VEGGIE SAMOSAS
Locally made. Spiced potato and green pea samosas served with sweet & tangy tamarind chutney.
Regular (2) 5.65  |  Shareable (6) 15.95

ALUMNI ANTOJITOS
House-made jalapeño cream cheese wrapped up and toasted with fresh salsa and sour cream.
Regular 9.95  |  Shareable 18.95

FOUR CHEESE SPINACH DIP
Spinach, artichoke, cream cheese, parmesan, asiago, and mozzarella served with tortilla and cactus kettle chips.
Regular 10.65  |  Shareable 19.65

THAI WONTON NACHO BOARD
Housemade wonton chips, shredded carrot, tomato, pub cheese, scallions, drizzled sweet chili sauce & sour cream.
Regular 11.95  |  Shareable 15.95  |  Sliced Chicken +3.15

PAPADI CHAAT NACHO BOARD
Wonton chips, diced potato, chickpeas, mint, corriander, pub cheese, drizzled tamarind & corriander yogurt chutney.
Regular 11.95  |  Shareable 15.95  |  Sliced Chicken +3.15

TAPS LOADED NACHO BOARD
Tortilla chips, melted pub cheese, green pepper, tomato, scallions, jalapeño, drizzled sour cream & pico salsa.
Regular 11.95  |  Shareable 15.95  |  Sliced Smoked Brisket +3.15

U OF G HONEY BEE PIZZA
Grilled chicken, roasted red pepper, local goat cheese, hot peppers, tomato sauce, mozzarella, drizzle of U of G Honey.

LOADED MEAT-ETARIAN PIZZA
Pepperoni, sausage, chopped local bacon, diced ham, tomato sauce, House tomato sauce, mozzarella.

VEGGIE ARBORETUM PIZZA
Kalamata olives, sun-dried tomato, caramelized onion, crumbled feta, House tomato sauce, mozzarella.

PERFECTO! CAPRESE PIZZA
Sliced tomato, fresh sliced basil, bocconcini cheese, mozzarella, House tomato sauce, and balsamic reduction.

SELF-MADE GRYPHON
Create your own masterpiece with House tomato sauce, mozzarella, and choice of three toppings*:
Grilled chicken, pepperoni, local bacon, ham, sausage, roasted red pepper, red onion, tomato, sweet pepper, kalamata olive, pineapple, jalapeño, hot banana peppers, mushroom, sun-dried tomato, bocconcini, crumbled feta.
*Additional Toppings $1.45 each

Our personal and large pizzas are baked with freshly handmade Campus Bakery Co. pizza dough.
9" Personal (6) 11.45  |  12" Large (8) 13.45  |  16" Extra Large (12) 15.95

CHEESY RAVIOLI BITES
Breaded four cheese stuffed ravioli with marinara dip.
Regular (7) 8.95  |  Shareable (15) 17.85

DILLY OF A PICKLE
Breaded pickle spears served with buttermilk dill or ranch dip.
Regular (7) 7.65  |  Shareable (15) 13.95

BRANION BRUSCHETTA BOARD
Toasted ciabatta ring with fresh tomato basil bruschetta mix.
Regular (4) 7.45  |  Shareable (8) 13.95

CLASSIC SIDELINES
Choose from classic cut fries, crosstrax, or freshly cooked cactus kettle chips.
Regular 4.95  |  Shareable 8.95

SWEET POTATO FRIES or ONION RINGS
Thick cut onion rings or sweet potato fries served with chipotle or creamy avocado ranch sauce.
Regular 6.95  |  Shareable 11.95

POWERHOUSE POUTINE
Choice of fries or crosstrax with hearty beef gravy and melted local cheese curds.
Regular 8.65  |  Shareable 11.95

VEGGIE SAMOSAS
Locally made. Spiced potato and green pea samosas served with sweet & tangy tamarind chutney.
Regular (2) 5.65  |  Shareable (6) 15.95

SHARED SNACKS

VEGGIE SAMOSAS
Locally made. Spiced potato and green pea samosas served with sweet & tangy tamarind chutney.
Regular (2) 5.65  |  Shareable (6) 15.95

ALUMNI ANTOJITOS
House-made jalapeño cream cheese wrapped up and toasted with fresh salsa and sour cream.
Regular 9.95  |  Shareable 18.95

