PIZZA & NACHO BOARDS

THAI WONTON NACHOS
Housemade wonton chips, shredded carrot, tomato, pub cheese, scallions, drizzled sweet chili sauce and sour cream.
Regular 12.95 | Shareable 16.95 | Sliced Chicken +3.45

PAPADI CHAAT NACHOS
Wonton chips, diced potato, chickpeas, mint, corriander, pub cheese, drizzled tamarind & corriander yogurt chutney.
Regular 12.95 | Shareable 16.95 | Sliced Chicken +3.45

TAPS LOADED NACHOS
Tortilla chips, melted pub cheese, green pepper, tomato, scallions, jalapeño, drizzled sour cream & pico salsa.
Regular 12.95 | Shareable 16.95 | Sliced Local Brisket +3.45

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, pulled pork, 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, pulled pork, sausage, roasted red pepper, red onion, tomato, sweet pepper, kalamata olive, pineapple, jalapeño, hot banana peppers, mushroom, sun-dried tomato, feta.
*Additional Toppings $1.45 each

Our personal and large pizzas are baked with freshly handmade Campus Bakery Co. pizza dough.

APPS & SHARABLES

VEGGIE SAMOSAS
Locally made. Spiced potato and green pea samosas served with sweet & tangy tamarind chutney.
Regular (2) 5.95 | Shareable (6) 16.95

ALUMNI ANTOJITOS
House-made jalapeño cream cheese wrapped up and toasted with fresh salsa and sour cream.
Regular 10.45 | Shareable 18.95

FOUR CHEESE SPINACH DIP
Spinach, artichoke, cream cheese, parmesan, asiago, and mozzarella with tortilla and cactus kettle chips.
Regular 11.35 | Shareable 19.95

CHEESY RAVIOLI BITES
Breaded four cheese stuffed ravioli with marinara dip.
Regular (7) 8.95 | Shareable (15) 17.95

DILL PICKLE SPEARS
Breaded pickle spears with buttermilk dill or ranch dip.
Regular (7) 7.95 | Shareable (15) 14.95

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 8.95 | Shareable 11.95

Made just for you! Many of our menu items can be prepared vegetarian, vegan, and gluten-free upon request. Please inform your server of any dietary considerations at time of order.

Vegan upon request  Gluten-Free upon request

Our personal and large pizzas are baked with freshly handmade Campus Bakery Co. pizza dough.
**GREENS & SOUP**
Served with fresh, locally sourced ingredients.

**JOHNSTON GREEN SALAD**
Mixed greens and veggies with choice of balsamic, buttermilk dill, ranch, avocado ranch, Catalina, blue cheese.

Small 6.95  |  Entree  7.95  |  Sliced Chicken or Vegan Chick’n +3.45

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

Small 7.95  |  Entree  8.95  |  Sliced Chicken +3.45

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

**ANCHO STEAK SALAD**
Grilled local striploin, romaine, grape tomato, sautéed seasonal veggies, feta, creamy avocado ranch dressing. 19.95

**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.

**CAMPUS HOME**
Topped with mixed greens, tomato, red onion, pickles. 13.95

With Canadian cheddar +0.95  |  Forty Creek BBQ sauce +0.50

**BIG CHEESE & BACON**
Local bacon, melted Canadian cheddar, mixed greens, sliced tomato, red onion, pickles. 16.50

**SUPER AGGIE**
Swiss cheese, Forty Creek BBQ sauce, sautéed mushrooms, crispy onion straws. 15.95

**DELUXE GUAC & CHEESE**
Guacamole, Canadian cheddar, crispy onion straws, sliced tomato, chipotle mayo. 15.95

**THE G.O.A.T.**
Roasted red pepper, Ontario goat cheese, basil pesto aioli, mixed greens, sliced red onion. 16.50

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

**CHICKEN AVOCADO QUESADILLA**
Sliced chicken, Ontario goat cheese, mozzarella, bacon, tomato, guacamole, flour tortilla, folded and stacked. 13.95

**LOCAL BRISKET CHEESESTEAK**
Sliced local beef brisket, Forty Creek BBQ sauce, mozzarella, sautéed sweet peppers, onion frites, fresh brioche bun. 14.95

**BRANION FRIED CHICKEN MELT**
Panko breaded fried chicken, pub cheese, local bacon, crispy onion frites, sweet chili sauce, flatbread ciabatta bun. 13.95

