



Red Wine

200	Semi-Sweet Red Blend, RISATA RAVEN – Italy	9 / 32
201	Pinot Noir, STEMMARI – Italy	10/36
202	Pinot Noir, ESTANCIA - California	12/ 42
203	Chianti, DAVINCI - Tuscany	10 / 39
204	Chianti Classico, RESERVA DUCALE ORO - Italy	65
205	Rosso D'Montalcino, BANFI - Italy	55
206	Shiraz, 19 CRIMES - Washington	9 /34
207	Montepulciano D'Abruzzo, ZONIN - Italy	9 / 32
208	Merlot, CLOS DU BOIS - California	30
209	Red Blend, PICCINI POGGIO ALTO - Italy	36
210	Red Blend, SPOSATO - Argentina	10 / 38
211	Merlot, MCMANIS - California	30
212	Merlot, JOSH - California	11 / 40
213	Malbec, ALAMOS - Argentina	40
214	Malbec, SPOSATO - Argentina	10 /36
215	Malbec, MONTES - Chile	45
216	Amarone Style Campofiorin, MASI - Veneto	62
217	Barbera D'Asti, CHIARLO - Italy	48
218	Barolo, PIO CESARE - Italy	110
219	Amarone, Recchia Amarone della Valpolicciella - Italy	65
220	Cabernet, JOEL GOTT - California	12 / 46
221	Cabernet, SEQUOIA GROVE - Napa Valley	75
222	Cabernet, CAYMUS - California	125

LIBERATORE'S RISTORANTE & CATERING



Bubbly

114	Prosecco, LA MARCA – Italy	10 / 38
115	Blanc De Noirs, GLORIA FERRER – California	45
116	White Star, MOET & CHANDON – France	90
117	Brut, DOM PERIGNON – France	230

House Wines:

Pinto Grigio, White Zinfandel, Chardonnay,
Merlot, Cabernet Sauvignon, Chianti
7.50/ glass

Homemade Sangria:

White or Red

7.50/ glass

Make it Sparkle– topped with Prosecco

8.50/ glass

White Wine



101	Moscato, CAVIT – Italy	9 / 32
102	Rosè, DE MINUTY – California	11 / 39
103	Riesling, CHATEAU ST. MICHELLE – Washington	10 / 35
104	Pinot Grigio, ECCO DOMANI – Italy	30
105	Pinot Grigio, VOGA – Italy	10 / 35
106	Pinot Grigio, SANTA MARGHERITA – Italy	55
107	Sauvignon Blanc, MATUA – New Zealand	10 / 36
108	Sauvignon Blanc, KIM CRAWFORD – Marlborough	48
109	Sauvignon Blanc, CAKEBREAD – California	55
110	Chardonnay, WILLIAM HILL – California	10 / 36
111	Chardonnay, SONOMA-CUTRER – California	45
112	Chardonnay, CAKEBREAD – California	68
113	White Zinfandel– BERINGER – California	9 / 29



SUNDAY = WINE NIGHT

1/2 Off Bottles of Wine

(\$60 or Less)

*Max of 3 bottles per table.

MARTINIS



LEMONDROP MARTINI— \$12

Absolut Citron Vodka/ Limoncello/ Cane Sugar/ Lemon Juice/ Sugar Rim

PEAR MARTINI- \$12

Absolut Pear Vodka/ Amaretto/ Cane Sugar/ Sour Mix

CUCUMBER MARTINI- \$12

Three Olives Cucumber Lime Vodka/ Elderflower Liqueur/ Lemon Juice/ Cane Sugar/ Prosecco

POMEGRANATE MARTINI- \$12

Van Gogh Pomegranate Vodka, Pama Liqueur/ Cranberry Juice/ Sierra Mist

ULTIMATE COSMOPOLITAN- \$12

Tito's Vodka/ Cointreau/ Lime Juice/ Cranberry Juice

CHOCOLATE MARTINI- \$12

Three Olives Vanilla Vodka/ Light & Dark Crème de Coca/ Cream/ Chocolate Drizzle

KEY LIME MARTINI- \$12

Three Olives Vanilla Vodka/ Liquor 43/ Fresh Lime Juice/ Sweet Crème/ Cookie Rim

BLUE MARTINI- \$12

Tito's Vodka/ Fresh Olive Juice/ Bleu Cheese stuffed Olives

SAPPHIRE IN THE ROUGH MARTINI- \$13

Bombay Sapphire/ Fresh Olive Juice/ Bleu Cheese stuffed Olives

CREAMSICLE MARTINI- \$12

Whipped Vodka/ Liquor 43/ Orange Juice/ Crème

★ ESPRESSO MARTINI *"Voted Best in Harford County"* - \$13

Three Olives Vanilla Vodka/ Coffee Liqueur/ Fresh Brewed Espresso

CARAMEL MACCHIATO MARTINI—\$12

Three Olives Vanilla Vodka/ Caramel Liqueur/ Coffee Liqueur/ Cream



SPECIALTY COCKTAILS

OLD FASHIONED- \$13

Woodford Reserve/ Muddled Cherry & Orange/ Bitters/ Club Soda

CLASSIC MANHATTAN- \$13

Woodford Reserve/ Sweet Vermouth/ Bitters

APEROL SPRITZ- \$11

Aperol/ Prosecco/ Club Soda

IRISH SUNSET- \$12

Jameson Orange/ Cointreau/ Fresh Squeeze Lemon / Lemonade

FRUIT CRUSHES \$10

Your Choice: Orange/ Grapefruit/ Lime/ Cucumber-Lime/ Lemon-Blueberry

Flavored Vodka/ Triple Sec/ Sierra Mist

FLAVORED MULES— \$9

Top Shelf Vodka/ Fresh Squeezed Lime Juice/ Ginger Beer

*Classic *Blueberry *Pomegranate *Orange *Cucumber *Irish