 / 110
	104	DOM PÉRIGNON	Brut, Épernay, France – <i>toasted hazelnut, cream, stone fruit</i>	350
Rosé All Day Dry, bright rosés perfect for long afternoons or pairing with anything.	111	FABRE	Rosé, Côtes de Provence, France – <i>strawberry, citrus zest</i>	13 / 40
	112	MIRAVAL	Rosé, Côtes de Provence, France – <i>peach, rose petal, minerality</i>	54
	113	M MINUTY	Rosé, Côtes de Provence, France – <i>melon, white cherry, saline finish</i>	59
	114	WHISPERING ANGEL “The Beach”	Rosé, Côtes de Provence, France – <i>watermelon, berries</i>	42
Light & Crisp Whites Zesty, high-acid wines that pair effortlessly with seafood, salads, and lighter dishes.	121	PONGA	Sauvignon Blanc, Marlborough, NZ – <i>grapefruit, lime zest</i>	13 / 43
	122	TRUTH BE TOLD	Sauvignon Blanc, Columbia Valley, WA – <i>crisp citrus, grassy minerality</i>	48
	123	KIM CRAWFORD	Sauvignon Blanc, Marlborough, NZ – <i>tropical fruit, gooseberry</i>	33
	124	SANCERRE, J. de Villebois	Loire Valley, France – <i>mineral, white peach</i>	68
	125	ZENATO	Pinot Grigio, Venezia, Italy – <i>clean, crisp, lemon</i>	42
	126	CA’MONTINI	Pinot Grigio, Trentino, Italy – <i>apple, pear, dry finish</i>	14 / 43
	127	SANTA MARGHERITA	Pinot Grigio, Alto Adige, Italy – <i>iconic, balanced</i>	63
	128	PIEROPAN	Soave Classico, Veneto, Italy – <i>almond, stone fruit</i>	13 / 43
	129	SASSOREGALE	Vermentino, Tuscany, Italy – <i>saline, citrus blossom</i>	13 / 43
Aromatic & Unique Whites Floral, fruity, or off-dry whites with personality. For guests looking to explore something outside the box.	131	ESSENCE	Riesling, Mosel, Germany – <i>peach, off-dry, floral</i>	38
	132	RUFFINO	Moscato d’Asti, Asti, Italy – <i>sparkling, citrus, elderflower</i>	16 / 58
	133	MARTIN CODAX	Albariño, Rias Baixas, Spain – <i>pear, vanilla, fine mousse</i>	14 / 44
Rich & Textured Whites Fuller-bodied, creamy whites with roundness and oak influence.	141	MAS LA CHEVALIÈRE	Chardonnay, Languedoc, France – <i>subtle oak, ripe pear, mineral finish</i>	13 / 40
	142	FANTINI	Trebbiano, Abruzzo, Italy – <i>orange blossom, white peach, almond</i>	13 / 45
	143	SONOMA CUTRER	Chardonnay, Sonoma, CA – <i>toasted oak, pear</i>	15 / 50
	144	FRANK FAMILY	Chardonnay, Napa, CA – <i>rich, lemon curd, spice</i>	18 / 65
	145	VAL DES ROIS	Côtes Du Rhône Blanc, Rhône Valley, France – <i>creamy, balanced oak</i>	14 / 48
	146	MAN FAMILY	Chenin Blanc, Cape Coast, South Africa – <i>pear, white peach, pineapple</i>	12 / 42
Bold Chardonnays Iconic and expressive. Chardonnays with depth, balance, and serious pedigree.	151	ROMBAUER	Chardonnay, Carneros, CA – <i>iconic, buttery, full-bodied</i>	90
	152	STAGS LEAP “KARIA”	Chardonnay, Napa, CA – <i>elegant, citrus, lush oak</i>	80
	153	CAKEBREAD	Chardonnay, Napa, CA – <i>structured, crisp oak</i>	98
	154	CROSSBARN	Chardonnay, Sonoma Coast, CA – <i>mineral, lemon zest</i>	49
