

BEER

LOCALLY BREWED

Home Town Brewing Co Blueberry Saison 355 ml btl \$6.75
 Blueberry Hill Black & Blue Cider 500 ml btl \$10
 New Limburg Brewery Selection 550 ml btl \$7.7
 Ramblin Road Selection 341 ml btl \$6.75

DOMESTIC \$5.40 PREMIUM \$6.50

Blue Light
 Blue Light
 Budweiser
 Bud Light
 Canadian

Steamwhistle
 Michelob Ultra
 Hard Rootbeer
 Twisted tea

IMPORTS

Corona 330 ml btl \$6.75
 Heineken 550 ml can \$7.75
 Strongbow Cider 500 ml can \$7.75

NON-ALCOHOLIC

Weihenstephaner Original \$6.75

DRAUGHT	PINT	12 OZ	PITCHER
DOMESTIC	\$6.5	\$4.7	\$18
PREMIUM	\$6.8	\$5.5	\$19.5
IMPORTS	\$7.75	\$6	\$22

CRAFT BEER 473 ML CAN \$7.5

Cameron's Brewery Oakville
 Cosmic Cream Ale
 Captain's Log Golden Lager

COCKTAILS

THYME FOR A COCKTAIL

grand marnier, tequila, house-made honey thyme syrup, pink grapefruit juice on the rocks with salted rim (1.5 oz) \$9

GARDEN CAESAR

vodka infused with dill, garlic, jalapenos, lemon, lime & black peppercorns topped with clamato & seasoned with tabasco, worcestershire & pickle juice (1 oz) \$8

211 ROYALE

toast yourself with a bubbly glass of prosecco with a splash of creme de cassis (4.5 oz) \$9

SASSY SANGRIA

RED - red wine, brandy, cherry liqueur, grand marnier, lemonade & ginger ale
 WHITE- white wine, brandy, peach schnapps, triple sec, cinnamon, white cranberry & soda both come served with fresh seasonal fruit (4.5 oz) \$10

GARDEN GIMLET

rose is a rose... hendricks gin, house-made rose water syrup, cucumbers, lime and soda (1.5 oz) \$9

JUMPED UP JOE

wake up with amaranula, fresh coffee, sugar rim, whipped cream and a house-made brandied cherry (10z) \$8

MAIN STREET MULE

fresh mint, lime & rye muddled then topped with lime juice, soda & ginger beer (1.5 oz) \$9

DAIQUIRI

blended rum, lime juice & ice is classic but ask your server what berries are available (1.5 oz) \$9

211 HARD LEMONADE

gin, lemoncello & lemon juice, topped with soda & your choice of bartender's berry selection (1 oz) \$8

MOJITO

muddled rum, mint, simple syrup, lime & soda (1 oz) Ask your server about the seasonal mojitos available \$8

DIRTY MARTINI

vodka or gin stirred or shaken with olive brine served in a chilled martini glass straight up (2 oz) \$10

BLUEBERRY BASIL SMASH

muddled gin, orange liqueur & fresh basil topped with lemon juice & sparkling wine (1.5 oz) \$9

RED WINES

BY THE GLASS 6OZ \$9.5 9OZ \$14

Lindeman's Bin 45, Cabernet Sauvignon

Burning Kin, Harvest Party Red

Trivento Fair Trade, Malbec

Castillo de Monseran, Garnacha

Inception Deep Layered Red

BY THE BOTTLE

Mission Hill 5 Vineyards, Pinot Noir \$43

19 Crimes, Shiraz Durif \$44

Domaines Perrin, Cotes du Rhone Reserve \$45

Frisky Beaver Red \$40

Rocca delle Macie, Chianti Reserva \$44

Santa Rita, Reserva Carmenere \$41

Beringer, Founder's Estate Zinfandel \$43

Masi Amarone \$87

WHITE WINES

BY THE GLASS 6OZ \$9.5 9OZ \$14

Frisky Beaver White

Lindemans, Bin 85 Pinot Grigio

13th Street, Burger Blend

Piitteri Market Collection Chardonnay

BY THE BOTTLE

Matua Hawke's Bay, Sauvignon Blanc \$41

Inasphere, Riesling \$40

KEW Vineyards, Marsanne \$44

Burning Kin, Harvest Party White \$39

Gabbiano, Promessa Pinot Grigio \$40

Louis Latour, Chardonnay \$45

SPARKLING

Jackson Triggs Reserve Cuve Close \$40

Mionetto Il Prosecco \$37

Pares Baita Cava Brut \$41

