



THREE COURSES | \$45
LIARSBARRIE.COM TO RESERVE

Starter

TOMATO + FENNEL BISQUE

basil, mini grilled cheese

TRUFFLE PARM FRITES

hand-cut, white truffle oil, grana padano,
roasted garlic aioli, parsley

LIARS CHICKEN BITES

korean - habanero roasted garlic - honey garlic - hot honey - cajun
chicken | vegan chicken

LEMON PEPPER CALAMARI

red pepper, jalapeno, dill aioli, sweet chili sauce, lemon, parsley

CAESAR SALAD

romaine, parmesan crisp, pancetta, double-smoked bacon,
lemon, grana padano

chicken +\$6 | vegan chicken +\$7 | black tiger shrimp +\$7

BLACK TIGER SHRIMP COCKTAIL

cocktail sauce

PRIME RIB SLIDERS

toasted brioche, swiss, red wine demi glace, horseradish aioli

Main

RIGATONI ALLA VODKA

double-smoked bacon, pomodoro cream, basil,
grana padano, toasted homestead sourdough

chicken +\$6 | vegan chicken +\$7 | black tiger shrimp +\$7 | scallops +\$9

SHERRY CREAM CHICKEN

pan-roasted chicken supreme, roasted creamer potato,
herb + dijon vinaigrette, bacon + gruyere brussel sprouts

LIARS SMASHBURGER + FRITES

toasted brioche, double ground beef chuck patties, double melted cheddar,
shredded iceberg, crispy onions, not-so-secret sauce

RED SNAPPER

coconut curry, leek, heirloom carrots, baby bok choy

PRIME RIB | +\$15

10oz certified angus beef, pomme puree,
bacon + gruyere brussel sprouts, sauteed mushrooms, frizzled onions,
yorkshire pudding, au jus, wasabini sprouts, horseradish

Dessert

BANANAS FOSTER

CHEESECAKE OR STICKY TOFFEE PUDDING

rum flambeed caramel bananas, cinnamon, whipped cream, banana liqueur
— prepared tableside —

ask server for gluten-free options | please make server aware of any allergies
automatic gratuity of 18% will be added to groups of 8+ or bottle service groups