

# DINNER

## SNACKS + STARTS

**SOUP OF THE DAY / 9.**

**SPICED BEER NUTS / 7.**

**O&B ARTISAN PRETZEL STICK / 6.**  
served warm, housemade mustard

**ONION + BEER SOUP / 11.**  
caramelized onion, rye crouton,  
BR Traditional Ale broth, Emmental

**SCOTCH EGG / 8.**  
pork sausage, spicy ale mustard, piccalilli

**POUTINE / 10.**  
fries, cheese curds, chicken gravy

**CHICKEN WINGS / 16. per lb**  
honey lime pickle **OR** butter hot sauce

**JALAPEÑO + CHEDDAR PIEROGIES / 9.**  
fried shallots, sour cream,  
beet + horseradish chutney

**CRISPY BRUSSELS SPROUTS / 13.**  
halloumi, orange, honey, sesame

**DILL PICKLE FRIED CAULIFLOWER / 13.**  
buttermilk ranch, butter hot sauce

**CALAMARI / 14.**  
Old Bay seasoning, hoppy mayo, lemon

**STEAK TARTARE / 18.**  
Alberta beef, free-range egg yolk,  
beer pickles, charred sourdough

**SHRIMP COCKTAIL / 15.**  
Marie Rose sauce, lemon, cucumber,  
mustard cress, grilled rye bread

**YORKIE PUDDING + CORN CHIP NACHOS / 18.**  
smoked avocado, salsa, jalapeños,  
cheddar, sour cream  
*add BBQ brisket burnt ends*  
**OR pulled chicken + gravy / 6.**

## VEGGIES + GREENS

*add pulled jerk chicken 6. /  
smoked Atlantic salmon 10.*

**KALE + GOAT CHEESE SALAD**  
cranberry, quinoa, apple cider  
vinaigrette, walnuts, radishes  
*half 7. / full 13.*

**CHARCOAL CELLAR ROOT SALAD**  
raw, roasted + pickled roots,  
white bean sumac hummus, arugula  
*half 7. / full 13.*

**RAW VEGETABLE SALAD**  
roots, cabbage, broccoli,  
sesame + ginger dressing  
*half 7. / full 13.*

**CAESAR SALAD**  
romaine, kohlrabi, horseradish garlic  
dressing, pickled egg, cheddar croutons  
*half 7. / full 13.*

**BUTTERNUT SQUASH LASAGNA / 20.**  
spinach, mustard cheese sauce, arugula,  
roasted squash, charred onions,  
Thunder Oak Gouda

**CAULIFLOWER + LENTIL BIRYANI / 17.**  
baked Saskatoon lentils, peas, basmati,  
raisins, cilantro, almonds, carrots

**BBQ** wood-fired with maple, oak + applewood  
*served with BR Traditional Ale BBQ sauce,  
coleslaw, potato salad + cheese scone*

**10" HOUSEMADE SAUSAGE / 18.**

**½LB P.E.I. GRASS-FED BRISKET / 22.**

**BABY BACK RACK**  
*half 20. / full 36.*

**JERK CHICKEN**  
*half 20. / whole 39.*

**BBQ FOR 2 / 59.**  
½lb brisket, half pork back rib,  
half jerk chicken

**LC BBQ PLATTER FOR 3-4 / 99.**  
1lb brisket, half pork back rib,  
half jerk chicken, sausage, 1lb wings

## BITS 'N' BOBS

**PROPER CHUNKY CHIPS / 6.**  
triple-cooked chips, ketchup,  
Old Bay mayo

**HUMMUS + CHIPS / 8.**  
white bean sumac hummus, nachos chips,  
cellar roots

**CHEESY CAULIFLOWER / 6.**  
baked with rarebit cheese sauce

**PORK + MAPLE BAKED BEANS / 6.**  
maple-braised beans, smoked ham hock

Please make us aware of any food allergies,  
as there may be ingredients that are not listed.

## PROPER PUB GRUB

**HAIDA GWAII TUNA BOWL / 23.**  
albacore, avocado, raw vegetables,  
quinoa, kale, sesame + ginger dressing

**LIBERTY FISH + CHIPS / 18.**  
LC lager battered haddock, fries,  
mushy peas, tartar sauce

**BUTTER CHICKEN / 18.**  
pulled chicken, lemon basmati, peas, naan

**STEAK + CHIPS / 28.**  
7oz flat iron, proper chunky chips,  
cauliflower cheese, red-eye gravy

## MEAT + BREAD

*served with fries, Caesar salad **OR** daily soup*

**THE 6IX REUBEN / 17.**  
T.O. smoked meat, Kozlik's mayo,  
sauerkraut, hot peppers, Emmental

**TURKEY BURGER / 17.**  
avocado, tomato, dill pickle tartar sauce,  
butter hot sauce

**FRIED CHICKEN SANDWICH / 17.**  
LC secret sauce, remoulade slaw, pickles

**COTTAGE PIE / 18.**  
grass-fed beef, peas, corn, carrots,  
gravy, buttermilk mashed spuds  
*with bone marrow / 25.*

**RAREBIT MAC + CHEESE / 16.**  
aged cheddar, BBQ broccoli,  
spicy ale mustard  
*add bacon 4. / BBQ brisket burnt ends 6.*

**BOMBAY BEER CAN CHICKEN FOR 2-4 / 45.**  
tandoori-spiced chicken, Saskatoon  
lentil biryani, spent grain + coconut  
flatbread, chutneys

**THE COMMON BURGER / 17.**  
nasty processed cheese, pickle mayo,  
onion tomato relish, sesame bun,  
dill pickle

**BLACK BEAN BURGER / 17.**  
black bean, quinoa + sweet potato patty,  
avocado, tomato, sweet + smoky aioli

## LEAVE IT TO LIBERTY!

*Let our chefs + brewmaster craft  
a food + beer experience for you.*

participation of the entire table is encouraged

**\$49/pp** with beer pairings ☺

**\$35/pp** without beer pairings ☺