



EST. 1974

BRASS TAPS

CAMPUS PUB

PUB MENU

**LEVEL TWO - UNIVERSITY CENTRE
UNIVERSITY OF GUELPH
www.brasstaps.ca**

STARTERS & SHARABLES

Great beginnings and classic appetizer favourites.

HAND CRAFTED FEATURE SOUP

Find today's crafted feature soup on our features menu. 4.95

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 chips and toasty pita points.

Regular 11.65 | Shareable 20.85

CHEESY RAVIOLI BITES

Breaded four cheese stuffed ravioli with marinara dip.

Regular (7) 9.65 | 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

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 +3.85

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

BAKERY BREAKFAST

Served Monday to Friday from 10am - 5pm.

FRESH EGG SANDWICH

Freshly cracked egg with cheddar cheese, tomato, and local bacon on a regular or everything bagel. Available with vegan blend and scramble or without bacon upon request.

5.35 | With Home Fries 7.95

BAKERY BREAKFAST BURRITO

Scrambled eggs, pub cheese, roasted veggies, guacamole, and chopped sausage rolled in a flour tortilla. Served with fresh salsa and sour cream. 8.35

8.35 | With Home Fries 10.95

GRYPHON DELUXE EGG SANDWICH

Two eggs scrambled with diced ham, onion, and sweet peppers with melted pub cheese on white or whole grain panini loaf. Served with home fries or potato pancakes. 10.35

CLASSIC BREAKY

Three freshly cracked eggs made-to-order with home fries or potato hashbrowns, white or whole grain toast, and choice of bacon, sausage, or vegan sausage on the side. 9.85

TOASTED BAGEL

Regular or everything bagel lightly toasted and served with choice of cream cheese, strawberry jam, or peanut butter. 3.85

HOME FRIES OR POTATO HASHBROWNS

Seasoned diced home fries or mini potato hashbrowns. 3.95

FRESH GREENS

Served with fresh, locally sourced ingredients.

JOHNSTON GREEN SALAD

Mixed greens and veggies with choice of balsamic, buttermilk dill, ranch, avocado ranch, Catalina, or blue cheese.

Small 7.65 | Entree 9.35 | Sliced Chicken or Vegan Chick'n +3.85

CAMPUS CLASSIC CAESAR

Crisp romaine, house-baked croûtons, chopped bacon, fresh parmesan & creamy dressing.

Small 8.65 | Entree 10.35 | Sliced Chicken +3.85

CALIFORNIA CLUB SALAD

Grilled chicken, chopped bacon, mixed greens, cucumber, tomato, carrot & pub cheese with Catalina dressing. 15.65

ANCHO STEAK SALAD

Grilled local striploin, romaine, grape tomato, sautéed seasonal veggies, feta, creamy avocado ranch dressing. 21.95



Vegan upon request



Gluten-free upon request

HAND HELDS

Served with pickle spear and choice of sideline selection.

PORTICO PORTOBELLO MELT

Grilled portobello mushroom, Ontario goat cheese, roasted red pepper, shredded lettuce, and basil pesto aioli on a Campus Bakery garlic baguette.

13.85 | Sliced Chicken or Vegan Chick'n +3.85

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

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 +2.95

CHIPOTLE CLUBHOUSE

Grilled chicken, bacon, deli sliced turkey, tomato, lettuce, chipotle mayo, toasted white or wholegrain panini.

15.95 | Available with regular mayo upon request



U of G Fish Tacos



Super Aggie Burger

CHICKEN AVOCADO QUESADILLA

Grilled chicken, goat cheese, mozzarella, guacamole, bacon, tomato, flour tortilla, folded with sour cream on the side. 15.85

BRAISED BRISKET TACOS

Local beef brisket, shredded lettuce, red onions, guacamole, and sriracha sour cream folded in two flour wraps.

14.95 | Substitute Chicken or Vegan Chick'n upon request

U OF G FISH TACOS

Sustainable haddock fillet panfried with guacamole, tomato, red cabbage and mango habanero salsa in two flour wraps.

