THAI WONTON NACHOS
Housemade wonton chips, shredded carrot, tomato, pub cheese, green onion, sweet chili sauce and sour cream.
Regular 13.45 | Shareable 17.35 | Sliced Chicken +3.65

TAPS LOADED NACHOS
Tortilla chips, melted pub cheese, green pepper, tomato, scallions, jalapeño, drizzled sour cream & pico salsa.
Regular 13.45 | Shareable 17.35 | Sliced Chicken or Beef Brisket +3.65

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, beef brisket, tomato sauce, House tomato sauce, mozzarella.

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

SELF-MADE GRYPHON
Create your own masterpiece with House tomato sauce, mozzarella, and choice of three toppings*:

Toppings:
Grilled chicken, pepperoni, local bacon, beef brisket, sausage, roasted red pepper, red onion, tomato, sweet pepper, kalamata olive, pineapple, jalapeño, hot banana peppers, mushroom, sun-dried tomato, feta.

Extras:
Drizzled sweet chili sauce, balsamic glaze, or UofG Honey

PIZZA & NACHO BOARDS

VEGETARIAN & SHARABLES

VEGGIE SAMOSAS
Locally made. Spiced potato and green pea samosas served with sweet & tangy tamarind chutney.
Regular (2) 5.95 | Shareable (6) 17.85

ALUMNI ANTOJITOS
House-made jalapeño cream cheese wrapped up and toasted with fresh salsa and sour cream.
Regular 10.85 | Shareable 19.95

FOUR CHEESE SPINACH DIP
Spinach, artichoke, cream cheese, parmesan, asiago, and mozzarella with tortilla and cactus kettle chips.
Regular 11.45 | Shareable 20.35

CHEESY RAVIOLI BITES
Breaded four cheese stuffed ravioli with marinara dip.
Regular (7) 9.25 | Shareable (15) 19.75

DILL PICKLE SPEARS
Breaded pickle spears with buttermilk dill or ranch dip.
Regular (7) 8.65 | Shareable (15) 18.45

LOADED POTATO SKINS
Potato shells topped with bacon, melted cheddar, southwest ranch drizzle, topped off with green onion and sour cream.
Regular (5) 10.85 | Shareable (9) 19.45

CLASSIC SIDELINES
Choose from classic cut fries, crosstrax, or freshly cooked cactus kettle chips.
Regular 5.95 | 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 7.95 | Shareable 10.95

POWERHOUSE POUTINE
Choice of fries or crosstrax with hearty beef gravy and melted local cheese curds.
Regular 9.25 | Shareable 12.95

Self-Made Gryphon
Create your own masterpiece with House tomato sauce, mozzarella, and choice of three toppings:

Toppings:
Grilled chicken, pepperoni, local bacon, beef brisket, sausage, roasted red pepper, red onion, tomato, sweet pepper, kalamata olive, pineapple, jalapeño, hot banana peppers, mushroom, sun-dried tomato, feta.

Extras:
Drizzled sweet chili sauce, balsamic glaze, or UofG Honey

9" Personal or GF (6) 13.25 | 12" Large (8) 15.25 | 16" Extra Large (12) 17.25
Additional Toppings 1.55 each | Extras 0.85 each

Vegan upon request | Gluten-Free upon request
**FRESH GREENS & SOUP**
Served with fresh, locally sourced ingredients.

**JOHNSTON GREEN SALAD**  GF
Mixed greens and veggies with choice of balsamic, buttermilk dill, ranch, avocado ranch, Catalina, blue cheese.
Small 7.25  |  Entree 8.65  |  Sliced Chicken or Vegan Chick’n +3.65

**CAMPUS CLASSIC CAESAR**
Crisp romaine, house-baked croutons, chopped bacon, fresh parmesan & creamy dressing.
Small 8.25  |  Entree 9.65  |  Sliced Chicken +3.65

**CALIFORNIA CLUB SALAD**  GF
Grilled chicken, chopped bacon, mixed greens, cucumber, tomato, carrot & pub cheese with Catalina dressing. 14.95

**ANCHO STEAK SALAD**  GF
Grilled local striploin, romaine, grape tomato, sautéed seasonal veggies, feta, creamy avocado ranch dressing. 21.65

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

**THE BURGER BAR**
Choice of our locally custom-made 8oz beef burger, grilled chicken, or veggie burger. Served with choice of sideline.

