

STARTERS

SNACKS

CHEESE BOARD V

red dragon cheese, artisanal manchego, d'affinois bleu, pistachios, pretzel crostini, dried fruit, pickled veggies, honey, wholegrain mustard

GOAT CHEESE CRÈME BRÛLÉE V

goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, crostinis

20 ASIAN FRIED BRUSSELS SPROUTS GF P 9

crispy pork, honey, sriracha, soy, garlic, ginger

HUMMUS WITH FRIED CHICKPEA SALAD V 8

cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread

DEVILED EGGS GF 8

crab, old bay

APPS

STEAMED CLAMS GF P 1 DOZ 13

garlic, white wine, butter

BOH STEAMED SHRIMP P 1/2 LB 17

onions, lemon, old bay, cocktail sauce

FISH TACOS 10

crispy fish, crunchy slaw, spicy aioli

TRUFFLE PESTO SCALLOPS GF 18

arugula pesto, toasted pine nuts, truffle potato purée, micro greens

TUNA NACHOS 17

seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds

SOUPS

MD CRAB GF P 11

OYSTER STEW GF 11

BLACKENED CHICKEN EMPANADAS 13

red pepper aioli

HAND-BATTERED BUFFALO CHICKEN TENDERS 11

CRAB DIP BREAD BOWL 17

sourdough bread bowl, celery, carrots

FRIED OYSTER "BLT" P 14

tomato, bacon jam, pork belly, micro greens, parsley

ROASTED BEETS GF V 14

goat cheese whipped fennel pollen & lavender, honey, orange, radish, evoo

FLATBREADS

substitute gluten-free flatbread + \$2

CAJUN CHICKEN 16

red onion, cheddar, mozzarella, black garlic ranch, bbq sauce, onions, scallions

GLUTEN FREE GREEK CHICKEN GF P 17

grilled chicken, greek salad, feta cheese spread, cauliflower crust

SEAFOOD 25

crab dip spread, lump crab, old bay, shrimp, mozzarella, scallions



MAINS

SANDWICHES

served with fries and pickle

BRAVEHEART BURGER 16

lyon's bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of cheese

BBQ BACON FRIED CHICKEN P 15

lyon's bakery bun, cheddar cheese, bacon, sweet BBQ

GRILLED SALMON BLT P P 18

lyon's seeded bakery bread, basil aioli

CRAB CAKE SANDWICH 23

lyon's bakery bun, tartar, lettuce, tomato

FRENCH DIP GRILLED CHEESE 19

toasted sourdough bread, braised beef, gruyère cheese, caramelized onions, horseradish aioli, au jus sauce

LEMON & HERB GRILLED CHICKEN P 15

multigrain bread, lemon herb mayo, spinach, red onion, roasted red pepper

HOUSEMADE PASTAS

hand crafted semolina dough

PISTACHIO CARBONARA P 25

homemade fettuccine, crispy prosciutto, cured egg yolk, pistachio butter

RIGATONI & SMOKY BEEF A LA VODKA 29

homemade rigatoni noodle, vodka sauce, braised beef, smoked paprika, parmesan, basil

SCALLOP PASTA P 31

homemade fettuccine, pan seared scallops, roasted corn, bacon, red pepper cream sauce

HEALTHY BITES

SALADS

BABY KALE (OR ROMAINE) CAESAR 9

iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing

SPINACH GF V 12

craisins, dried apple crisps, blue cheese, toasted almonds, champagne vinaigrette

TORTILLA V 12

romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette

GREEK GF V 13

romaine, feta, kalamata olives, pepperoncini, red onion, tomatoes cucumbers, creamy greek dressing

DRESSINGS

caesar	champagne vinaigrette
balsamic vinaigrette	ranch
blue cheese	cilantro lime
honey mustard	red wine vinegar & oil

