



BRASS TAPS

CAMPUS PUB

— SINCE 1974 —

UNIVERSITY OF GUELPH

PUB MENU



LEVEL TWO - UNIVERSITY CENTRE
UNIVERSITY OF GUELPH
www.brasstaps.ca

BAKERY BREAKFAST

Served Monday to Friday from 10:30am - 5pm.

FRESH EGG SANDWICH

Freshly cracked egg with cheddar cheese, tomato, and local bacon on a regular or everything bagel. Available as vegan or without bacon upon request.

5.45 | With Home Fries & Hot Beverage 7.95

BAKERY BREAKFAST BURRITO

Scrambled eggs, pub cheese, roasted veggies, guacamole, and chopped sausage rolled in a flour tortilla. Served with fresh salsa and sour cream.

7.45 | With Home Fries & Hot Beverage 9.95

GRYPHON DELUXE EGG SANDWICH

Two eggs scrambled with diced ham, onion, and sweet peppers with melted pub cheese on white or whole grain panini loaf. Served with home fries or potato pancakes. 9.35

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 sausage on the side. 9.85

TOASTED BAGEL

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

HOME FRIES OR POTATO HASHBROWNS

Seasoned diced home fries or mini potato hashbrowns. 3.95

FRESH GREENS

Served with fresh, locally sourced ingredients.

JOHNSTON GREEN SALAD

Mixed greens and veggies with balsamic, herb vinaigrette, ranch, avocado ranch, creamy dill, Catalina, or blue cheese.

Small 5.00 | Entree 7.35 | Sliced Chicken or Vegan Chick'n +3.85

CAMPUS CLASSIC CAESAR

Crisp romaine, house-baked croûtons, chopped bacon, fresh parmesan & creamy dressing.

Small 7.95 | Entree 9.95 | Sliced Chicken +3.85

CALIFORNIA CLUB SALAD

Grilled chicken, chopped bacon, mixed greens, cucumber, tomato, carrot & pub cheese with Catalina dressing. 15.65

ANCHO STEAK SALAD

Grilled local striploin, romaine, grape tomato, sautéed seasonal veggies, feta, creamy avocado ranch dressing. 21.95

STARTERS & SHARABLES

Great beginnings and classic appetizer favourites.

HAND CRAFTED FEATURE SOUP

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

VEGGIE SAMOSAS

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

Spinach, artichoke, cream cheese, parmesan, asiago, and mozzarella with tortilla chips and toasty pita points.

Regular 11.65 | Shareable 20.85

DILL PICKLE SPEARS

Breaded pickle spears with buttermilk dill or ranch dip.

Regular (7) 8.95 | Shareable (15) 18.35

LOADED POTATO SKINS

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

TAPS LOADED NACHOS

Tortilla chips, melted pub cheese, green pepper, tomato, green onion, jalapeño, drizzled sour cream & pico salsa.

Regular 13.95 | Shareable 17.95 | Sliced Chicken or Beef Brisket +3.85

SWEET CHILI WONTON NACHOS

Wonton chips, chicken, melted pub cheese, grape tomato, shredded carrot, green onion, drizzled sweet chili sauce.

Regular 14.95 | Shareable 18.95

CLASSIC SIDELINES

Choose from classic cut fries or seasoned lattice crosstrax.

Regular 5.00 | 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

HAND HELDS

Served with pickle spear and choice of sideline selection.

PORTICO PORTOBELLO MELT

Grilled portobello mushroom, Ontario goat cheese, roasted red pepper, shredded lettuce, and basil pesto aioli on a Campus Bakery garlic baguette.

13.45 | Sliced Chicken or Vegan Chick'n +3.85

UNDERGRAD GRILLED CHEESE

Grilled with real Canadian cheddar, roasted garlic butter, served on white or wholegrain panini bread. 10.35

Beef Brisket & Cheddar +4.95 | Local Bacon & Tomato +2.95

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

UC CHICKEN MUSHROOM MELT

Breaded fried chicken, Swiss cheese, sauteed mushrooms, BBQ sauce, onion frites, lettuce, tomato, potato scallion bun. 14.95



U of G Fish Tacos



Chipotle Clubhouse



Super Aggie Burger

CHICKEN AVOCADO QUESADILLA

Grilled chicken, goat cheese, mozzarella, guacamole, bacon, tomato, flour tortilla, folded with sour cream on the side. 15.85

BRAISED BRISKET TACOS

Local beef brisket, shredded lettuce, red onions, guacamole, and sriracha sour cream folded in two flour wraps. 14.95

U OF G FISH TACOS

Sustainable haddock fillet panfried with guacamole, tomato, red cabbage and mango habanero salsa in two flour wraps.