**THE CAMPUS HOME**  GF
Topped with lettuce, tomato, red onion, pickles. 14.95
With Canadian cheddar +0.95  |  Forty Creek BBQ sauce +0.65

**THE BIG CHEESE & BACON**  GF
Local bacon, melted Canadian cheddar, lettuce, tomato, red onion, pickles. 16.95

**THE SUPER AGGIE**  GF
Swiss cheese, Forty Creek BBQ sauce, sautéed mushrooms, crispy onion straws, lettuce, tomato, pickles. 16.35

**THE DELUXE GUAC & CHEESE**  GF
Guacamole, Canadian cheddar, crispy onion straws, tomato, lettuce, red onion, pickles, and chipotle mayo. 16.35

**THE G.O.A.T.**  GF
Roasted red pepper, Ontario goat cheese, basil pesto aioli, lettuce, tomato, red onion, pickles. 16.95

**HAND HELDS**
Served with pickle spear and choice of sideline selection.

**CHICKEN AVOCADO QUESADILLA**  GF
Grilled chicken, goat cheese, mozzarella, guacamole, bacon, tomato, flour tortilla, folded with sour cream on the side. 14.35

**BRISKET CHEESESTEAK QUESADILLA**  GF
Local beef brisket, BBQ sauce, mozzarella, feta, mushroom, sweet peppers, and sweet chili sauce in a flour tortilla. 14.95

**GRYPHON VEGGIE QUESADILLA**  GF
Balsamic marinated roasted vegetables, mozzarella, and three bean medley, and basil pesto aioli, folded in a sun-dried tomato tortilla with balsamic glaze drizzle and sour cream.
12.25  |  Sliced Chicken or Vegan Chick’n +3.65

**CHIPOTLE CLUBHOUSE**  GF
Grilled chicken, bacon, deli sliced turkey, tomato, lettuce, chipotle mayo, toasted white or wholegrain panini.
15.45  |  Available with regular mayo upon request

**BRANION FRIED CHICKEN MELT**
Breaded fried chicken, pub cheese, local bacon, crispy onion frites, sweet chili sauce, flatbread ciabatta bun. 14.65

**UNDERGRAD GRILLED CHEESE**  GF
Grilled with real Canadian cheddar, roasted garlic butter, served on white or wholegrain panini bread. 10.45
Beef Brisket & Cheddar +4.95  |  Local Bacon & Tomato +1.95

**BUFFALO CHICKEN WRAP**  GF
Sliced breaded chicken, crisp romaine, tomato, tangy buffalo sauce, wrapped in a flour tortilla. 13.45

**BBQ CHICKEN CAESAR WRAP**  GF
Grilled chicken, local bacon, BBQ sauce, romaine, creamy Caesar dressing, wrapped in a sun-dried tomato tortilla. 13.65

**ON THE SIDELINES**
All of our burgers, hand held favourites, wings and tenders come with your choice of the following sideline:

- Classic Cut Fries
- Crosstrax Fries
- Cactus Kettle Chips
- Johnston Green Salad
- Sliced Veggies & Dip
- Roasted Seasonal Veggies
- Caesar Salad +1.75
- Bowl of Soup +1.50
- Onion Rings & Dip +1.95
- Sweet Potato Fries & Dip +1.95
- Fry or Crosstrax Poutine +2.65
- Extra Sideline Selection +3.65

Vegan upon request  |  Gluten-Free upon request
We are committed to using locally grown and produced ingredients to support our local communities and offer the freshest quality to you!

**WINGS & TENDERS**

Served with sliced veggies and choice of sideline selection.

**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) 14.25

**CHICKEN TENDERS**
Our best selling breaded chicken tenders (5 pcs) or vegan chick’n nuggets served with choice of plum, tangy buffalo, honey garlic, BBQ or Frank’s Red Hot dip.

13.95 | Toss them in sauce +0.85

**BAKERY FRESH DESSERTS**

Freshly hand made-from-scratch by Campus Bakery Co.

**FUNNEL CAKE FRIES**
Delicious cake batter fried to order and served with drizzled raspberry sauce and scoop of French Vanilla ice cream. 6.35

**PEANUT BUTTER CHEESECAKE**
A slice of decadent peanut butter fudge cheesecake with fudge brownie pieces crumbled on top. 7.85

**OREO EXPLOSION**
Two large Campus Bakery decadent Oreo brownie triangles served atop two scoops of French Vanilla ice cream. 6.95

**ICE CREAM BOWL**
Choice of French Vanilla or Double Chocolate ice cream. 4.35

**ORDERING & SAFETY**

We are committed to providing a safe dining experience with multiple dining options available for your convenience. Visit uoguelph.ca/taps or scan the QR Code for details

- Full Service In-Person Dining
- Online Ordering for Take-Out
- Call In Ordering for Take-Out
- UC Deskside Delivery (+$4.50)

**SIGNATURE ENTRÉES**

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 roasted seasonal veggies, tartar sauce and choice of sideline.