ADD-ONS P

deviled egg \$2	steak \$11
chicken \$7	salmon \$11
shrimp \$10	

ENTRÉES

STEAK FRITES GF ROSEDA FARMS 35

8 OZ - sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace

GRILLED RIBEYE BRAVEHEART 50

14 OZ - grilled asparagus, potato & ancient grain risotto, enriched mascarpone & parmesan, red wine demi glace

FILET OF BEEF GF P 40

8 OZ - truffle potato purée, caramelized onions, grilled asparagus, crispy parmesan mushrooms

KOREAN STYLE WAGYU FLANK STEAK ROSEWOOD FARMS 33

6 OZ - kimchi fried rice, carrot ginger caramel, barrel aged soy butter, edamame, pickled veggies

GRILLED PORK CHOP GF P 31

whipped potatoes, green beans, apple butter, demi glace

SHRIMP & GRITS GF P 27

andouille pork sausage, peppers & onions, cajun cream, scallions

LIB'S SCHNITZEL 26

pounded & cornflake breaded chicken breast, spicy honey mustard, arugula, evoo, grated manchego cheese

PAN SEARED ROCKFISH GF P P 31

pan seared rockfish, potato hash, clams & bacon broth, parsley oil, red chili flakes

PISTACHIO & PEPITA CRUSTED SALMON GF P 31

whipped potatoes, garlic spinach, coconut ginger butternut squash purée

GRILLED CHICKEN RICE BOWL GF P 23

lemon & herb marinated grilled chicken, jasmine rice, pickled veggies, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil

SOY GLAZED PORTOBELLOS GF V 23

honey soy glazed grilled portobellos, kimchi rice, sautéed green beans, asparagus, quick pickled cucumbers

SIDES

truffle parmesan fries	6 / 8
duck fat rosemary fries	6 / 8
potato & ancient grains risotto	6
kimchi fried rice	6

SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

Look for these symbols across the whole menu!

- GF GLUTEN FRIENDLY
- P CONTAINS PORK
- V VEGETARIAN
- P POWER PICK at least 1 gram of protein per 10-20 calories

Parties larger than 8 are subject to a 20% gratuity

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

GOOD PEOPLE serving GOOD FOOD to other GOOD PEOPLE

WINE



WHITES

			GLASS / CARRAFE / BOTTLE		
Avissi	PROSECCO	ITALY	11	—	44
Schramsberg Blanc de Blancs	SPARKLING	NAPA VALLEY, CA	—	—	65
Veuve Clicquot	CHAMPAGNE	FRANCE	—	—	90
Segura Viudas	BRUT SPARKLING ROSÉ	SPAIN	11	15	38
Chateau Miraval Cotes de Provence	ROSÉ	PROVENCE, FRANCE	—	—	60
Audarya	ROSÉ	ITALY	12	18	40
Wither Hills	SAUVIGNON BLANC	NEW ZEALAND	12	18	44
William Hill Estate	SAUVIGNON BLANC	NORTH COAST, CA	11	15	38
Kim Crawford	SAUVIGNON BLANC	NEW ZEALAND	—	—	50
Michele Chiarlo Nivole	MOSCATO D' ASTI	ITALY	11	16	42
Clean Slate	RIESLING	GERMANY	9	14	36
Torresella	PINOT GRIGIO	ITALY	9	13	36
Santa Margherita	PINOT GRIGIO	ITALY	—	—	60
Raw Bar	VINHO VERDE	PORTUGAL	11	15	39
Sonoma-Cutrer	CHARDONNAY	SONOMA COAST, CA	14	21	56
Boordy Vineyards "Oyster"	CHARDONNAY	MARYLAND	—	—	38
Wente Vineyards	CHARDONNAY	CENTRAL COAST, CA	11	15	41
Frank Family	CHARDONNAY	CARNEROS, CA	—	—	70
Orin Swift "Mannequin"	CHARDONNAY	CALIFORNIA	—	—	85

