nacho & pizza boards

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, 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

snacks & shareables

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

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
**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 KALE CAESAR**
Crisp kale lettuce, house-baked croutons, 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, kale, grape tomato, sautéed seasonal veggies, feta, creamy avocado ranch dressing. 15.95

**ROASTED FIG ROCKET SALAD**
Kale, 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

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**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, oven roasted turkey, tomato, mixed greens, chipotle mayo, toasted white or wholegrain panini.
13.95 | Available with regular mayo upon request

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

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

**GARLIC ROASTED CHICKPEA**
House roasted chickpeas, sliced cucumber, kale, 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

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Many of our items can be deliciously prepared as vegetarian, vegan or gluten-friendly upon request. Please request your preferences at time of order.
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:

<table>
<thead>
<tr>
<th>Classic Cut Fries</th>
<th>Kale Caesar Salad +1.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crosstrax Fries</td>
<td>Bowl of Soup +1.50</td>
</tr>
<tr>
<td>Cactus Kettle Chips</td>
<td>Onion Rings &amp; Dip +1.85</td>
</tr>
<tr>
<td>Johnston Green Salad</td>
<td>Sweet Potato Fries &amp; Dip +1.85</td>
</tr>
<tr>
<td>Sliced Veggies &amp; Dip</td>
<td>Fry or Crosstrax Poutine +2.50</td>
</tr>
</tbody>
</table>

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 STRIPOIN  
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

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

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

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
Savoury diced home fries or mini potato panakes 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 scrambler, savoury 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

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

LOADED 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

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

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

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

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

CAMPUS BAKERY CO.

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

FRESHLY MADE CAMPUS BREW COFFEE and hot and cold beverage options available to compliment your order.

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

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.
classical 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
**NOVEMBER 2**
**CREAMY MUSHROOM LINGUINE ALFREDO**
Our house-made alfredo sauce, with tender linguine, fresh kale, grape tomatoes, chili flakes and parmesan cheese. Served up with garlic cheese breadsticks. 10.95

**NOVEMBER 3**
**ROASTED RED PEPPER APPLE BUTTER BURGER**
Hand-made pork and beef patties, with apple butter on a brioche bun with shredded romaine, crispy onions and melted mozzarella cheese, and your choice of side. 13.95

**NOVEMBER 4**
**TOMATO & CHEVRE SOUP TURKEY PESTO PANINI**
Slow-oven-roasted turkey, provolone cheese, basil-pesto aioli, Roma tomatoes and romaine lettuce on a freshly baked Campus Bakery panini bun with choice of side. 11.95

**NOVEMBER 5**
**SAUSAGE & BEAN W/KALE INDIAN-STYLE TACO**
Freshly made fry-bread taco, choice of Chicken Tikka or Chana Masala, romaine, pub cheese, grape tomatoes, tamarind crème, onion, fresh herbs and choice of side. 11.95

**NOVEMBER 6**
**HOT & SOUR SOUP CRISPY FISH TACOS**
Lightly battered, UoG Oceanwise Arctic Charr, red cabbage coleslaw, chili-ranch sauce packed in two flour tortillas with your choice of side dish. 10.95

**NOVEMBER 7**
**GINGER CHICKEN & VEG LOCAL BRISKET PIZZA**
A personal size pizza with Wellington Co. beef brisket, tomato sauce, three-cheese blend, shaved red onion, Roma tomatoes and chopped jalapeno peppers. 10.95

**NOVEMBER 8**
**ROASTED GARDEN VEGGIE DONAIR-STYLE PIZZA**
A beef and lamb blend with house-made Donaire-style sauce, diced Roma tomato, caramelized onion, and mozzarella cheese. 10.95

**NOVEMBER 9**
**LOCAL BRISKET PIZZA**
A personal size pizza with Wellington Co. beef brisket, tomato sauce, three-cheese blend, shaved red onion, Roma tomatoes and chopped jalapeno peppers. 10.95

**NOVEMBER 10**
**CHICKEN PARMESAN SOUP CORNED BEEF SAMMY**
Wellington County beef, fully prepared and roasted in house, served on lightly toasted marble rye with Swiss cheese, Dijon aioli and crispy onion straws along with choice of side. 11.95

**NOVEMBER 11**
**DOUBLE DOUBLE BURGER**
Housemade patties with Canadian cheddar and Swiss cheese, caramelized onion, candied bacon, and tomato with choice of side. 13.95

