



ON TAP

LAGUNITAS \$7

ipa, 6.2 abv

ASBURY PARK \$7

blonde, 4.9 abv

KANE \$8

sneakbox, 5.4 abv

SHIP BOTTOM \$7

blueberry wheat 4.7 abv

BALLAST POINT \$8

sculpin ipa, 7 abv

MAINLAND \$7

amber ale, 5.5 abv

CAPE MAY \$7

always ready 4.8 abv

ALLAGASH \$8

season 6.1 abv

DOGFISH HEAD \$7

seaquench ale 4.9 abv

ICARUS \$8

rotating, just ask!

LAST WAVE BREWING \$7

rotating, just ask!

NARRAGANSETT \$7

del's shandy, 4.7 abv

DAILY ROTATING

ask about today's selections!

HOW YOU BREWIN \$6

nitro cold brew 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 (limited availability)

SCHOFFERHOFFER

grapefruit hefeweizen

TWO ROADS

lil heaven session ipa

FAT TIRE

CITIZEN CIDER

dirty mayor, apple-ginger

ORIGINAL SIN CIDER

SAM ADAMS '76

JETTY SESSION ALE

ANGRY ORCHARD ROSE

CAPE MAY BOG SHANDY

limited availability

BUD LIGHT

BUDWEISER

HEINEKEN

STELLA ARTOIS

CORONA

CORONA LIGHT

CORONA PREMIER

MICHELOB ULTRA

LANDSHARK

KALIBER

non-alcoholic

MODERN TIMES

limited availability

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

MINT CONDITION

firefly sweet tea, lemonade, mint, lemon

LOCALS MARGARITA

mainland patron, mango puree, citronge, sweet + sour, lime juice

MAINLAND COLLINS

aviation, club soda, lemonade, amarena syrup, lime juice

COLOMBIAN OLD FASHIONED

el dictador rum, simple syrup, orange bitters, soda

SEAWATER

bacardi coconut, blue curacao, pineapple juice

PINK LEMONADE

pama pomegranate, citrus vodka, lemonade

THE BEE STING

mainland patron, citronge, 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

BARREL AGED MANHATTAN

four roses, amaro, bitters

COFFEE COCKTAILS

crafted with LBI's own How You Brewin' coffee

\$11

COLD FASHIONED

cold brew 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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