14.95 | Substitute Chicken or Vegan Chick'n upon request

BUFFALO CHICKEN WRAP

Sliced breaded chicken, crisp romaine, tomato, tangy buffalo sauce, wrapped in a flour tortilla. 14.65

BBQ CHICKEN CAESAR WRAP

Grilled chicken, local bacon, BBQ sauce, romaine, creamy Caesar dressing, wrapped in a sun-dried tomato tortilla. 14.65



Vegan upon request



Gluten-free upon request

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 GRYPHON GUAC & CHEESE

Guacamole, Canadian cheddar, crispy onion straws, tomato, lettuce, red onion, pickles, and chipotle mayo. 16.95

THE ANNIVERSARY DELUXE

Brie cheese, local bacon, sautéed mushrooms, crispy onion straws, lettuce, tomato, basil pesto aioli. 17.65

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.*

16.85 | Just Wing It (No Side) 14.85

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.

14.65 | Toss them in sauce +0.85

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

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

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 house made creamy coleslaw, 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 papadam.

13.75 | Enjoy with two veggie samosas +6.15

CAMPUS COCONUT CURRY

Housemade savoury coconut curry served with mild, medium, or hot spice. Served with rice pilaf and crispy papadam.

12.35 | Sliced Chicken or Vegan Chick'n +3.85

MASTERS MAC 'N CHEESE

Macaroni tossed in cheese sauce, baked with mozzarella and served with shaved parmesan and garlic cheese breadsticks.

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

CANNONBALL CAPPELETTI

Cappelletti stuffed with romano, ricotta, and parmesan cheese in a rosé sauce with mozzarella and garlic cheese breadsticks.

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

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

DAILY BAKER'S RACK

A daily assortment of fresh made baked goods. Priced per item.

HANDMADE PIZZAS

Made-from-scratch dough baked with gourmet ingredients.

GRYPHON VEGGIE DELUXE

Sliced mushrooms, sweet peppers, red onion, fresh tomato, house pizza sauce, mozzarella.

U OF G HONEY BEE

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



LOADED MEAT-ETARIAN

Pepperoni, sausage, chopped local bacon, beef brisket, house pizza sauce, mozzarella.

ARBORETUM VEGGIE

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

CAMPUS CUSTOM MADE

Create your own custom pie with house pizza 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



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

**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

BLANCHE DE CHAMBLY

Double fermented wheat beer brewed in Quebec. 5% ABV

BRICKWORKS CIDER

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

BUDWEISER

A world-renowned Beechwood aged lager. 5% ABV

BUD LIGHT

Easy drinking light lager brewed in Canada. 4% ABV

COWBELL ABSENT LANDLORD KOLSCH

Light in body and balanced floral and citrus aromatics. 5.3% ABV

COWBELL HAZY DAYS JUICY IPA

A juicy, tropical punch of hops without the bitterness. 6% ABV

COWBELL CENCERRO CERVEZA LAGER

Light bodied mexican-style lager with a hint of lime. 4.5% ABV

LAKE OF BAYS SPARK HOUSE RED ALE

Flavourful blend of dark roasted malts and spicy hops. 5% ABV

KW CIDER ROTATIONAL TAP

A flavourful selection of refreshing locally crafted ciders.

Please ask to discover this week's featured flavours.

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

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

SLEEMAN ORIGINAL LAGER

Golden lager with floral aroma and smooth finish. 5% 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

WELLY UPSIDE IPA

East coast IPA with grapefruit and citrus flavours. 6.8% 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) 5.75 | 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!



ANNIVERSARY DAILY SPECIALS

Our handmade specials are available daily from 11am - 5pm.