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Spinach, artichoke, cream cheese, parmesan, asiago, and mozzarella served with tortilla and cactus kettle chips.
Regular 10.65  |  Shareable 19.65

THAI WONTON NACHO BOARD
Housemade wonton chips, shredded carrot, tomato, pub cheese, scallions, drizzled sweet chili sauce & sour cream.
Regular 11.95  |  Shareable 15.95  |  Sliced Chicken +3.15

PAPADI CHAAT NACHO BOARD
Wonton chips, diced potato, chickpeas, mint, corriander, pub cheese, drizzled tamarind & corriander yogurt chutney.
Regular 11.95  |  Shareable 15.95  |  Sliced Chicken +3.15

TAPS LOADED NACHO BOARD
Tortilla chips, melted pub cheese, green pepper, tomato, scallions, jalapeño, drizzled sour cream & pico salsa.
Regular 11.95  |  Shareable 15.95  |  Sliced Smoked Brisket +3.15

U OF G HONEY BEE PIZZA
Grilled chicken, roasted red pepper, local goat cheese, hot peppers, tomato sauce, mozzarella, drizzle of U of G Honey.

LOADED MEAT-ETARIAN PIZZA
Pepperoni, sausage, chopped local bacon, diced ham, tomato sauce, House tomato sauce, mozzarella.

VEGGIE ARBORETUM PIZZA
Kalamata olives, sun-dried tomato, caramelized onion, crumbled feta, House tomato sauce, mozzarella.

PERFECTO! CAPRESE PIZZA
Sliced tomato, fresh sliced basil, bocconcini cheese, mozzarella, House tomato sauce, and balsamic reduction.

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*Additional Toppings $1.45 each

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9" Personal (6) 11.45  |  12" Large (8) 13.45  |  16" Extra Large (12) 15.95
fresh greens & soup

JOHNSTON GREEN SALAD
Mixed greens and veggies with choice of balsamic, buttermilk dill, ranch, avocado ranch, Catalina, blue cheese.
Small 5.95 | Entree 7.25 | Sliced Chicken, Quinoa or Vegan Chick’n +3.15

CAMPUS CLASSIC CAESAR
Crisp romaine, house-baked crûtons, chopped bacon, fresh parmesan & creamy dressing.
Small 6.95 | Entree 8.25 | Sliced Chicken +3.15 | 8oz Striploin Steak +8.35

HAND CRAFTED FEATURE SOUP
Find today’s crafted feature soup on our features menu. 4.95

CALIFORNIA CLUB SALAD
Grilled chicken, chopped bacon, mixed greens, cucumber, tomato, carrot & pub cheese with Catalina dressing. 13.65

ANCHO STEAK SALAD
Grilled local striploin, romaine, grape tomato, sautéed seasonal veggies, feta, creamy avocado ranch dressing. 15.95

ROASTED FIG ROCKET SALAD
Arugula, roasted figs, Ontario quinoa, walnuts, broccoli, herbed Ontario goat cheese, U of G Honey-Orange dressing.
Entree 11.95 | Sliced Chicken, Arctic Charr or Vegan Chick’n +3.15

that’s a wrap!
Served with pickle spear and choice of sideline selection.

BBQ CHICKEN CAESAR
Grilled chicken, local bacon, BBQ sauce, romaine, creamy Caesar dressing, wrapped in a sun-dried tomato tortilla. 12.25

BUFFALO CHICKEN
Sliced breaded chicken, romaine, tomato, medium buffalo sauce, wrapped in a flour tortilla. 12.25

GARLIC ROASTED CHICKPEA
House roasted chickpeas, sliced cucumber, romaine, carrot, garlic tahini sauce, wrapped in a flour tortilla. 11.95

PORTICO GRILLED VEGGIE
Balsamic grilled veggies, Ontario goat cheese, fresh greens, tomato, basil pesto aioli, wrapped in a garlic pesto tortilla. 11.95 | Grilled Chicken or Vegan Chick’n +3.15

hand held favourites
Served with pickle spear and choice of sideline selection.