REDS

			GLASS / CARRAFE / BOTTLE		
Evolution	PINOT NOIR	WILLAMETTE VALLEY, OR	13	20	52
La Crema	PINOT NOIR	WILLAMETTE VALLEY, OR	—	—	65
Charles & Charles Double Trouble	RED BLEND	COLUMBIA VALLEY, WA	11	16	44
The Prisoner "Unshackle"	RED BLEND	CALIFORNIA	—	—	55
Francis Coppola Blue Label	MERLOT	CALIFORNIA	11	16	40
Bodega Catena Zapata	MALBEC	ARGENTINA	12	16	39
Ghiga	BARBERA D'ASTI	ITALY	—	—	50
Monte Antico	SANGIOVESE	TUSCANY, ITALY	10	15	40
Penfolds Koonunga Hills	SHIRAZ	SOUTH AUSTRALIA	12	18	45
Stag's Leap	PETITE SYRAH	NAPA VALLEY, CA	—	—	80
Josh Cellars	CABERNET	CALIFORNIA	11	16	40
Barboursville Vineyards	CABERNET	VIRGINIA	14	19	50
Raymond Vineyards "Sommelier Selection"	CABERNET	CALIFORNIA	16	22	60
Quilt	CABERNET	NAPPA VALLEY, CA	—	—	80
Crossbarn	CABERNET	NAPPA VALLEY, CA	—	—	115
Orin Swift Machete	RED BLEND	ST. HELENA, CA	—	—	110

HOUSE CABERNET • PINOT NOIR • PINOT GRIGIO • CHARDONNAY **8**

CATERING

HOSTING AN EVENT?
LET LIB'S GRILL CATER!

Contact catering@libsg Grill.com
or submit your event info on our online
form at libsg Grill.com/private-dining

COCKTAILS

MARTINIS

COCONUTINI 12
shipwreck cream rum, amaretto,
vanilla vodka, toasted coconut

SMOKEY & FILTHY 14
titos, smoked olive brine, blistered olives

LYCHEETINI 13
citrus vodka, house lychee purée,
elderflower liqueur, fresh lime

ESPRESSO MARTINI 14
espresso vodka, vanilla vodka, coffee
liqueur, irish cream, espresso

ORANGE CREAMSICLE MARTINI 12
vanilla vodka, liquor 43, fresh orange juice,
soft whipped cream, orange zest

CRUSHES

LEMON BASIL 10
squeezed lemon, citrus vodka, simple
syrup, muddled basil, lemon soda

"BE MY BOOBERRY" CRUSH 11
van gogh blueberry açai vodka, blueberry
simple, fresh lemon, lemon soda

CHEETAH COLADA 11
infused pineapple vodka, shipwreck cream
rum, pineapple juice

GREEN TEA CRUSH 11
jameson, peach liqueur, house sour mix,
lemon-lime soda

TWISTED MULES
featuring q mixers ginger

ASIAN 10
muddled cucumber, elderflower liqueur,
van gogh mango vodka, ginger beer

PASSION FRUIT JALAPEÑO 12
blanco tequila, cane collective passion fruit
jalapeno syrup, lime, ginger beer

JUST PEACHY 11
bourbon whiskey, peach purée, lemon,
ginger beer

NON-ALCOHOLIC

**FREIXENET ALCOHOL
REMOVED SPARKLING** 7 11 28

STELLA ARTOIS LIBERTE 0.0 5²⁵

LUXARDO HIBISCUS LIMEADE 10
lime juice, hibiscus-cherry syrup, ginger beer

CRAFT FAVES

CRANBERRY MINT MOJITO 12
bacardi rum, cranberries, fresh cranberry
simple syrup, lime, white claw black cherry

SMOKING OLD FASHIONED 13
whiskey, brown sugar syrup, orange
bitters, expressed orange

SOUTH ISLAND SUNRISE 12
wither hills sauvignon blanc, aperol,
grapefruit, rose syrup, lemon, raspberry

SAGAMORE SWEETHEART 14
sagamore spirit rye, ginger snap syrup,
lemon, ginger liqueur, cranberry

MARGARITA'S IDENTITY CRISIS 13
1800 coconut tequila, pineapple, lime,
agave nectar, cream of coconut, grand
marnier float

ISLAND OASIS 12
housemade pineapple infused tito's,
orange liqueur, rosemary simple syrup,
guava nectar, orange juice

LIMONCELLO 75 13
limoncello, tanqueray gin, lemon juice, prosecco

MEZCAL PINEAPPLE SOUR 12
el silencio mezcal, pineapple juice, lemon
juice, agave

PINK DRANK 12
vodka, strawberry purée, coconut milk,
lemon, white cranberry, dehydrated strawberry