\$10

MONDAY

JANUARY 8

LOADED BAKED POTATO SOUP

CORDON CHICKEN SANDWICH

Breaded chicken, Swiss cheese, deli sliced ham, and honey mustard aioli on a potato scallion bun, served with fries, crosstrax or garden salad. \$10

JANUARY 15

CURRIED VEGETABLE SOUP

THAI BEEF WRAP

Slow braised beef, spinach, sautéed mushrooms, shredded carrot, and sweet chili sauce in a flour tortilla, served with fries, crosstrax or garden salad. \$10

JANUARY 22

MINISTRONE SOUP

CHILI CROSSTRAX NACHOS

A personal size serving of seasoned crosstrax lattice fries loaded with beef chili, green onions, diced tomato, and melted pub cheese. \$10

TUESDAY

JANUARY 9

CHICKEN NOODLE SOUP

CHIPOTLE BLT CIABATTA

Local bacon, lettuce, sliced tomato, and chipotle mayo stacked on a ciabatta bun, served with fries, crosstrax or garden salad. \$10

JANUARY 16

FRENCH ONION SOUP

AGED CHEDDAR & BACON GRILLED CHEESE

Local bacon, aged Canadian cheddar, and caramelized onion on white or whole grain panini bread, served with fries, crosstrax, or garden salad. \$10

JANUARY 23

TOMATO TORTILLA SOUP

DILL PICKLE BEEF BURGER

Local 6oz beef burger with mozzarella, sliced dill pickles, lettuce, tomato, red onion, and buttermilk dill sauce, served with fries, crosstrax or garden salad. \$10

WEDNESDAY

JANUARY 10

BROCCOLI CHEDDAR SOUP

GREEK CHICKEN WRAP

Sliced chicken, feta, cucumber, black olives, grape tomato, mixed greens and herb vinaigrette in a flour tortilla. Served with fries, crosstrax or garden salad. \$10

JANUARY 17

POTATO & LEEK SOUP

SPAGHETTI & MEATBALLS

Tender spaghetti noodles made-to-order with beef meatballs and tomato sauce, served with garlic toast. \$10

JANUARY 24

GARDEN VEGETABLE SOUP

BASIL CAPRESE PIZZA

Personal size pizza with chopped basil, sliced bocconcini cheese, tomato sauce and mozzarella cheese drizzled with balsamic glaze. \$10

THURSDAY

JANUARY 11

WICKED THAI SOUP

GRINDHOUSE CHEESEBURGER

Locally-made 6oz beef burger with Canadian cheddar cheese, lettuce, and tomato on a potato scallion bun. Served with fries, crosstrax or garden salad. \$10

JANUARY 18

BUTTER CHICKEN SOUP

CHICKEN & BEAN QUESADILLA

Diced chicken, black beans, pub cheese, and green onion folded into a flour tortilla with tex mex sour cream. Served with fries, crosstrax or garden salad. \$10

JANUARY 25

BROCCOLI CHEDDAR SOUP

BACON CARBONARA

Chopped local bacon, mushrooms, and onion in a creamy carbonara sauce, served over spaghetti noodles with garlic cheesesticks on the side. \$10

FRIDAY

JANUARY 12

FRENCH ONION SOUP

TAPS BREAKFAST SKILLET

Local smoked bacon, chopped sausage, scrambled eggs, diced tomato, sweet peppers, onion, and melted pub. \$10

JANUARY 19

TOMATO BASIL SOUP

MONTE CRISTO SANDWICH

Deli sliced ham, Swiss Cheese, honey mustard, and mayo on Campus Bakery French toast. Served with homefries or garden salad. \$10

JANUARY 26

COUNTRY CORN CHOWDER

FLORENTINE OMLETTE

Three egg omelette with mushroom, chopped spinach, tomato, and red onion, served with white or whole grain panini toast and savoury home fries. \$10

EVERYDAY VALUE EATS!

Grab a light meal or snack on the run.

\$5

MINI CHICKEN TENDERS

Five breaded mini chicken tenders served with choice of plum, tangy buffalo, honey garlic, BBQ or Frank's Red Hot dip. 5.00

CLASSIC SIDELINES

Choose from classic cut fries or seasoned lattice crosstrax. 5.00

JOHNSTON GREEN SALAD

Mixed greens and veggies with balsamic, herb vinaigrette, ranch, avocado ranch, creamy dill, Catalina, or blue cheese dressing. 5.00

Order Online

