

STARTERS

SNACKS

CHEESE BOARD V	17	HUMMUS WITH FRIED CHICKPEA SALAD V	8
red dragon and manchego cheeses, brie, pistachios, crostinis, dried fruit, pickled onions, honey, wholegrain mustard		cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread	
GOAT CHEESE CRÈME BRÛLÉE V	11	DEVEILED EGGS GF	12
goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, micro greens, crostinis		crab, old bay	
ASIAN FRIED BRUSSELS SPROUTS GF	10	WILD MUSHROOM TOAST V	9
crispy pork, honey, sriracha, soy, garlic, ginger		grilled sourdough, oyster and shiitake mushrooms, roasted garlic cream sauce, shaved manchego, truffle oil, micro arugula	

APPS

STEAMED CLAMS GF GF GF 1 DOZ	13	BLACKENED CHICKEN EMPANADAS	13
garlic, white wine, butter		corn, blackened chicken, blue cheese, red pepper aioli	
BOH STEAMED SHRIMP GF 1/2 LB	17	BUFFALO CHICKEN TENDERS	12
onions, lemon, old bay, cocktail sauce		hand battered, celery, blue cheese dressing	
FISH TACOS	11		
crispy fish, crunchy slaw, spicy aioli			
CHORIZO BUTTERNUT SQUASH MUSSELS GF	15	CRAB DIP BREAD BOWL	17
mussels, spanish chorizo, white wine, roasted butternut squash purée, smoked paprika, garlic, pepitas, herbed oil, toasted baguette		sourdough bread bowl, celery, carrots	
		FRIED OYSTERS	14
		chipotle slaw, hawaiian sea salt, micro greens	
TUNA NACHOS	17	ROASTED BEET CARPACCIO GF V	14
seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds, scallions		thinly sliced roasted beets, goat cheese whipped fennel pollen & lavender, orange segments, pistachios, citrus vinaigrette	

SOUPS

MD CRAB GF GF GF	11
OYSTER STEW GF	11



PRESENTED BY LIB'S GRILL

MAINS

PASTAS

PISTACHIO CARBONARA GF	25
housemade spaghetti, crispy prosciutto, cured egg yolk, basil, pistachio butter	
BEEF & BURRATA	30
housemade rigatoni, braised & shredded beef, marinara demi glace cream sauce, whipped burrata	
BLACKENED CHICKEN	25
housemade rigatoni, peas, tomatoes, pinenuts, blackened chicken, cajun cream	
TRUFFLE MISO PASTA WITH WILD MUSHROOMS V	24
fettuccine, truffle-miso cream, sautéed oyster mushrooms, crispy garlic chips, manchego, chives	

ENTRÉES

STEAK FRITES GF ROSEDA FARMS	39
8 OZ • sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace	
BONE-IN RIBEYE GF GF GF FPWM	65
18 OZ • cowboy cut, bourbon port mushroom sauce, asparagus, roasted fingerling potatoes	
FILET OF BEEF GF GF	45
8 OZ • duck fat roasted fingerling potatoes, sautéed broccolini, black truffle butter	
ARGENTINIAN STEAK GF GF GF CREEKSTONE FARMS	29
6 OZ • sliced hanger, blistered shishito peppers, herb roasted potatoes, chimichurri	
GRILLED NEW YORK STRIP GF GF GF CAB	49
14 OZ • creamy grits, braised red cabbage & apple, rosemary-port reduction	
LIB'S SCHNITZEL	26
pounded, cornflake & parmesan crusted chicken breast, spicy honey mustard, arugula, evoo, grated manchego cheese	

HEALTHY BITES



SALADS

ROMAINE CAESAR	9
WEDGE GF GF	11
iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing	
SPINACH GF V	12
craisins, dried apple crisps, blue cheese crumbles, 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	

RICE BOWLS

GREEK CHICKEN GF GF	23
lemon & herb marinated grilled chicken, jasmine rice, pickled onions, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil	
KOREAN FRIED CHICKEN	25
crispy chicken thigh, bulgogi glaze, pickled vegetable kimchi slaw, sweet chili garlic mayo, jasmine rice, cilantro, green onion, sesame seeds	

