

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



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



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

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

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 KALE CAESAR

Crisp kale lettuce, house-baked croûtons, 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

that's a wrap!

Served with pickle spear and choice of sideline selection.

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

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

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 frittes, 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

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.

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	Kale Caesar Salad +1.50
Crosstrax Fries	Bowl of Soup +1.50
Cactus Kettle Chips	Onion Rings & Dip +1.85
Johnston Green Salad	Sweet Potato Fries & Dip +1.85
Sliced Veggies & Dip	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 STRIPLOIN

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 papadam.

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 papadam.

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 papadam.

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

CAMPUS BAKERY CO.



UNIVERSITY OF GUELPH

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

BRIOCHE 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

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

FRESH START CLASSIC BREAKY

Choice of two eggs made-to-order or tofu scrambler, savoury diced home fries, brioche 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

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

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.



ALEXANDER KEITH'S IPA

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

BEAU'S LUG TREAD

Subtle fruit flavours with a lager-like crispness. 5.2% ABV

BLANCHE DE CHAMBLY

Double fermented wheat beer brewed in Quebec. 5% ABV

BRICKWORKS CIDER

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

BUDWEISER

A world-renowned Beechwood aged lager. 5% ABV

BUD LIGHT

Malted barley and rice brewed with a smooth finish. 4% ABV

COORS ORIGINAL

Rocky mountain water & high country barley lager. 5% ABV

COORS LIGHT

Easy drinking light pale lager brewed in Canada. 4% ABV

COWBELL HURON COUNTY ROTATIONAL

German-inspired ale with notes of yellow fruits. 5.3% ABV

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

FEATURE ROTATIONAL TAPS

Three ever-changing rotational craft beer and cider selections.

Please ask to discover this week's featured flavours.

Mason Jar (14oz) 4.95 | Full Pint (20oz) 6.60 | Pitcher (60oz) 19.25
Thursday Pint Day Special (20oz) 4.95

** 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. 2.25

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



daily bistro features

Our handmade bistro features are prepared fresh daily.

ORDER ONLINE FOR EXPRESS PICK-UP!
uoguelph.ca/taps

monday

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 9 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 16 LOADED BAKED POTATO

HEARTY CHILI
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 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

tuesday

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 10 SMOKED HAM & SPLIT PEA

ASIAGO CREPES
House-made crêpes with arugula, lentils, Rockwood quinoa, caramelized onions, Japanese mushrooms, shaved Asiago cheese, rosemary mornay sauce, scallions and choice of side. 11.95

NOVEMBER 17 CHICKEN PARMESAN SOUP

CORNERED 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 24 CREAM OF BROCCOLI

PULLED PORK YORKIES
Freshly made Yorkshire puddings topped with Wellington County BBQ pork, shredded Swiss cheese, gravy, crispy onions and scallions with your choice of side. 11.95

wednesday

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 11 TURKEY VEGETABLE

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

NOVEMBER 18 CREAMY VEG & RICE SOUP

BLACK BEAN TORTAS
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 25 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

thursday

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 12 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 19 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 frittes. With guacamole and your choice of side. 13.95

NOVEMBER 26 POTATO BACON SOUP

PASTRAMI SANDWICH
Sliced pastrami, stacked on Campus Bakery – made Cobblestone Stout loaf with sauerkraut, mixed greens and Dijon aioli along with your choice of side. 11.95

friday

NOVEMBER 6 HOT & SOUR SOUP

CRISPY FISH TACOS
Lightly battered, UofG Oceanwise Arctic Charr, red cabbage coleslaw, chili-ranch sauce packed in two flour tortillas with your choice of side dish. 10.95

NOVEMBER 13 PEAR & PARSNIP SOUP

VEGGIE SLIDERS
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 20 BEEF & BARLEY SOUP

VEGGIE 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