PIZZA & NACHO BOARDS

THAI WONTON NACHOS
Housemade wonton chips, shredded carrot, tomato, pub cheese, scallions, drizzled sweet chili sauce and sour cream.

Regular 12.85  |  Shareable 16.85  |  Sliced Chicken +3.25

PAPADI CHAAT NACHOS
Wonton chips, diced potato, chickpeas, mint, corriander, pub cheese, drizzled tamarind & corriander yogurt chutney.

Regular 12.85  |  Shareable 16.85  |  Sliced Chicken +3.25

TAPS LOADED NACHOS
Tortilla chips, melted pub cheese, green pepper, tomato, scallions, jalapeño, drizzled sour cream & pico salsa.

Regular 12.85  |  Shareable 16.85  |  Sliced Local Brisket +3.25

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, 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) 16.45

ALUMNI ANTOJITOS
House-made jalapeño cream cheese wrapped up and toasted with fresh salsa and sour cream.

Regular 10.25  |  Shareable 19.35

FOUR CHEESE SPINACH DIP
Spinach, artichoke, cream cheese, parmesan, asiago, and mozzarella with tortilla and cactus kettle chips.

Regular 10.95  |  Shareable 19.95

CHEESY RAVIOLI BITES
Breaded four cheese stuffed ravioli with marinara dip.

Regular (7) 8.95  |  Shareable (15) 17.85

DILL PICKLE SPEARS
Breaded pickle spears with buttermilk dill or ranch dip.

Regular (7) 7.95  |  Shareable (15) 14.35

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 8.85  |  Shareable 11.85

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
GREENS & SOUP
Served with fresh, locally sourced ingredients.

JOHNSTON GREEN SALAD
Mixed greens and veggies with choice of balsamic, buttermilk dill, ranch, spring herb vinaigrette, avocado ranch, Catalina, and blue cheese.
Small 6.35 | Entree 7.45 | Sliced Chicken or Vegan Chick’n +3.25

CAMPUS CLASSIC CAESAR
Crisp romaine, house-baked croutons, chopped bacon, fresh parmesan & creamy dressing.
Small 7.35 | Entree 8.45 | Sliced Chicken +3.25 | 8oz Striploin Steak +8.45

CALIFORNIA CLUB SALAD
Grilled chicken, chopped bacon, mixed greens, cucumber, tomato, carrot & pub cheese with Catalina dressing.
14.35

ANCHO STEAK SALAD
Grilled local striploin, romaine, grape tomato, sautéed seasonal veggies, feta, creamy avocado ranch dressing.
16.35

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.
13.25
With Canadian cheddar +1.25 | Forty Creek BBQ sauce +0.50

BIG CHEESE & BACON
Local bacon, melted Canadian cheddar, mixed greens, sliced tomato, red onion, pickles.
15.25

SUPER AGGIE
Swiss cheese, Forty Creek BBQ sauce, sautéed mushrooms, crispy onion straws.
14.65

DELUXE GUAC & CHEESE
Guacamole, Canadian cheddar, crispy onion straws, sliced tomato, chipotle mayo.
14.85

THE G.O.A.T.
Roasted red pepper, Ontario goat cheese, basil pesto aioli, mixed greens, sliced red onion.
14.85

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.
13.35

LOCAL BRISKET CHEESESTEAK
Sliced local beef brisket, Forty Creek BBQ sauce, mozzarella, sautéed sweet peppers, onion frites, fresh brioche bun.
14.35

BRANION FRIED CHICKEN MELT
Panko breaded fried chicken, pub cheese, local bacon, crispy onion frites, sweet chili sauce, flatbread ciabatta bun.
13.35

UNDERGRAD GRILLED CHEESE
Grilled with real Canadian cheddar, roasted garlic butter, served on white or wholegrain panini bread.
8.95
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.
12.75

CHICKEN PROSCIUTTO MELT
Grilled chicken, prosciutto, Ontario Brie, caramelized onion, roasted red pepper, flatbread ciabatta bun.
14.25

CHIPOTLE CLUBHOUSE
Grilled chicken, bacon, deli sliced turkey, tomato, mixed greens, chipotle mayo, toasted white or wholegrain panini.
14.25 | 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 +3.25