ADD-ONS/SUBSTITUTIONS GF GF

deviled eggs (2) \$2 steak \$11 shrimp \$10 chicken \$7 salmon \$11

DRESSINGS

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

New Year's Eve
Specials

APPETIZER

GARLIC SHRIMP SCAMPI TOAST POINTS	17
grilled bread, garlic butter white wine sauce	

MAINS

BLACK GARLIC PRIME RIB	50
roasted black garlic, mashed potatoes, rainbow roasted carrots, apple cranberry chutney	
SINGLE CRAB CAKE	25
whipped potatoes, green beans	
LOBSTER MAC & CHEESE	38
knuckle claw meat, creamy lobster cheese sauce, toasted bread crumbs, truffle oil, green onions	

SPECIAL DIETARY NEEDS?
TRYING TO EAT HEALTHIER?

Look for these symbols across the whole menu!

- GF GLUTEN FRIENDLY
- GF CONTAINS PORK
- V VEGETARIAN
- GF 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

WINE

WHITES

BOUTIQUE WINE

			GLASS / CARAFE / 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
Cline “Seven Ranchlands”	SAUVIGNON BLANC	NORTH COAST, CA	11	15	40
Kim Crawford	SAUVIGNON BLANC	NEW ZEALAND	—	—	50
Michele Chiarlo Nivole	MOSCATO D’ ASTI	ITALY	11	16	42
Chateau Ste. Michelle	RIESLING	COLUMBIA VALLEY, WA	10	15	38
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

			GLASS / CARAFE / BOTTLE		
Argyle “Bloomhouse”	PINOT NOIR	WILLAMETTE VALLEY, OR	14	20	50
La Crema	PINOT NOIR	WILLAMETTE VALLEY, OR	—	—	65
Charles & Charles Double Trouble	RED BLEND	COLUMBIA VALLEY, WA	11	16	44
The Prisoner “Unshackled”	RED BLEND	CALIFORNIA	—	—	55
Markham	MERLOT	NAPA VALLEY, CA	13	19	50
Bodega Catena Zapata	MALBEC	ARGENTINA	12	16	39
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
Textbook	CABERNET	PASO ROBLES, CA	14	20	55
Quilt	CABERNET	NAPA VALLEY, CA	—	—	80
Crossbarn	CABERNET	NAPA 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@libsgrill.com
or submit your event info on our online
form at libsgrill.com/private-dining

Cocktails & Candy Canes

PRESENTED BY LIB’S GRILL

Naughty

DIRTY SNOWMAN

14

cocoa nib infused titos vodka, grind
espresso liqueur, peppermint schnapps,
cold brew coffee, rumple minze foam

ELF'D UP

14

patron reposado tequila, aperol,
house-made pomegranate syrup, lime

SANTAGRIA

13

winter spiced red wine, midnight moon
apple pie moonshine, apple cider, apple
brown sugar syrup, angry orchard hard
apple cider

PRANCER'S PEARS

13

rosemary & thyme infused gray whale
gin, pear purée, amaro montenegro,
CAnE collective spiced pear punch,
lemon, fresh grated nutmeg

JINGLE JUICE

14

bacardi silver, bacardi 8 year, pineapple,
homemade pomegranate syrup,
fresh lime, fresh orange, gingerbread,
tiki bitters

DON'T EAT YELLOW SNOW...DRINK IT

12

titos vodka, creamy limoncello, fresh
lemon, cold foam



YIPPI KI-YAY

7

[shot] d’ussé cognac, irish cream,
almond milk, heavy cream, grated
nutmeg, vanilla, almond

JACK FROST

7

[shot] rumhaven coconut rum,
pineapple, blue curacao, coconut cream

Nice

BUDDY THE ELF OLD FASHIONED

15

sagamore spirit rye whiskey, black
walnut bitters, gingerbread,
orange essence

GRANNY SMITH SLEIGH RIDE

13

titos vodka, apple cider, apple brown
sugar syrup, q ginger beer

MILK 'N COOKIES

14

sobieski vanilla vodka, amaretto,
rumchata, sugar cookie rim

MISTLETOETINI

13

deep eddy's cranberry, st germain
elderflower liqueur, vermouth, spiced
cranberry, rosemary