14.95 | Substitute Chicken or Vegan Chick'n upon request

BUFFALO CHICKEN WRAP

Sliced breaded chicken, crisp romaine, tomato, tangy buffalo sauce, wrapped in a flour tortilla. 14.65

BBQ CHICKEN CAESAR WRAP

Grilled chicken, local bacon, BBQ sauce, romaine, creamy Caesar dressing, wrapped in a sun-dried tomato tortilla. 14.65



Vegan upon request



Gluten-free upon request

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

Topped with lettuce, tomato, red onion, pickles. 15.65

With Canadian cheddar +0.95 | Forty Creek BBQ sauce +0.65

THE BIG CHEESE & BACON

Local bacon, melted Canadian cheddar, lettuce, tomato, red onion, pickles. 17.65

THE SUPER AGGIE

Swiss cheese, Forty Creek BBQ sauce, sautéed mushrooms, crispy onion straws, lettuce, tomato, pickles. 16.95

THE DELUXE GUAC & CHEESE

Guacamole, Canadian cheddar, crispy onion straws, tomato, lettuce, red onion, pickles, and chipotle mayo. 16.95

THE G.O.A.T.

Roasted red pepper, Ontario goat cheese, basil pesto aioli, lettuce, tomato, red onion, pickles. 17.65

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.*

16.85 | Just Wing It (No Side) 14.85

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.

14.65 | Toss them in sauce +0.85

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
Johnston Green Salad
Sliced Veggies & Dip
Roasted Seasonal Veggies

Caesar Salad +1.85
Bowl of Soup +1.85
Onion Rings & Dip +2.15
Sweet Potato Fries & Dip +2.15
Fry or Crosstrax Poutine +2.85
Extra Sideline Selection +3.95

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 house made creamy coleslaw, tartar sauce and choice of sideline.

14.95 | 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 +5.45

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 (Vegan) (GF)

Housemade savoury coconut curry served with mild, medium, or hot spice. Served with rice pilaf and crispy papadum.

12.35 | Sliced Chicken or Vegan Chick'n +3.85

MASTERS MAC 'N CHEESE

Macaroni tossed in cheese sauce, baked with mozzarella and served with shaved parmesan and garlic cheese breadsticks.

13.25 | Sliced Chicken +3.85 | Chopped Local Bacon +1.95

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

ASSORTED JUMBO COOKIES

Freshly baked-from-scratch jumbo cookies. 1.75

DAILY BAKER'S RACK

An assorted variety of delicious baked goods prepared daily.

HANDMADE PIZZAS

Made-from-scratch dough baked with gourmet ingredients.

GRYPHON VEGGIE DELUXE (Vegan) (GF)

Sliced mushrooms, sweet peppers, red onion, fresh tomato, house pizza sauce, mozzarella.

U OF G HONEY BEE (GF)

Grilled chicken, roasted red pepper, hot peppers, house pizza sauce, goat cheese, mozzarella, drizzle of U of G Honey.



Honey Bee Pizza



Taps Loaded Nachos



Meat-etarian Pizza

LOADED MEAT-ETARIAN (GF)

Pepperoni, sausage, chopped local bacon, beef brisket, house pizza sauce, mozzarella.

ARBORETUM VEGGIE (Vegan) (GF)

Kalamata olives, sun-dried tomato, caramelized onion, crumbled feta, balsamic glaze, house pizza sauce, mozzarella.

CAMPUS CUSTOM MADE (Vegan) (GF)

Create your own custom pie with house pizza sauce, mozzarella, and choice of three toppings:

Toppings:

Grilled chicken, pepperoni, local bacon, beef brisket, sausage, diced ham, 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) 13.95 | 12" Large (8) 15.95 | 16" Extra Large (12) 17.95
Additional Toppings 1.65 each | Extras 0.95 each



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

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

**Pint
please!**

ALEXANDER KEITH'S IPA

Brewed in Halifax. Light & Mildly Hoppy. 5% ABV

BLANCHE DE CHAMBLY

Double fermented wheat beer brewed in Quebec. 5% ABV

BRICKWORKS CIDER

Dry and crisp cider locally made using Ontario apples. 5% ABV

BUDWEISER

A world-renowned Beechwood aged lager. 5% ABV

BUD LIGHT

Easy drinking light lager brewed in Canada. 4% ABV

COWBELL ABSENT LANDLORD KOLSCH

Light in body and balanced floral and citrus aromatics. 5.3% ABV

COWBELL HAZY DAYS JUICY IPA

A juicy, tropical punch of hops without the bitterness. 6% ABV

COWBELL CENCERRO CERVEZA LAGER

Light bodied mexican-style lager with a hint of lime. 4.5% ABV

LAKE OF BAYS SPARK HOUSE RED ALE

Flavourful blend of dark roasted malts and spicy hops. 5% ABV

KW CIDER ROTATIONAL TAP

A flavourful selection of refreshing locally crafted ciders.