**UNDERGRAD GRILLED CHEESE**
Grilled with real Canadian cheddar, roasted garlic butter, served on white or wholegrain panini bread. 9.95

Pulled Pork & Cheddar +2.95  |  Local Bacon & Tomato +1.95

**BUFFALO CHICKEN WRAP**
Sliced breaded chicken, crisp romaine, tomato, tangy buffalo sauce, wrapped in a flour tortilla. 13.25

**CHICKEN PROSCIUTTO MELT**
Grilled chicken, prosciutto, Ontario Brie, caramelized onion, roasted red pepper, flatbread ciabatta bun. 14.95

**CHIPOTLE CLUBHOUSE**
Grilled chicken, bacon, deli sliced turkey, tomato, mixed greens, chipotle mayo, toasted white or wholegrain panini. 14.95  |  Available with regular mayo upon request

**ROASTED CHICKPEA WRAP**
House roasted chickpeas, sliced cucumber, romaine, carrot, sesame garlic aioli, wrapped in a flour tortilla. 11.95  |  Sliced Chicken or Vegan Chick’n +3.45

**BBQ CHICKEN CAESAR WRAP**
Grilled chicken, local bacon, BBQ sauce, romaine, creamy Caesar dressing, wrapped in a sun-dried tomato tortilla. 13.25

**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 +1.50  |  Bowl of Soup +1.50  |  Onion Rings & Dip +1.95  |  Sweet Potato Fries & Dip +1.95  |  Fry or Crosstrax Poutine +2.50  |  Extra Sideline Selection +2.95

**Vegan upon request**  |  **Gluten-Free upon request**
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.
13.95  |  Add a second fillet +3.95

BIG WELLY STRIPOIN
Local Wellington County 8oz striploin steak grilled to order with roasted seasonal veggies and choice of sideline.
22.95  |  Go Surf & Turf with three coconut shrimp +3.45

BUTTER CHICKEN
Chicken marinated in ginger, garlic, yoghurt, butter & tomato sauce. Served with rice pilaf and crispy papadum.
12.95  |  Enjoy with two veggie samosas +5.95

CHANNA MASALA
Tender chick peas in an authentic tomato onion sauce with fresh spices, served with rice pilaf & crispy papadum.
11.95  |  Choice of Mild, Medium, or Hot Spice

BACON MUSHROOM LINGUINI
Chopped local bacon, medley of mushrooms, scallions, fresh basil, sliced nori, al dente linguini, tossed in a handmade brown butter sake sauce.
Entree  11.95  |  Sliced Chicken or Vegan Chick'n +3.45

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 +3.45  |  Chopped Local Bacon +1.85

U OF G FISH TACOS
University of Guelph Ocean Wise Arctic Charr panfried with guacamole, tomato, red cabbage and mango habanero salsa in two flour wraps. Served with lime and choice of sideline.
13.95  |  Sustainably farmed by Alma Aquaculture Research Station

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) 13.95

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

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

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. 5.95

DEEP FRIED CHEESECAKE
Decadent cheesecake, deep fried to order, served with drizzled caramel and chocolate sauce. 6.95

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

ICE CREAM SUNDAE
Three scoops of French Vanilla ice cream with caramel sauce or Double Chocolate ice cream with raspberry sauce. 4.95