CHRISTMAS MORNING CARTOONS

15

(clarified milk punch) cachaça amburana,
italicus liqueur, earl gray syrup, fresh
lemon, fruity pebble infused milk

CHRISTMAS CAROL BARREL

15

Illegal joven mezcal, fresh lime, red wine
syrup reduction, orange bitters, segura
viudas sparkling rosé



SANTA'S LIL HELPER

8

[shot] patron blanco tequila, fresh lemon,
lemon oleo syrup, orange liqueur

RUDDOLPH SPRITIED FLIGHT

25

[flight] mcclintock matchstick straight
bourbon, mcclintock bootjack rye,
mcclintock great gambrell 4yr
american brandy

BEER-ISH

DRAUGHT

16 OZ

Lib's Grill Brew	SALISBURY	GOLDEN PALE ALE	5%	5 ⁷⁵
Troegs - Blizzard of Hops	PA	WINTER IPA	6.4%	6 ⁵⁰
Heavy Seas - Bodacious Blonde	BALTIMORE	AMERICAN LAGER	4.5%	5 ⁵⁰
Troegs - Mad Elf	PA	HOLIDAY ALE	11%	6
Checkerspot Brewing - Sip Happens	BALTIMORE	KETTLE SOUR	5.5%	7 ⁵⁰
Angry Orchard - Crisp Apple	MA	HARD CIDER	5%	7
1623 Brewing - Alla Vostra	ELDERSBURG	ITALIAN PILSNER	5.75%	7
Natty Boh	WI	PALE ALE	4.28%	4 ⁵⁰
Big Truck Brewing - Half Cab	MD	HAZY IPA	6%	7

CRAFT

BOTTLES & CANS

Heavy Seas - Loose Cannon	BALTIMORE	AMERICAN IPA	7.2%	5 ⁷⁵
Checkerspot Brewing - Keeper Stout	BALTIMORE	MILK STOUT	4.7%	9
Union - Divine	BALTIMORE	IPA	6.5%	6 ²⁵
1623 Brewing Co - Stocking Stuffer	ELDERSBURG	HOLIDAY CREAM ALE	4.4%	5 ⁵⁰
Surfside Iced Tea + Lemonade	PA	CANNED COCKTAIL	7.5%	7
Austin Eastciders - Blackberry	TX	HARD CIDER	5%	5 ⁵⁰
High Noon - Black Cherry	CA	VODKA SELTZER	4.5%	7

DOMESTIC	BUDWEISER • BUD LIGHT • MICHELOB ULTRA • COORS LIGHT • YUENGLING • MILLER LITE • BLUE MOON	4 ⁷⁵
IMPORT	GUINNESS 16 oz • CORONA PREMIER • MODELO • STELLA ARTOIS • HEINEKEN	5 ⁷⁵

ZERO PROOF

FREIXENET SPARKLING ROSÉ	GLASS / CARAFE / BOTTLE	7 11 28	MEDICINE BALL	10
			herbal tea, lemon, ginger, honey	
STELLA ARTOIS LIBERTE 0.0		5 ²⁵	BUTTER BEER	9
			cream soda, caramel, butterscotch, cold foam	
ICED HOT CHOCOLATE		9	WHITE CHRISTMAS	10
“chilled chocolate”, cold foam, chocolate ice, roasted marshmallow			lyre’s white cane NA rum, lime oleo syrup, coconut cream, cane syrup, fresh mint	
HO HO HOLY LION’S MANE		11	BLUEBERRY GINLESS FIZZ	10
(clarified milk punch) lion’s mane alcohol free spirit, yuzu, basil syrup, ume plum spritz, shiso leaf			lyre’s NA gin, blueberry syrup, fresh lemon, egg white foam	

CHECK OUT HOLIDAY EVENTS BY
SCANNING THE QR CODE OR VISITING
[LIBSGRILL.COM/CCC](https://libsgrill.com/ccc)