Please ask to discover this week's featured flavours.

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

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

SLEEMAN ORIGINAL LAGER

Golden lager with floral aroma and smooth finish. 5% 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

WELLY UPSIDE IPA

East coast IPA with grapefruit and citrus flavours. 6.8% 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 *

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

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



**BRASS TAPS**

CAMPUS PUB

DAILY BISTRO FEATURES

*Our handmade bistro features are prepared fresh daily.***CALL IN FOR EXPRESS
PICK-UP!****(519) 824-4120 x58751****SEPTEMBER 11****BUTTERNUT SQUASH SOUP****TURKEY PESTO WRAP**

Shaved turkey, romaine, red onion, tomato, and pesto aioli wrapped up in a flour tortilla with choice of side dish. 13.95

SEPTEMBER 18**TOMATO BISQUE SOUP****CHEESEBURGER DAY!
TAPS CLASSIC BURGER**

Taps famous recipe half pound beef burger with melted aged cheddar and roasted red peppers, served with choice of side dish. 16.95

SEPTEMBER 25**BUTTER CHICKEN SOUP****CHICKEN QUESADILLA**

Grilled chicken, roasted red peppers, caramelized onion, pesto, and mozzarella toasted to perfection in a flour tortilla. Served with sour cream and choice of side. 15.85

SEPTEMBER 12**POTATO BACON SOUP****BBQ STEAK TACOS**

Grilled local striploin steak with sauteed onions, peppers and spicy BBQ sauce. Served with choice of side dish. 16.95

SEPTEMBER 19**CAULIFLOWER SOUP****CRISPY FISH TACOS**

Sliced battered haddock with pico de gallo and shredded lettuce folded in two flour tortillas, served with choice of side dish. 14.95

SEPTEMBER 26**MUSHROOM CREAM SOUP****MANGO CHICKEN TACO**

Grilled chicken, spinach, tomato, and freshly made mango slaw, folded in a flour tortilla with choice of side. 14.95

SEPTEMBER 13**CREAMY TOMATO SOUP****APPLE BACON MELT**

Sliced apple, local bacon, and cheddar melted on a garlic toasted Campus Bakery bun with choice of side dish. 13.95

SEPTEMBER 20**FRENCH ONION SOUP****PEPPERONI PIZZA DAY!
PERSONAL PIE**

Classic pepperoni, mozzarella, and house pizza sauce on a handmade Campus Bakery pizza crust. 13.25

SEPTEMBER 27**CURRIED PUMPKIN SOUP****BAKERY BEEF DIP**

Shaved slow roasted beef brisket with caramelized onion and mozzarella on a freshly made baguette with rosemary au jus. Served with your choice of side dish. 15.95

SEPTEMBER 14**BROCCOLI CHEDDAR SOUP****CHICKEN PASTA**

Grilled seasoned chicken, mushrooms, asparagus, and tender noodles tossed in a creamy white sauce and served with garlic bread. 14.35

SEPTEMBER 21**AUTUMN CARROT SOUP****BEEF CHILI BOWL**

Our housemade favourite featuring local beef, beans, veggies and topped with cheese in a freshly made bread bowl. 8.65

SEPTEMBER 28**POTATO LEEK SOUP****VEGETABLE CURRY**

Slow roasted vegetables marinated in a tomato curry sauce, served with basmati rice and onion pakoras. 13.95

SEPTEMBER 15**SPICY CHICKEN SOUP****PULLED PORK PIZZA**

Slow roasted pulled pork with mushrooms, red onion, green peppers, BBQ sauce, pizza sauce and mozzarella on handmade Campus Bakery personal pizza crust. 13.95

SEPTEMBER 22**SEAFOOD CHOWDER****GREEK CHICKEN WRAP**

Marinated grilled chicken, romaine, olives, tomato, and cucumber with a tangy Greek dressing in a sub-dried tomato tortilla. Paired with your choice of side. 14.35

SEPTEMBER 29**ROASTED VEGGIE SOUP****BUTTER CHICKEN ZZA**

Personal sized pizza with slow marinated butter chicken, red onion, and mozzarella. 13.95

MONDAY**TUESDAY****WEDNESDAY****THURSDAY****FRIDAY**