**NOVEMBER 12**
**TEX-MEX CHICKEN SOUP LENTIL PINTO BURGER**
House crafted from lentils and pinto beans, grilled to perfection with Swiss cheese, romaine, tomato and crispy onion frites. With guacamole and your choice of side. 13.95

**NOVEMBER 13**
**SWEET POTATO & HAYRACKS**
Two Beyond Meat sliders on brioche – style buns with mixed greens, crispy onions, garlic aioli, shredded swiss and your choice of side. 10.95

**NOVEMBER 14**
**PEAR & PARSNIP SOUP VEGGIE SLIDERS**
Creamy lasagna, made with house – crafted Béchamel, squash, bell peppers and zucchini. Layered with tender pasta and cheese, served with your choice of side. 10.95

**NOVEMBER 15**
**HEARTY CHILI CRISPY FISH CAKES**
Your choice of beef or vegetarian chili served in an edible bread bowl, topped with three – cheese blend and scallions with your choice of side. 10.95

**NOVEMBER 16**
**DILL PICKLE SOUP PROSCIUTTO ROCKET PIZZA**
A personal sized pizza with tomato sauce, bocconcini, arugula, parmesan, crushed walnuts and balsamic glaze drizzle. 10.95

**NOVEMBER 17**
**CORNED PARMESAN SOUP CRISPY FISH CAKES**
Wellington County beef, fully prepared and roasted in house, served on lightly toasted marble rye with Swiss cheese, Dijon aioli and crispy onion straws along with choice of side. 11.95

**NOVEMBER 18**
**CREAM OF BROCCOLI PULLED PORK YORKIES**
A vegan creation with coconut chipotle ‘mayo’ with seasoned black bean mash, fresh lettuce, tomato, red onion and avocado with choice of side. 10.95

**NOVEMBER 19**
**CREAMY MUSHROOM MISO SOUP**
A mixture of vegetables, potatoes and haddock, served three per order on a bed of wilted greens with garlic aioli and a side. 11.95

**NOVEMBER 20**
**BEEF & BARLEY SOUP VEGETABLE LASAGNA**
Creamy lasagna, made with house – crafted Béchamel, squash, bell peppers and zucchini. Layered with tender pasta and cheese, served with your choice of side. 10.95

**NOVEMBER 21**
**BROCCOLI CHEDDAR SOUP LOCAL BEEF DIP**
Thin sliced Wellington County slow roasted beef, shredded Swiss cheese, garlic aioli and au jus for dipping along with your choice of side dish. 12.95

**NOVEMBER 22**
**DILL PICKLE SOUP PROSCIUTTO ROCKET PIZZA**
A personal sized pizza with tomato sauce, bocconcini, arugula, parmesan, crushed walnuts and balsamic glaze drizzle. 10.95

**NOVEMBER 23**
**DILL PICKLE SOUP PROSCIUTTO ROCKET PIZZA**
A personal sized pizza with tomato sauce, bocconcini, arugula, parmesan, crushed walnuts and balsamic glaze drizzle. 10.95

**NOVEMBER 24**
**CORNED PARMESAN SOUP CRISPY FISH CAKES**
Wellington County beef, fully prepared and roasted in house, served on lightly toasted marble rye with Swiss cheese, Dijon aioli and crispy onion straws along with choice of side. 11.95

**NOVEMBER 25**
**CREAMY MUSHROOM MISO SOUP CRISPY FISH CAKES**
A mixture of vegetables, potatoes and haddock, served three per order on a bed of wilted greens with garlic aioli and a side. 11.95

**NOVEMBER 26**
**BEEF & BARLEY SOUP VEGETABLE LASAGNA**
Creamy lasagna, made with house – crafted Béchamel, squash, bell peppers and zucchini. Layered with tender pasta and cheese, served with your choice of side. 10.95

**NOVEMBER 27**
**BROCCOLI CHEDDAR SOUP LOCAL BEEF DIP**
Thin sliced Wellington County slow roasted beef, shredded Swiss cheese, garlic aioli and au jus for dipping along with your choice of side dish. 12.95

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**ORDER ONLINE FOR EXPRESS PICK-UP!**
[www.uoguelph.ca/taps](http://www.uoguelph.ca/taps)

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**Daily Bistro Features**
Our handmade bistro features are prepared fresh daily.