14.35 | Add a second fillet +4.95

**BIG WELLY STRIPLOIN**
Local Wellington County 8oz striploin steak grilled to order with roasted seasonal veggies and choice of sideline.

23.95 | Go Surf & Turf with three coconut shrimp +4.35

**SPICE HOUSE BUTTER CHICKEN**

13.65 | Enjoy with two veggie samosas +5.95

**CAMPUS COCONUT CURRY**
Housemade savoury coconut curry with fresh spices and choice of mild, medium, or hot spice. Served with rice pilaf & crispy papadum.

11.95 | Sliced Chicken or Vegan Chick’n +3.65

**CANNONBALL CAPPELLETTI**
Cooked-to-order cappelletti pasta loaded with romano, ricotta, and aged parmesan cheese with housemade rosé sauce and mozzarella. Served with garlic cheese breadsticks.

12.95 | Sliced Chicken +3.65 | Chopped Local Bacon +1.95

**U OF G FISH TACOS**
Sustainable haddock fillet panfried with guacamole, tomato, red cabbage and mango habanero salsa in two flour wraps. Served with lime and choice of sideline.

13.95 | Substitute Chicken or Vegan Chick’n upon request

**MADE JUST FOR YOU**
Many of our menu items can be prepared vegetarian, vegan, and gluten-free.

Please inform your server of any dietary considerations at time of order.

Vegan upon request  Gluten-Free upon request
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. 2.55

**NON-STOP JUICE**
Orange, Cranberry, Apple, Lemonade, Pineapple, Cran-Orange. 2.55

**PREMIUM COFFEE**
Non-stop Fair Trade Organic Premium Columbian brew. 2.35

**SPECIALTY TEA**
Orange Pekoe, Earl Gray, Spiced Chai, Cranberry, Lemon, Green. 2.35

**ESPRESSO**
Shot of freshly ground Premium Fair Trade Espresso beans. 2.65

**LATTE/CAPPUCCINO**
Authentic steamed milk & premium ground to order coffee. 3.65

**FLAVOURED CAPPUCCINO**
Creamy and hot French Vanilla or Mochaccino. 2.85

**HOT CHOCOLATE**
Rich and creamy Traditional or White Hot Chocolate. 2.85

FREE-SPIRIT CREATIONS

Great flavours and premium alcohol-free ingredients.

**PINEAPPLE MARGARITA**
Orange Juice, Pineapple, Lime, Simple Syrup, Ginger Ale. 3.85

**EARL GREY TONIC**
Earl Grey Syrup, Lemon Juice, Lemonade, Soda. 3.85

**SPIRIT-FREE CAESAR**
Tabasco, Worcestershire, Celery Salt, Clamato, Beans. 3.95

**CAMPUS PUNCH**
Orange Juice, Pineapple, Cranberry Juice, Lime, Sprite. 3.35

**RASPBERRY MULE**
Raspberry Syrup, Cucumber, Honey, Lime, Ginger Beer. 3.65

**ITALIAN SODA**
Blackberry Blood Orange, Raspberry or soda water. 2.35

* ALL BEVERAGE PRICES SUBJECT TO APPLICABLE HST *

MILL ST. COBBLESTONE STOUT
Hints of chocolate and walnut. Great drinking stout. 4.2% ABV

MILL ST. ORGANIC
Organic malts and hops. Crisp, light refreshing taste. 4.2% ABV

NICKEL BROOK HEADSTOCK IPA
Boldly hopped American style IPA. 80 IBU’s. 7% ABV

RICKARDS RED
Medium-bodied ruby red ale with caramel notes. 5.2% ABV

ROYAL CITY LOCAL ROTATIONAL
Try a deliciously crafted brew from our friends down the hill.
Please ask for current selection.

SHOCK TOP BELGIAN WHITE
Belgian white beer with citrus & coriander notes. 5.2% ABV

STELLA ARTOIS
Premium lager with floral hop aroma and soft finish. 5% ABV

FEATURE ROTATIONAL TAPS
Five ever-changing rotational craft beer and cider selections.
Please ask to discover this week’s featured flavours.

Mason Jar (14oz) 5.75 | Full Pint (20oz) 7.45 | Pitcher (60oz) 20.95
Thursday Pint Day Special (20oz) 5.50

Check out our Beverage Menu for a full listing of available products!