HIBISCUS HANA 13
milagro reposado, orange liqueur, hibiscus,
lime, q mixers sparkling grapefruit

AÑEJO OLD FASHIONED 15
la adelita añejo tequila, corn liqueur,
orange bitters, muddled orange peel,
luxardo cherry

COOL AS A CUCUMBER 13
tanqueray, elderflower liqueur, cane syrup,
lemon, cucumber water

PRICKLY SOMBRERO 13
milagro blanco tequila, orange liqueur,
prickly pear purée, lime

BEER-ISH

DRAUGHT ^{16 OZ}

Lib's Grill Brew	SALISBURY	GOLDEN PALE ALE	5%	5 ⁷⁵
Troegs Perpetual Ipa	PA	IPA	7.5%	6 ⁵⁰
Guinness Blonde Ale	HALETHORPE	AMERICAN LAGER	5%	5 ⁵⁰
Aslin Beer Co. Volcano Sauce	VA	SOUR ALE	6%	6 ⁵⁰
Leinenkugel Summer Shandy	WI	SHANDY	4.2%	6
Key Brewing Co. All Days Off	DUNDALK	MEXICAN STYLE LAGER	4.4%	6
Union Brewing Mountain Girl	BALTIMORE	HEFEWEIZEN	5%	6
Natty Boh	WI	PALE ALE	4.28%	4 ⁵⁰
Dewey Beer Co. Swishy Pants Hazy	DE	HAZY IPA	7.5%	7

CRAFT ^{BOTTLES & CANS}

Heavy Seas Loose Cannon	BALTIMORE	AMERICAN IPA	7.2%	5 ⁷⁵
Manor Hill Pilsner	ELLCOTT CITY	GERMAN PILSNER	5.3%	5 ⁵⁰
2sp Brewing Co. Pony Boi	PA	GOLDER LAGER	4%	6
Union Brewing Steady Eddie	BALTIMORE	IPA	7%	5 ⁷⁵
Heavy Seas Tropicannon	MD	CITRUS IPA	7.25%	6
Austin Eastciders Blackberry	TX	CIDER	5%	5 ⁵⁰
High Noon Pineapple	CA	VODKA SELTZER	4.5%	7
White Claw Black Cherry	WI	HARD SELTZER	5%	5

DOMESTIC BUDWEISER • BUD LIGHT • MICHELOB ULTRA • COORS LIGHT • YUENGLING • MILLER LITE • BLUE MOON 4⁷⁵

IMPORT GUINNESS ^{16 OZ} • CORONA PREMIER • MODELO • STELLA ARTOIS • HEINEKEN 5⁷⁵

AGED SPIRITS

SAGAMORE SPIRIT DOUBLE OAK	MD WHISKEY	15 ⁵⁰	JEFFERSONS OCEAN	SMALL BATCH BOURBON	18
WHISTLE PIG 10YR	RYE WHISKEY	16	MONKEY SHOULDER	BLENDED MALT SCOTCH	11 ⁵⁰
WOODFORD RESERVE DOUBLE OAK	BOURBON	17 ⁵⁰	JOHNNIE WALKER BLACK LABEL	SCOTCH	12 ⁵⁰
OLD FORESTER PROHIBITION 1920	BOURBON	17 ⁵⁰	MACALLAN 12YR	SCOTCH	16
WOODFORD RESERVE	BOURBON	14	GLENKINCHIE 12YR	SCOTCH	18 ⁵⁰
MAKERS 46	BOURBON	16	PAPA'S PILAR BLONDE	AGED RUM	12 ⁵⁰
ANGEL'S ENV Y	BOURBON	16	LA ADELITA ANEJO	TEQUILA	16 ⁵⁰
BASIL HAYDEN	BOURBON	17	CASAMIGOS REPOSADO	TEQUILA	18

SWEET POTATO NEW FASHIONED 10
lyre's american malt, cane collective sweet
potato simple syrup, alcohol-free bitters

CANTA-LOOPY 9
cantaloupe, agave nectar, club soda

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UPCOMING
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NEIGHBORHOOD