



ON TAP

LAGUNITAS \$7

ipa, 6.2 abv

ASBURY PARK \$7

blonde, 4.9 abv

KANE \$8

sneakbox, 5.4 abv

SHIP BOTTOM \$7

beach patrol hefeweizen 6.3 abv

BALLAST POINT \$8

sculpin ipa, 7 abv

MAINLAND \$7

amber ale, 5.5 abv

CAPE MAY \$7

always ready 4.8 abv

FOUNDERS \$7

rotating, just ask!

DOGFISH HEAD \$7

rotating, just ask!

PINELANDS \$7

evan john porter nitro, 5.3 abv

NARRAGANSETT \$7

del's shandy, 4.7 abv

DAILY ROTATING

ask about today's selection!

HOW YOU BREWIN' \$6

cold brew coffee

HOW YOU BREWIN' \$6

nitro coffee

COORS LIGHT \$4

MILLER LITE \$4

YEUNGLING \$4

BLUE MOON \$6

GUINNESS \$7

CANS

NEW BELGIUM

day blazer easygoing ale

WHITE CLAW

black cherry

SCHOFFERHOFFER

grapefruit hefeweizen

TWO ROADS

lil heaven session ipa

FAT TIRE

CITIZEN CIDER

dirty mayor, apple-ginger

IRONBOUND CIDER

SAM ADAMS '76

YARDS

brawler

ANGRY ORCHARD ROSE

limited availability

BOTTLES

BUD LIGHT

BUDWEISER

HEINEKEN

STELLA ARTOIS

CORONA

CORONA LIGHT

CORONA PREMIER

MICHELOB ULTRA

GOOSE ISLAND IPA

LANDSHARK

KALIBER

non-alcoholic

in order to keep things fresh, our drink menu is constantly rotating so there may be some variations in our lists

RED WINE

- COASTAL VINES \$7
pinot noir, california
- MARK WEST \$9 | \$34
pinot noir, california
- COASTAL VINES \$7
merlot, california
- ROBERT MONDAVI \$9 | \$34
merlot, california '17
- COASTAL VINES \$7
cabernet, california
- NOBLE VINES 337 \$10 | \$38
cabernet, california '15
- FINCA EL ORIGEN \$9 | \$34
malbec, argentina '17

WHITE WINE

- MÉNAGE A TROIS \$8 | \$30
moscato, california '17
- SUTTER HOME \$7 | \$26
white zinfandel, california
- COASTAL VINES \$7
pinot grigio, california
- ZONIN \$9 | \$34
pinot grigio, italy '17
- FRONTERA \$7
sauvignon blanc, chile '18
- OYSTER BAY \$11 | \$42
sauvignon blanc, new zealand '17
- COASTAL VINES \$7
chardonnay, california
- JOSH \$11 | \$42
chardonnay, california '17

ROSÉ

- COTE DES ROSES \$10 | \$38
rosé, france '17

BUBBLES

- ANNA BRUT RESERVA \$10 | \$38
blanc
- RUFFINO \$9 | \$34
prosecco
- SANTA MARGHERITA \$78
prosecco
- VUEVE CLIQUOT \$95
yellow label
- DOM PERIGNON \$295
2006

CRAFT COCKTAILS

\$12

- PINK LEMONADE
pama pomegranate, citrus vodka, lemonade
- MINT CONDITION
firefly sweet tea, lemonade, mint, lemon
- SEAWATER
bacardi coconut, blue curacao, pineapple juice
- THE BEE STING
patron, cointreau, habanero simple syrup, sweet + sour, fresh lime
- CUCUMBER SMASH
ketel one cucumber/mint vodka, muddled cucumber, mint, white cranberry, soda
- APEROL COSMOPOLITAN
tito's vodka, aperol, fresh lime juice
- BOURBON MULE
bulleit bourbon, ginger beer + lime
- MAINLAND COLLINS
monkey 47, club soda, lemonade, amaro simple syrup, lime juice
- BARREL AGED MANHATTAN
bulleit rye, sweet vermouth, bitters
- LOCALS MARGARITA
mainland patron, mango puree, triple sec, sweet + sour, gran marnier

COFFEE COCKTAILS

crafted with LBI's own How You Brewin' coffee

\$11

- COLD FASHIONED
nitro coffee + jim beam, bailey's
- ICED MOCHA
cold brew coffee + vanilla rum, chocolate liqueur
- CHILLED IRISH
cold brew coffee + tullamore d.e.w. irish whiskey, bailey's
- HOW YOU BREWIN'
cold brew coffee + kahlua, vanilla vodka, simple syrup, fresh lime

FOLLOW US



the **MAINLAND**
kitchen + pub

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