CHICKEN AVOCADO CLUB
Local chicken, Ontario goat cheese, local bacon, tomato, fresh greens, guacamole, fresh baked honey oat bread. 12.95

LOCAL BRISKET CHEESESTEAK
Slow roasted local beef brisket, Forty Creek BBQ sauce, melted mozzarella, sautéed green pepper and onion on a handmade Campus Bakery Co. artisan baguette. 13.45

BRANION FRIED CHICKEN MELT
Panko breaded fried chicken, pub cheese, local bacon, crispy onion frites, sweet chili sauce, flatbread ciabatta bun. 12.95

UNDERGRAD GRILLED CHEESE
Grilled with real Canadian cheddar, roasted garlic butter, served on white or wholegrain panini bread. 8.75
Deli Ham & Swiss +1.95 | Local Bacon & Tomato +1.95

CHICKEN PROSCIUTTO MELT
Grilled chicken, prosciutto, Ontario Brie, caramelized onion, roasted red pepper, flatbread ciabatta bun. 13.45

CHIPOTLE CLUBHOUSE
Grilled chicken, bacon, deli sliced turkey, tomato, mixed greens, chipotle mayo, toasted white or wholegrain panini. 13.95 | Available with regular mayo upon request

the burger bar
Choice of our locally made Brass Taps 8oz AAA beef burger, grilled chicken, or veggie burger.
Served with choice of sideline selection.

BBQ CHICKEN CAESAR
Grilled chicken, local bacon, BBQ sauce, romaine, creamy Caesar dressing, wrapped in a sun-dried tomato tortilla. 12.25

BUFFALO CHICKEN
Sliced breaded chicken, romaine, tomato, medium buffalo sauce, wrapped in a flour tortilla. 12.25

GARLIC ROASTED CHICKPEA
House roasted chickpeas, sliced cucumber, romaine, carrot, garlic tahini sauce, wrapped in a flour tortilla. 11.95

PORTICO GRILLED VEGGIE
Balsamic grilled veggies, Ontario goat cheese, fresh greens, tomato, basil pesto aioli, wrapped in a garlic pesto tortilla. 11.95 | Grilled Chicken or Vegan Chick’n +3.15

Many of our items can be deliciously prepared as vegetarian, vegan or gluten-friendly upon request. Please ask your server to see our Special Dietary Menu.

CAMPUS HOME
Topped with mixed greens, tomato, red onion, pickles. 12.35
With Canadian cheddar +0.95 | Forty Creek BBQ sauce +0.50

BIG CHEESE & BACON
Local bacon, melted Canadian cheddar, mixed greens, tomato, red onion, pickles. 14.35

SUPER AGGIE
Swiss cheese, Forty Creek BBQ sauce, sautéed mushrooms, crispy onion straws. 13.95

DELUXE GUAC & CHEESE
Guacamole, Swiss cheese, crispy onion straws, tomato. 14.35

THE G.O.A.T.
Roasted red pepper, Ontario goat cheese, basil pesto aioli, mixed greens, sliced red onion. 14.35
wings & tenders
Served with sliced veggies and choice of side dish.

TAPS ULTIMATE WINGS
A full pound (8 pcs) of our famous breaded wings tossed in your choice of: Forty Creek BBQ, Medium, Honey Garlic, Sweet Chili Heat, Buffalo, Frank’s Red Hot, Fresh Parmesan & Garlic or Leave ‘em Naked.
15.95 | Just Wing It (No Side) 13.95

CHICKEN TENDERS
Our best selling breaded chicken tenders (5 pcs) or vegan chick’n nuggets served with choice of plum, honey garlic, BBQ or Frank’s Red Hot dip.
12.95 | Toss them in sauce +0.75

sidelines
All wraps, held held favourites, wing, tenders, and burgers come with your choice of the following sideline:

- Classic Cut Fries
- Crosstrax Fries
- Cactus Kettle Chips
- Johnston Green Salad
- Sliced Veggies & Dip

- Caesar Salad +1.50
- Bowl of Soup +1.50
- Onion Rings & Dip +1.85
- Sweet Potato Fries & Dip +1.85
- Fry or Crosstrax Poutine +2.50

signature dishes
House made specialties prepared fresh to order.

