

# Liquid Lib's

wine bar • libations • tapas

DINNER

## SOUPS

MD CRAB SOUP • 4.95  
 CREAM OF CRAB SOUP • 4.95  
 SOUP OF THE DAY • PRICED DAILY

## SALADS

MEDITERRANEAN • 6.95  
 fresh mescaline, tomatoes, cucumbers,  
 capers, red onion, feta cheese, olives,  
 virgin olive oil, balsamic vinegar

WEDGE • 6.95  
 iceberg, blue cheese, bacon, tomato

SHAVED BRUSSEL SPROUTS • 8.95  
 goat cheese, pine nuts, bacon,  
 light vinaigrette

ROASTED BEET • 6.95  
 beets, pineapples, goat cheese, arugula,  
 walnuts, white balsamic vinaigrette

FADER'S SPINACH • 6.95  
 baby spinach, crispy prosciutto,  
 walnuts, vinaigrette

GRILLED HEARTS OF ROMAINE • 6.95  
 grilled romaine, parmigiano cheese,  
 caesar dressing, homemade croutons

## EXTRAS

chicken • 5    shrimp • 6    salmon • 10

## BOARDS

CHEESE • 12.95  
 chef's selections of 3 cheeses served with nuts,  
 fruit, toast points

CHARCUTERIE • 12.95  
 chef's selections of 3 meats served with mustard,  
 pickled red onions, cornichons, toast points

COMBO • 16.95  
 3 meats and 3 cheeses

## BIG PLATES

GRILLED PORK CHOP • 25.95  
 14 oz. seasoned bone-in center cut chop

CHICKEN PARMIGIANA • 19.95

CHICKEN CUTLET • 18.95  
 pan sautéed breaded chicken, fresh veggies,  
 EVOO, parmigiana cheese

FISH OF THE DAY • PRICED DAILY

## SIDES

seasonal grilled vegetables • 5.95  
 mixed olives • 3.95  
 roasted potatoes • 4.95  
 truffle fries with parmigiana cheese • 4.95  
 mashed potatoes • 4.95

## TAPAS

### HOT THINGS

CRAB DIP • 6.95

FRIED CALAMARI • 7.95

TACOS OF THE DAY • 9.95

CHEESY MEATBALLS • 7.95  
 chunky tomato sauce, shredded mozzarella

BROILED NAKED OYSTERS • 7.95  
 blue points with garlic, butter, fresh basil,  
 white wine

DRUNKEN MUSSELS • 9.95  
 chorizo, caramelized onions, touch of chardonnay

SWEET AND SOUR SHRIMP • 13.95  
 4 jumbo shrimp with carrots and scallions

FRIED OYSTERS • 7.95  
 cocktail sauce, lemon

PAN SEARED SCALLOPS • 14.95  
 over brussel sprouts with spicy mayo and  
 balsamic reduction

MINI CRAB CAKES • 12.95  
 all jumbo lump

RICE BALL • 7.95

arborio rice, mozzarella, peas, ground beef,  
 tomato sauce

EMPANADAS • 7.95  
 beef, olives, garlic, hard-boiled egg, raisins

FALAFEL • 6.95  
 fried chickpea patty with tzatziki sauce

BRAISED SHORT RIB • 11.95  
 roasted vegetables

LAMB CHOPS • 15.95  
 grilled with olive oil, garlic, rosemary,  
 roasted potatoes

EGGPLANT INVOLTINI • 7.95  
 stuffed with mozzarella and basil

LOBSTER MAC • 12.95  
 traditional favorite with a touch of class

DYNAMITE SHRIMP • 13.95  
 flash fried and sautéed with spicy remoulade sauce

### COOL THINGS

TUNA TARTARE • 13.95  
 wasabi, avocado mousse, capers,  
 sesame seeds, cucumber

CEVICHE • 12.95  
 shrimp, scallops, garlic, cilantro, fresh lime juice

SEARED AHI TUNA • 13.95

BEEF CARPACCIO • 12.95  
 sliced with parmigiana, red onion, capers,  
 truffle oil

DEVILED EGGS • 6.95  
 daily selection

BURRATTA • 9.95  
 olive oil, sea salt, fresh basil  
 add prosciutto • 6

DOUBLE DIP • 6.95  
 hummus and olive tapenade

TZATZIKI DIP • 6.95  
 served with warm pita

## PIZZA

MARGHERITA • 13.95  
 chunky tomato sauce, sliced tomato, fresh  
 mozzarella, fresh basil

THE GRINGO (MATTY & BULL'S CREATION) • 13.95  
 traditional pizza with pepperoni, italian sausage  
 jalapeño peppers

PESTO • 13.95  
 sautéed mushrooms, fresh mozzarella and  
 goat cheese

VEGGIE • 13.95  
 olive oil, roasted garlic, spinach, mushrooms,  
 red onions, and mozzarella cheese

CHORIZO • 13.95  
 traditional pizza with chorizo and parmigiana cheese

CRISTINA • 14.95  
 olive oil, prosciutto, mozzarella, arugula, truffle oil

SEAFOOD • 14.95  
 light tomato sauce, shrimp, crab meat, mozzarella

## HOMEMADE DESSERTS

7.95

tiramisu • cheesecake • coconut cake • ask your server for daily desserts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
 may increase your risk of food-borne illness

