# PIZZA & NACHO BOARDS

## Thai Wonton Nachos
Housemade wonton chips, shredded carrot, tomato, pub cheese, green onion, sweet chili sauce and sour cream.

- Regular 13.95  |  Shareable 17.95  |  Sliced Chicken +3.75

## Taps Loaded Nachos
Tortilla chips, melted pub cheese, green pepper, tomato, scallions, jalapeño, drizzled sour cream & pico salsa.

- Regular 13.95  |  Shareable 17.95  |  Sliced Chicken or Beef Brisket +3.75

## 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

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## STARTERS & SHARABLES

### VEGGIE SAMOSAS
Locally made. Spiced potato and green pea samosas served with sweet & tangy tamarind chutney.

- Regular (2) 6.15  |  Shareable (6) 18.35

### Alumni Antojitos
House-made jalapeño cream cheese wrapped up and toasted with fresh salsa and sour cream.

- Regular 11.25  |  Shareable 20.35

### Four Cheese Spinach Dip
Spinach, artichoke, cream cheese, parmesan, asiago, and mozzarella with tortilla and cactus kettle chips.

- Regular 11.65  |  Shareable 20.85

### Cheesy Ravioli Bites
Breaded four cheese stuffed ravioli with marinara dip.

- Regular (7) 9.45  |  Shareable (15) 19.95

### Dill Pickle Spears
Breaded pickle spears with buttermilk dill or ranch dip.

- Regular (7) 8.95  |  Shareable (15) 18.35

### Loaded Potato Skins
Potato shells topped with bacon, melted cheddar, southwest ranch drizzle, topped off with green onion and sour cream.

- Regular (5) 11.25  |  Shareable (9) 19.95

### 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 9.35  |  Shareable 12.95

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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 7.65 | Entree 8.95 | Sliced Chicken or Vegan Chick’n +3.75

**CAMPUS CLASSIC CAESAR**
Crisp romaine, house-baked croûtons, chopped bacon, fresh parmesan & creamy dressing.

Small 8.65 | Entree 9.95 | Sliced Chicken +3.75

**CALIFORNIA CLUB SALAD**  [GF]
Grilled chicken, chopped bacon, mixed greens, cucumber, tomato, carrot & pub cheese with Catalina dressing. 15.35

**ANCHO STEAK SALAD**  [GF]
Grilled local striploin, romaine, grape tomato, sautéed seasonal veggies, feta, creamy avocado ranch dressing. 21.95

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

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**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. 15.35

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. 17.35

**THE SUPER AGGIE**  [GF]
Swiss cheese, Forty Creek BBQ sauce, sautéed mushrooms, crispy onion straws, lettuce, tomato, pickles. 16.85

**THE DELUXE GUAC & CHEESE**  [GF]
Guacamole, Canadian cheddar, crispy onion straws, tomato, lettuce, red onion, pickles, and chipotle mayo. 16.85

**THE G.O.A.T.**  [GF]
Roasted red pepper, Ontario goat cheese, basil pesto aioli, lettuce, tomato, red onion, pickles. 17.35

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**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. 15.45

**BRISKET CHEESESTEAK QUESADILLA**  [GF]
Local beef brisket, BBQ sauce, mozzarella, feta, mushroom, sweet peppers, and sweet chili sauce in a flour tortilla. 15.85

**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.

13.25 | Sliced Chicken or Vegan Chick’n +3.75

**CHIPOTLE CLUBHOUSE**  [GF]
Grilled chicken, bacon, deli sliced turkey, tomato, lettuce, chipotle mayo, toasted white or wholegrain panini.

15.95 | 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. 14.95

**UNDERGRAD GRILLED CHEESE**  [GF]
Grilled with real Canadian cheddar, roasted garlic butter, served on white or wholegrain panini bread. 10.95

Beef Brisket & Cheddar +4.95 | Local Bacon & Tomato +2.25

**BUFFALO CHICKEN WRAP**  [GF]
Sliced breaded chicken, crisp romaine, tomato, tangy buffalo sauce, wrapped in a flour tortilla. 14.25

**BBQ CHICKEN CAESAR WRAP**  [GF]
Grilled chicken, local bacon, BBQ sauce, romaine, creamy Caesar dressing, wrapped in a sun-dried tomato tortilla. 14.25

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**ON THE SIDELINES**

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

Classic Cut Fries | Caesar Salad +1.85
Crosstrax Fries | Bowl of Soup +1.85
Cactus Kettle Chips | Onion Rings & Dip +2.15
Johnston Green Salad | Sweet Potato Fries & Dip +2.15
Sliced Veggies & Dip | Fry or Crosstrax Poutine +2.85
Roasted Seasonal Veggies | Extra Sideline Selection +3.95

Vegan upon request | GF 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!

SIGNATURE ENTREES

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.
14.85 | Add a second fillet +5.95

BIG WELLY STRIPLOIN GF
Local Wellington County 8oz striploin steak grilled to order with roasted seasonal veggies and choice of sideline.
24.35 | Go Surf & Turf with three coconut shrimp +5.35

SPICE HOUSE BUTTER CHICKEN GF
Authentically-prepared tender chicken marinated in ginger, garlic, yoghurt, butter & tomato sauce. Choice of mild, medium, or hot. Served with rice pilaf and crispy papadum.
13.75 | Enjoy with two veggie samosas +6.15

CAMPUS COCONUT CURRY GF
Housemade savoury coconut curry with fresh spices and choice of mild, medium, or hot spice. Served with rice pilaf & crispy papadum.
12.35 | Sliced Chicken or Vegan Chick’n +3.75

CANNONBALL CAPPELLETTI
Cooked-to-order cappelletti pasta loaded with romano, ricotta, and aged parmesan cheese with housemade rose sauce and mozzarella. Served with cheese breadsticks.
13.25 | Sliced Chicken +3.75 | Chopped Local Bacon +1.95

U OF G FISH TACOS GF
Sustainable haddock fillet panfried with guacamole, tomato, red cabbage and mango habanero salsa in two flour wraps. Served with lime and choice of sideline.
14.35 | Substitute Chicken or Vegan Chick’n upon request

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.
14.35 | 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. 6.50

PEANUT BUTTER CHEESECAKE
A slice of decadent peanut butter fudge cheesecake with fudge brownie pieces crumbled on top. 7.95

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

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.

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

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 Watermelon soda. 2.85

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.

SLEEMAN HONEY BROWN
A full bodied copper lager with clover honey notes. 5.2% ABV

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) 5.75
Premium Jar (14oz) 6.25 | Premium Pint (20oz) 7.95 | Pitcher (60oz) 21.95

* ALL BEVERAGE PRICES SUBJECT TO APPLICABLE HST *