ORGANIC LAGER HADDOCK
Sustainable haddock fillet dipped and fried in our signature Mill Street Organic beer batter, served with tangy apple slaw, tartar sauce and choice of side dish.
12.95 | Add a second fillet +3.95

BIG WELLY STRIPLIN
Local Wellington County 8oz striploin steak cooked to order with seasonal veggies and choice of side dish.
16.95 | Go Surf & Turf with three coconut shrimp +3.95

BUTTER CHICKEN
Chicken marinated in ginger, garlic, yoghurt, butter & tomato sauce. Served with rice pilaf and crispy papadum.
11.95 | Enjoy with two veggie samosas +5.65

CHANNA MASALA
Tender chick peas in an authentic tomato onion sauce with fresh spices, served with rice pilaf & crispy papadum.
10.95 | Choice of Mild, Medium, or Hot Spice

TIKKA MASALA
House marinated chicken simmering in a savoury spiced curry sauce, served with rice pilaf & crispy papadum.
11.95 | Sub Fries or Crosstrax +0.95

FALL HARVEST POWER BOWL
Local Rockwood, Ontario quinoa, shimeji mushrooms, red kale, brown rice, zucchini, broccoli, carrot, red onion, diced avocado, handmade tahini sauce.
Entree 11.95 | Sliced Chicken, Arctic Charr or Vegan Chick’n +3.15

ITAMESHI BACON LINGUINI
Chopped local bacon, shimeji mushrooms, scallions, fresh basil, sliced nori, al dente linguini, tossed in a handmade brown butter sake sauce.
Entree 11.95 | Sliced Chicken, Arctic Charr or Vegan Chick’n +3.10

BAKED MAC & CHEESE
Macaroni tossed in our signature house cheese sauce with pub cheese and chopped bacon baked on top. Served with garlic cheese breadsticks.
11.95 | Available without bacon upon request

U OF G FISH TACOS
University of Guelph sustainable Ocean Wise Arctic Charr cooked fresh with guacamole, tomato, and mango habanero salsa in two flour wraps. Served with choice of side.
12.95 | Sustainably farmed by Alma Aquaculture Research Station

bakery fresh desserts
Freshly made-from-scratch by Campus Bakery Co.

FUNNEL CAKE FRIES
Housemade cake batter fried to order and served with fresh raspberry sauce and scoop of French Vanilla ice cream.
5.45

DEEP FRIED CHEESECAKE
Freshly made cheesecake, deep fried to order, served with drizzled caramel and chocolate sauce.
5.95

OREO EXPLOSION
Two large Campus Bakery decadent Oreo brownie triangles served atop two scoops of French Vanilla ice cream.
5.95

ICE CREAM SUNDAE
Three scoops of French Vanilla ice cream with caramel sauce or Double Chocolate ice cream with raspberry sauce.
3.95

We are committed to using locally produced ingredients to support our local growing communities and offer the freshest quality to you!

Order online or download our app for convenient and quick pick-up at the pub or enjoy deskside delivery in the UC for only $3.00
**gourmet breakfast**  
Freshly made-to-order weekdays from 8:30am - 12pm.  
Available for express pick-up or dine-in with us.

**HOME FRIES or POTATO PANCAKES**  
Savory diced home fries or mini potato pancakes cooked fresh to order.  
Regular 3.97 | Share with Friends 6.97

**FRESH FRIED EGG SANDWICH**  
Ontario Grade A large egg with fresh cheddar, served on your choice of toasted english muffin or handmade bagel.  
3.97 | With Local Bacon or Sausage Patty +1.35 | Make it a combo +2.50

**BAKERY B.E.L.T.**  
Freshly fried egg or tofu scramble with local bacon, cheddar, romaine lettuce, and tomato served on a handmade bagel.  
5.87 | With Creamy Hollandaise +1.35

**FRESH START CLASSIC BREAKY**  
Choice of two eggs made-to-order or tofu scramble, savory diced home fries, broiche toast, and sliced fruit compliment.  
6.87 | Enjoy it with Local Bacon or Breakfast Sausage Links +1.75

**TOFU SCRAMBLER SKILLET**  
Seasoned tofu scramble, sweet peppers, spanish onion, mushroom, grape tomato, home fries, and pub mix cheese.  
9.97 | Enjoy it with Vegan cheese upon request

**LOADDED GRYPHON SKILLET**  
Local pork sausage, two fried eggs, sweet peppers, grape tomato, mushroom, home fries, Hollandaise sauce.  
10.97 | Add melted pub mix cheese +0.95

**MAKE IT A BREAKFAST COMBO**  
Make it a combo with your choice of Savoury Home Fries, Potato Pancakes, or Fresh Sliced Fruit and any hot beverage or non-stop juice for $2.50