## WINE



### RED WINES

|  |         |
|--|---------|
| PINOT NOIR <i>Erath</i> , OREGON   | 15   45 |
| PINOT NOIR <i>Acacia</i> , CALIFORNIA                                      | 11   32 |
| PINOT NOIR <i>Joel Gott</i> , SONOMA, MONTEREY, CALIFORNIA                 | 13   38 |
| PINOT NOIR <i>Hob Nob</i> , PAYS D'OC, FRANCE                              | 9   30  |
| MALBEC <i>Amancaya (Cab/Malbec)</i> , MENDOZA, ARGENTINA                   | 14   38 |
| MALBEC <i>Alta Vista "Premium"</i> , MENDOZA, ARGENTINA                    | 13   36 |
| MALBEC <i>Broquel Oak Cask</i> , MENDOZA, ARGENTINA                        | 10   36 |
| CABERNET SAUVIGNON <i>Josh</i> , CENTRAL COAST, CALIFORNIA                 | 10   36 |
| CABERNET SAUVIGNON <i>Bella Cosa Daniel Cohn</i> , NORTH COAST, CALIFORNIA | 15   45 |
| CABERNET SAUVIGNON <i>Justin, Paso Robles</i> , CALIFORNIA                 | 18   50 |
| CABERNET SAUVIGNON <i>St. Supery Estate</i> , NAPA VALLEY, CALIFORNIA      | 20   60 |
| MERLOT <i>Ghost Pines</i> , NAPA VALLEY, CALIFORNIA                        | 14   38 |
| MERLOT <i>Skyfall</i> , COLUMBIA VALLEY, WASHINGTON                        | 10   36 |
| ZINFANDEL <i>Brazin</i> , LODI, CALIFORNIA                                 | 10   36 |
| ZINFANDEL <i>Terre d'Oro</i> , DEEVER RANCH, AMADOR, CALIFORNIA            | 15   45 |
| SHIRAZ <i>Penfolds Koonunga</i> , HILLS, AUSTRALIA                         | 12   34 |
| ROSSO TOSCANO <i>Rocca Delle Macie</i> , TUSCANY, ITALY                    | 11   32 |
| CHIANTI <i>Classico</i> , PÈPPOLI, TUSCANY, ITALY                          | 13   45 |
| SANGIOVESE <i>Piccini Memoro</i> , TUSCANY, ITALY                          | 10   36 |
| NERO D'AVOLA <i>Planeta La Segreta</i> , SICILY, ITALY                     | 10   36 |
| GRENACHE <i>Bodegas Aletta "Veraz"</i> , CAMPO DE BORJA, SPAIN             | 9   28  |
| RED BLEND <i>Orin Swift</i> , LOCATIONS, CALIFORNIA                        | 18   50 |



### CHAMPAGNES / SPARKLING

|  |     |
|--|-----|
| BRUT CHAMPAGNE <i>Dom Perignon</i> , EPERNAY, FRANCE               | 290 |
| BRUT CHAMPAGNE <i>Roederer "Cristal" Champagne</i> , FRANCE        | 380 |
| BRUT CHAMPAGNE <i>Veuve Clicquot, "YELLOW LABEL"</i> REIMS, FRANCE | 86  |
| IMPERIAL CHAMPAGNE <i>Möet &amp; Chandon</i> , FRANCE              | 87  |
| BRUT <i>Ferrari</i> , TRENTO, ITALY                                | 40  |
| CAVA <i>Poema</i> , BARCELONA, SPAIN                               | 30  |
| PROSECCO <i>LaMarca</i> , VENETO, ITALY (187ML)                    | 10  |
| BRUT ROSE <i>Francois Montand</i> , GASGONE, FRANCE                | 35  |

### WHITE WINES

|  |         |
|--|---------|
| ROSÉ <i>Fleurs de Prairie</i> , CÔTES DE PROVENCE, FRANCE            | 10   30 |
| PINOT GRIGIO <i>Gabbiano Promessa</i> , VENETO, ITALY                | 8   32  |
| PINOT GRIGIO <i>Ca'Montini</i> , TRENTO, ITALY                       | 10   36 |
| SAUVIGNON BLANC <i>Ponga</i> , MARLBOROUGH, NEW ZEALAND              | 8   32  |
| SAUVIGNON BLANC <i>Joel Gott</i> , SONOMA, NAPA VALLEY, CALIFORNIA   | 10   36 |
| RIESLING <i>S.A. Prüm Essence</i> , MOSEL, GERMANY                   | 9   28  |
| RIESLING <i>Urban</i> , MOSEL, GERMANY                               | 10   30 |
| CHARDONNAY <i>Wente "Morning Fog"</i> , LIVERMORE VALLEY, CALIFORNIA | 10   36 |
| CHARDONNAY <i>Chateau St. Jean</i> , SONOMA, CALIFORNIA              | 12   38 |
| CHARDONNAY <i>Folie à Deux</i> , RUSSIAN RIVER VALLEY, CALIFORNIA    | 13   40 |
| CHARDONNAY <i>Frank Family</i> , NAPA VALLEY, CALIFORNIA             | 15   45 |
| MOSCATO D'ASTI <i>Zonin</i> , PIEDMONT, ITALY                        | 10   30 |

### WINE CRUVINET

self service wines by the oz • get your own vip card! • ask your server for details!

FEEL FREE TO GRAB ANY BOTTLE YOU SEE ON THE SHELVES! • ADD \$10 CORKAGE FEE • ALL WINE, SPIRITS AND BEER AVAILABLE TO TAKE HOME!