



EST. 1974

BRASS TAPS

CAMPUS PUB

Level Two, University Centre - University of Guelph

PUB MENU

DAILY BAKERY MENU

CAMPUS BAKERY CO.

UNIVERSITY OF GUELPH

Served Monday to Friday from 11am - 5pm.

BREAKFAST 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

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 on the side. 9.85

HOME FRIES OR POTATO HASHBROWNS

Seasoned diced home fries or mini potato hashbrowns. 3.95

TOASTED BAGEL

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

from the bakery


DAILY ASSORTED JUMBO COOKIES


Freshly baked-from-scratch jumbo cookies. 1.75

FRIDAY CINNAMON BUN FEATURE

A campus favourite. Mini & Regular size available 1.85 / 2.85

ADVANCE ORDERS: Order from our full menu for pickup or delivery on-campus. Visit www.uoguelph.ca/campusbakery

 Vegan upon request

 Gluten-free upon request



EST. 1974

BRASS TAPS

CAMPUS PUB

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 +3.85

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



Honey Bee Pizza

Taps Loaded Nachos

Meat-itarian Pizza

U OF G HONEY BEE PIZZA (GF)

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

LOADED MEAT-ETARIAN PIZZA (GF)

Pepperoni, sausage, chopped local bacon, beef brisket, tomato sauce, House tomato sauce, mozzarella.

VEGGIE ARBORETUM PIZZA (Vegan) (GF)

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

SELF-MADE GRYPHON (Vegan) (GF)

Create your own masterpiece with House tomato 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

STARTERS & SHARABLES

VEGGIE SAMOSAS (Vegan)

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 (GF)

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 (GF)

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



Cheesy Ravioli Bites



Crosstrax Fries



Veggie Samosas

CLASSIC SIDELINES

Choose from classic cut fries, crosstrax..

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



Vegan upon request



Gluten-free upon request

FRESH 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 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

HAND CRAFTED FEATURE SOUP

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

California Club Salad



Johnston Green Salad

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

HAND HELDS

Served with pickle spear and choice of sideline selection.

CHICKEN AVOCADO QUESADILLA

Grilled chicken, goat cheese, mozzarella, guacamole, bacon, tomato, flour tortilla, folded with sour cream on the side. 15.65

BRISKET CHEESESTEAK QUESADILLA

Local beef brisket, BBQ sauce, mozzarella, feta, mushroom, sweet peppers, and sweet chili sauce in a flour tortilla. 15.95

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

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 +2.35

BUFFALO CHICKEN WRAP

Sliced breaded chicken, crisp romaine, tomato, tangy buffalo sauce, wrapped in a flour tortilla. 14.25

BBQ CHICKEN CAESAR WRAP

Grilled chicken, local bacon, BBQ sauce, romaine, creamy Caesar dressing, wrapped in a sun-dried tomato tortilla. 14.25

Chipotle Clubhouse



Super Aggie Burger

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 +1.85

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



Vegan upon request



Gluten-free upon request

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 roasted seasonal veggies, tartar sauce and choice of sideline.

14.95 | Add a second fillet +5.95

BIG WELLY STRIPLOIN

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

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

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 +3.85



Butter Chicken



Chicken Tenders



U of G Fish Tacos

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.

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

U OF G FISH TACOS

Sustainable haddock fillet panfried with guacamole, tomato, red cabbage and mango habanero salsa in two flour wraps. Served with lime and choice of sideline.

14.65 | Substitute Chicken or Vegan Chick'n upon request



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

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.*

16.35 | Just Wing It (No Side) 14.65

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.

14.45 | 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

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



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

BRICKWORKS CIDER

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

BUDWEISER

A world-renowned Beechwood aged lager. 5% 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

CREEMORE SPRINGS LAGER

Amber colour Bohemian-style lager brewed in Ontario. 5% 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.

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

Three 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!