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
Self-Service In-Person Dining
Online Ordering for Take-Out
Call In Ordering for Take-Out
UC Deskside Delivery (+$4)
### CLASSIC BEVERAGES
Non-alcohol cold drinks and freshly brewed hot beverages.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>NON-STOP POP</td>
<td>Coca-Cola, Diet Coke, Ginger Ale, Sprite, Iced Tea, Root Beer, Soda.</td>
</tr>
<tr>
<td>NON-STOP JUICE</td>
<td>Orange, Cranberry, Apple, Lemonade, Pineapple, Cran-Orange.</td>
</tr>
<tr>
<td>PREMIUM COFFEE</td>
<td>Non-stop Fair Trade Organic Premium Columbian brew.</td>
</tr>
<tr>
<td>SPECIALTY TEA</td>
<td>Orange Pekoe, Earl Grey, Spiced Chai, Cranberry, Lemon, Green</td>
</tr>
<tr>
<td>ESPRESSO</td>
<td>Shot of freshly ground Premium Fair Trade Espresso beans.</td>
</tr>
<tr>
<td>LATTE/CAPPUCCINO</td>
<td>Authentic steamed milk &amp; premium ground to order coffee.</td>
</tr>
<tr>
<td>FLAVOURED CAPPUCCINO</td>
<td>Creamy and hot French Vanilla or Mochaccino.</td>
</tr>
<tr>
<td>HOT CHOCOLATE</td>
<td>Rich and creamy Traditional or White Hot Chocolate.</td>
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<tr>
<td>ALEXANDER KEITH’S IPA</td>
<td>Brewed in Halifax. Light &amp; Mildly Hoppy. 5% ABV</td>
</tr>
<tr>
<td>BEAU’S LUG TREAD</td>
<td>Subtle fruit flavours with a lager-like crispness. 5.2% ABV</td>
</tr>
<tr>
<td>BLANCHE DE CHAMBY</td>
<td>Double fermented wheat beer brewed in Quebec. 5% ABV</td>
</tr>
<tr>
<td>BRICKWORKS CIDER</td>
<td>Dry &amp; crisp cider locally made using Ontario apples. 5% ABV</td>
</tr>
<tr>
<td>BUDWEISER</td>
<td>A world-renowned Beechwood aged lager. 5% ABV</td>
</tr>
<tr>
<td>COORS ORIGINAL</td>
<td>Rocky mountain water &amp; high country barley lager. 5% ABV</td>
</tr>
<tr>
<td>COORS LIGHT</td>
<td>Easy drinking light pale lager brewed in Canada. 4% ABV</td>
</tr>
<tr>
<td>MILL ST. COBBLESTONE STOUT</td>
<td>Hints of chocolate and walnut. Great drinking stout 4.2% ABV</td>
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</tbody>
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<tr>
<td>MILL ST. ORGANIC</td>
<td>Organic malts and hops. Crisp, light refreshing taste. 4.2% ABV</td>
</tr>
<tr>
<td>NICKEL BROOK HEADSTOCK IPA</td>
<td>Boldly hopped American style IPA. 80 IBU’s. 7% ABV</td>
</tr>
<tr>
<td>RICKARDS RED</td>
<td>Medium-bodied ruby red ale with caramel notes. 5.2% ABV</td>
</tr>
<tr>
<td>ROYAL CITY LOCAL ROTATIONAL</td>
<td>Try a deliciously crafted brew from our friends down the hill.</td>
</tr>
<tr>
<td>SHOCK TOP BELGIAN WHITE</td>
<td>Belgian white beer with citrus &amp; coriander notes. 5.2% ABV</td>
</tr>
</tbody>
</table>

### FEATURE ROTATIONAL TAPS
Five ever-changing rotational craft beer and cider selections.

Mason Jar (14oz) 5.35 | Full Pint (20oz) 7.35 | Pitcher (60oz) 20.35
Thursday Pint Day Special (20oz) 5.50

*ALL BEVERAGE PRICES SUBJECT TO APPLICABLE HST*

### FREE-SPRIT CREATIONS
Great flavours and premium alcohol-free ingredients.

<table>
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<tr>
<td>PINEAPPLE MARGARITA</td>
<td>Orange Juice, Pineapple, Lime, Simple Syrup, Ginger Ale. 2.95</td>
</tr>
<tr>
<td>EARL GREY TONIC</td>
<td>Earl Grey Syrup, Lemon Juice, Lemonade, Soda. 2.95</td>
</tr>
<tr>
<td>TEMPLE OF THE DOG</td>
<td>Blood Orange, Lime, Fresh Basil, U of G Honey, Soda. 3.45</td>
</tr>
<tr>
<td>SPIRIT-FREE CAESAR</td>
<td>Tabasco, Worcestershire, Celery Salt, Clamato, Beans. 3.45</td>
</tr>
<tr>
<td>CAMPUS PUNCH</td>
<td>Orange Juice, Pineapple, Cranberry Juice, Lime, Sprite. 2.95</td>
</tr>
<tr>
<td>RASPBERRY MULE</td>
<td>Raspberry Syrup, Cucumber, Honey, Lime, Ginger Beer. 3.45</td>
</tr>
<tr>
<td>ITALIAN SODA</td>
<td>Blackberry Blood Orange, Raspberry or soda water. 2.25</td>
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</tbody>
</table>