BBQ CHICKEN CAESAR WRAP
Grilled chicken, local bacon, BBQ sauce, romaine, creamy Caesar dressing, wrapped in a sun-dried tomato tortilla.
12.75

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 +1.65
Bowl of Soup +1.50
Onion Rings & Dip +1.95
Sweet Potato Fries & Dip +1.95
Fry or Crosstrax Poutine +2.65
Extra Sideline Selection +3.25

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.
13.25 | Add a second fillet +3.95

BIG WELLY STRIPLOIN
Local Wellington County 8oz striploin steak grilled to order with roasted seasonal veggies and choice of sideline. 18.65

BUTTER CHICKEN
Chicken marinated in ginger, garlic, yoghurt, butter & tomato sauce. Served with rice pilaf and crispy papadum.
12.45 | 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.
11.45 | Choice of Mild, Medium, or Hot Spice

OREGANIC 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.
13.25 | Add a second fillet +3.95

BIG WELLY STRIPLOIN
Local Wellington County 8oz striploin steak grilled to order with roasted seasonal veggies and choice of sideline. 18.65

BUTTER CHICKEN
Chicken marinated in ginger, garlic, yoghurt, butter & tomato sauce. Served with rice pilaf and crispy papadum.
12.45 | 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.
11.45 | Choice of Mild, Medium, or Hot Spice

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. 5.95

ICE CREAM SUNDAE
Three scoops of French Vanilla ice cream with caramel sauce or Double Chocolate ice cream with raspberry sauce. 4.25

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

We are committed to using locally grown and produced ingredients to support our local communities and offer the freshest quality to you!
GREAT TIMES ON TAP SINCE 1974!

WE ARE COMMITTED TO DELIVERING A QUALITY FOOD & BEVERAGE EXPERIENCE WITH PUBLIC SAFETY MEASURES IN PLACE TO PROTECT THE HEALTH & WELLBEING OF OUR CUSTOMERS, STAFF & COMMUNITY.

CHECK OUT OUR CURRENT PROGRAMMING FEATURES, MENUS, ONLINE ORDERING AND MORE AT UOGUELPH.CA/TAPS
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. 2.35

NON-STOP JUICE
Orange, Cranberry, Apple, Lemonade, Pineapple, Cran-Orange. 2.35

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 . 2.35

LATTÉ/CAPPUCCINO
Authentic steamed milk & premium ground to order coffee. 3.35

FLAVOURED CAPPUCCINO
Creamy and hot French Vanilla or Mochaccino. 2.65

HOT CHOCOLATE
Rich and creamy Traditional or White Hot Chocolate. 2.65

FREE-SPIRIT CREATIONS
Great flavours and premium alcohol-free ingredients.

PINEAPPLE MARGARITA
Orange Juice, Pineapple, Lime, Simple Syrup, Ginger Ale. 3.25

MELON BASIL ‘NO-JITO’
Fresh Basil, Simple Syrup, Lime Juice, Honey Dew Melon. 3.45

EARL GREY TONIC
Earl Grey Syrup, Lemon Juice, Lemonade, Soda. 3.25

TEMPLE OF THE DOG
Blood Orange, Lime, Fresh Basil, U of G Honey, Soda. 3.25

SPIRIT-FREE CAESAR
Tabasco, Worcestershire, Celery Salt, Clamato, Beans. 3.45

CAMPUS PUNCH
Orange Juice, Pineapple, Cranberry Juice, Lime, Sprite. 3.25

RASPBERRY MULE
Raspberry Syrup, Cucumber, Honey, Lime, Ginger Beer. 3.45

ITALIAN SODA
Blackberry Blood Orange, Raspberry or soda water. 2.35

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

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
Five ever-changing rotational craft beer and cider selections.
Please ask to discover this week’s featured flavours.

Mason Jar (14oz) 5.25   |   Full Pint (20oz) 7.25   |   Pitcher (60oz) 20.25
Thursday Pint Day Special (20oz) 5.25

* ALL BEVERAGE PRICES SUBJECT TO APPLICABLE HST *