	155	FLOWERS	Chardonnay, Sonoma Coast, CA – <i>coastal, floral, creamy</i>	110
	156	LEWIS	Chardonnay, Napa Valley, CA – <i>bold, layered, luxe</i>	120
Chillable & Playful Reds Slightly chilled, vibrant reds that are fun, food-friendly, and perfect for casual sips.	161	SCARPETTA “Frico”	Lambrusco, Italy – <i>fizzy, bright red fruit</i>	10 (250 ml can)
	162	TASSAJARA	Pinot Noir, Monterey, CA – <i>stone fruit, blackberries, vanilla, mocha</i>	11 / 36
Light & Juicy Reds Bright, fruit-forward reds, some even chillable, great with charcuterie, pizza, or on their own.	201	HOBNOB	Pinot Noir, France – <i>light, soft cherry</i>	35
	202	CARMEL ROAD	Pinot Noir, Monterey, CA – <i>cherry cola, silky</i>	14 / 43
	203	JOEL GOTT	Pinot Noir, California – <i>raspberry, spice</i>	48
	204	KETTMEIR	Pinot Nero, Italy – <i>red fruit, soft body</i>	12 / 44
	205	ZESTOS	Garnacha, Spain – <i>lush, ripe, juicy</i>	11 / 42
Medium-Bodied Reds Balanced, versatile reds with moderate tannins — ideal for pasta, poultry, or casual sipping.	211	MARKHAM	Merlot, Napa, CA – <i>round, plummy, light oak</i>	47
	212	TEXTBOOK	Merlot, Napa, CA – <i>cherry, herbal, silky</i>	62
	213	FALESCO	Red Blend, Orvieto, Italy – <i>smooth, soft tannins</i>	13 / 56
	214	POGGIO CONCONE	Super Tuscan, Tuscany – <i>rustic, medium body</i>	17 / 47
	215	VOLPAIA	Chianti Classico, Tuscany – <i>bright cherry, food-friendly</i>	19 / 80
	216	SELLA	Antico Rosso, Italy – <i>earthy, rustic fruit</i>	12 / 45
Bold & Structured Reds Full-bodied reds with dark fruit, spice, and presence. Built for steaks, grilled meats, and bold flavors.	221	DAOU ESTATE	Cabernet Sauvignon, Paso Robles – <i>lush, blackberry, spice</i>	16 / 58
	222	BLACK STALLION	Cabernet Sauvignon, Napa Valley – <i>full, toasted oak, dark fruit</i>	68
	223	UNSHACKLED	Cabernet, California – <i>smooth, rich finish</i>	18 / 55
	224	YALUMBA	Shiraz, Australia – <i>bold, spicy</i>	15 / 42
	225	THE BOXER	Shiraz, Mollydooker, Australia – <i>intense, velvety</i>	75
	226	GORDO	Monastrell, Spain – <i>big, jammy, smoky</i>	13 / 56
Reserve Reds Prestige reds — Napa Cabs, blends, and aged selections for wine lovers and special occasions.	231	STAG’S LEAP “ARTEMIS”	Cabernet Sauvignon, Napa – <i>elegant, structured</i>	160
	232	SILVER OAK	Cabernet Sauvignon, Alexander Valley – <i>iconic, polished oak</i>	145
	233	CAYMUS	Cabernet Sauvignon, Napa Valley – <i>plush, cocoa, long finish</i>	140
	234	FAR NIENTE	Cabernet Sauvignon, Napa Valley – <i>fine tannins, luxurious</i>	250
	235	DUCKHORN	Merlot, Napa Valley – <i>deep, savory elegance</i>	110
	236	GAJA “SITO MORESCO”	Langhe, Italy – <i>complex, refined</i>	190
	237	BEAUCASTEL	Châteauneuf-du-Pape, Rhône – <i>bold, earthy Rhône</i>	230
	238	FAIVELEY	Bourgogne Rouge, France – <i>elegant Burgundy, fresh</i>	100
	239	TENUTE SAN GUIDO “SASSICAIA”	Tuscany – <i>legendary, layered</i>	400
	240	ANTINORI “TIGNANELLO”	Tuscany – <i>super Tuscan finesse</i>	260