



CANS

NEW BELGIUM
day blazer easygoing ale

WHITE CLAW
black cherry

HIGH NOON
watermelon

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

CAPE MAY DEVIL'S REACH

BUD LIGHT

BUDWEISER

HEINEKEN

STELLA ARTOIS

CORONA

CORONA LIGHT

CORONA PREMIER

MICHELOB ULTRA

LANDSHARK

KALIBER
non-alcoholic

SCHOFFERHOFER
grapefruit hefeweizen

ON TAP

LAGUNITAS \$7
ipa, 6.2 abv

ASBURY PARK \$7
blonde, 4.9 abv

KANE \$8
sneakbox, 5.4 abv

SHIP BOTTOM \$7
barneget lager 6.3 abv

BALLAST POINT \$8
sculpin ipa, 7 abv

MAINLAND \$7
amber ale, 5.5 abv

CAPE MAY \$7
rotating, just ask!

ALLAGASH \$8
saison 6.1 abv

CIGAR CITY \$7
maduro brown 5.5 abv

ICARUS \$8
rotating, just ask!

LAST WAVE BREWING \$7
rotating, just ask!

FLYING FISH \$7
abbey dubbel, 7.2 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

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

EMOTION \$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

MAPLE OLD FASHIONED

bulleit rye whiskey, maple syrup, apple juice, orange bitters

SONOMA SOUR

jack daniels, sweet + sour, cabernet

THE BEE STING

mainland patron, citronge, habanero simple syrup, sweet + sour, fresh lime

BOULEVARDIER

bulleit bourbon, campari, sweet vermouth, orange peel

HOT & SMOKY

vida mezcal, muddled jalapeno, habanero syrup, ginger beer, lime

APEROL COSMOPOLITAN

tito's vodka, aperol, fresh lime juice

BOURBON MULE

bulleit bourbon, ginger beer + lime

BARREL AGED MANHATTAN

james e. pepper 1776, 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

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