**CAMPUS BAKERY BAGEL**  
Our handmade original, field blueberry, or rustic herb bagel brushed with warm butter.  
2.07 | With Cream Cheese 3.17

**EARLY EDITION POUTINE**  
Diced savoury potatoes, large fried egg or tofu scramble, Ontario cheese curds, beef gravy, and chopped scallions.  
Regular 6.97 | Shareable (2 Eggs) 9.97

**BREAKFAST TORTILLA TACOS**  
Two Scrambled eggs or tofu scramble folded in warm corn tortillas with pinto bean spread, mango habanero salsa, pickled red cabbage, and avocado-edamame guacamole.  
8.87 | Combo with Side & Hot Beverage +2.50

**BIOCHIE FRENCH TOAST**  
Egg dipped brioche bread dusted with icing sugar and served with Ontario maple syrup.  
7.87 | Local Breakfast Sausage Links (3) +1.75 | Make it a combo +2.50

**DELUXE AVOCADO TOAST**  
Handmade U of G honey-oat toast, poached eggs, grape tomato, avocado-edamame guacamole, crumbled Ontario goat cheese, mushroom, Sriracha-mayo drizzle.  
9.87 | With Chopped Local Bacon +1.35

**MAPLE SRIRACHA SKILLET**  
Seasoned tofu scramble or two fried eggs, sauteed sweet peppers, red onion, zucchini, broccoli, carrots with handmade maple-sriracha sauce and brioche toast.  
10.97 | Enjoy it with Vegan cheese upon request

**BRANION BREAKFAST PIZZA!**  
Two cracked fresh eggs nestled in melted mozzarella with sliced sausage and drizzled Hollandaise sauce baked on a flaky puff pastry crust.  
9.87 | Add Chopped Local Bacon +1.35

**daily baked goods!**  
Check out our Bakery Features Display to discover today's handmade, scratch-recipe prepared baked goods.

**event & meeting catering**  
Looking to place an order for your next meeting or event. Check out our full Bakery Menu online at:  
www.uoguelph.ca/ucevents/campusbakery/ and order direct or email us at campusbakery@uoguelph.ca  
and we will fire up the ovens for your upcoming event!  
Freshly made Campus Brew Coffee and hot and cold beverage options available to compliment your order.
**Classic Beverages**

Non-alcohol cold drinks and freshly brewed hot beverages.

**Non-Stop Pop**
Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea, Root Beer, Soda. 2.25

**Non-Stop Juice**
Orange, Cranberry, Apple, Lemonade, Pineapple, Cran-Orange. 2.25

**Italian Soda**
Blackberry Blood Orange, Raspberry or soda water. 2.25

**Premium Coffee**
Non-stop Fair Trade Organic Premium Columbian brew. 2.00

**Specialty Tea**
Orange Pekoe, Earl Gray, Spiced Chai, Cranberry, Lemon, Green. 2.00

**Espresso**
Shot of freshly ground Premium Fair Trade Espresso beans . 2.25

**Latte/Cappuccino**
Authentic steamed milk & premium ground to order coffee. 3.25

**Flavoured Cappuccino**
Creamy and hot French Vanilla or Mochaccino. 2.50

**Hot Chocolate**
Rich and creamy Traditional or White Hot Chocolate. 2.50

**Free-Spirited Cocktails**
Great flavours and premium alcohol-free ingredients.

**Pineapple Margarita**
Orange Juice, Pineapple, Lime, Simple Syrup, Ginger Ale. 2.95

**Melon Basil ‘No-Jito’**
Fresh Basil, Simple Syrup, Lime Juice, Honey Dew Melon. 3.25

**Earl Grey Tonic**
Earl Grey Syrup, Lemon Juice, Lemonade, Soda. 2.95

**Temple of the Dog**
Blood Orange, Lime, Fresh Basil, U of G Honey, Soda. 2.95

**Spirit-Free Caesar**
Tabasco, Worcestershire, Celery Salt, Clamato, Beans. 3.25

**Campus Punch**
Orange Juice, Pineapple, Cranberry Juice, Lime, Sprite. 2.95

**Raspberry Mule**
Raspberry Syrup, Cucumber, Honey, Lime, Ginger Beer. 3.25