**Starters**

**Big Bang Cauliflower Bites**  
A hand prepared order of Cauliflower florets in a light and crispy tempura batter, drizzled with a sweet chili heat sauce.  

**Bakery Bread Flight**  
Campus Bakery fresh baked schiacciata, pretzel twist and spent grain ale loaf paired with Housemade rosemary oregano, lemon-thyme, and ancho chili oils for dipping.  

**Triple Dip Board**  
Warmed naan and kettle chips with our signature Cowbell cheddar ale dip, Moroccan hummus, and babaganoush. Complimented with Tabbouleh salad on the side.  

**Smokehouse Sausage Board**  
Locally made Debreziner, Oktoberfest, and Smoked Cheddar sausage served with Housemade pickles, sauerkraut, freshly made pretzel twists, grainy mustard and honey sriracha sauce.  

**Rooftop Deluxe Nachos**  
Crispy tortilla chips layered with melted three-cheese or vegan blend, fresh tomato salsa, shredded lettuce, sweet peppers, patio chives, sour cream and drizzled avocado guacamole sauce.  
*Add sliced chicken, pulled pork or vegan chick’n* - 3.95.  

**Bacon Cheddar Potato Skins**  
Sliced potatoes topped with crumbled bacon, melted cheddar, southwest ranch drizzle, fresh patio chives and sour cream.  
*Available as Mediterranean Vegan Potato Skins upon request.*  

**Creamy Spinach Dip**  
Housemade spinach, artichoke, roasted red pepper, and three-cheese blended dip served with warmed naan and crispy tortilla chips.  

Our flatbreads, breads and desserts are freshly made-from-scratch by Campus Bakery Co.  

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**Flatbreads**

**Southern Heat Flatbread**  
Pulled pork or jackfruit, roasted red pepper, banana peppers, mozzarella or vegan blend, tomato sauce, drizzled BBQ sauce.  

**Perfect Pear Flatbread**  
Crumbled Ontario blue cheese, sliced pear, crushed walnuts, mozzarella, basil pesto, spinach, balsamic glaze.  

**Mediterranean Flatbread**  
Diced olive medley, roasted red pepper, caramelized onion, marinated artichoke, mozzarella and crumbled feta cheese or vegan blend, tomato sauce and a drizzle of ancho-chili oil.  

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Please inform us of all dietary restrictions for meal accommodation.

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**Rise & Shine**

**Fresh Start Parfait**  
Medley of fresh fruit and berries, handmade granola clusters, and strawberry or vegan yogurt, made to order.  

**Coffee Cake French Toast**  
Decadent sliced coffee cake french toast dusted with icing sugar, served with local maple syrup.  

**Potato Pancakes**  
Savoury mini potato pancakes served hot and fresh with choice of ketchup or southwest ranch sauce.  

**Lounge Avocado Toast**  
Avocado guacamole, diced tomato, chopped parsley, and crumbled feta or vegan blend with a drizzle of balsamic glaze on freshly baked Campus Bakery spent grain ale loaf.  

**Sliced Fruit Bowl**  
Assorted seasonal selection of fresh sliced fruit and berries.  

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**Coffee & Beverages**

**Campus Brew Premium Coffee**  
Fair trade organic Colombian, Decaffinated Blend, or freshly ground to order Espresso.  
*Double shot espresso* - 3.25.  

**High Tea Collection**  
2.25  
Chai, earl grey, green, mint, lemon, orange pekoe.  

**Barista Espresso Collection**  
3.75  
Choose from café americano, cappuccino, flat white, latte macchiato, vanilla or caramel latte.  

**Fountain Pop & Juices**  
2.45  

**Pellegrino Sparkling Water**  
2.35  
Bottle of Perrier Original or Can of Blood Orange, Limonata, or Grapefruit sparkling soda water.  

**GoodDrink Premium Iced Tea**  
3.65  
Enjoy a bottle of thirst-quenching premium Lemon Iced Tea, Mango Hibiscus Tea, or White Tea with Blueberry.

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*Vegan substitution available  Gluten-Free available upon request*
Gourmet Greens

**Chef’s Signature Salad** 🍲 Sm 11.95 | Lg 14.95
Crisp romaine, spinach, cucumber wheels, grape tomato, sweet peppers, sliced hard boiled egg, sliced chicken, crumbled bacon, three-cheese blend with your choice of creamy southwest ranch or blue cheese dressing.

**BBQ Chicken Caesar Salad** 🍲 Sm 9.95 | Lg 12.95
Sliced BBQ chicken, crumbled bacon, bakery croutons, shaved parmesan and fresh romaine with creamy Caesar dressing.

**Tabbouleh Salad** 🍲 Sm 8.95 | Lg 11.95
Fine chopped parsley, diced tomato, cucumber wheels, marinated bulgar wheat, sweet onion, fresh mint, lime juice, and olive oil served with fresh lemon slices.

Hands On Meals

**Pulled Pork or Jackfruit Sliders** 🍲 12.95
Choice of slow roasted locally sourced pulled pork or vegan jackfruit sliders with sweet and smoky BBQ sauce, crispy onion frites, and freshly made red cabbage coleslaw.

**Eggplant Parmesan Panini** 🍲 11.95
Sliced eggplant handbreaded and served with zesty tomato sauce and mozzarella cheese or vegan blend on a basil pesto brushed ciabatta wrap.

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*Enjoy a side of pub kettle chips, campus house salad, crispy waffle fries or daily handmade soup with any sandwich selection for only $2.95*

**Crispy Shrimp Po Boy** 11.95
Crispy battered shrimp with shredded lettuce, diced tomato, cucumber, creole aioli mustard on a handmade Campus Bakery artisan baguette.

**Grown-up Grilled Cheese** 🍲 9.95
Aged farmhouse cheddar and mozzarella or vegan blend with sliced tomato and caramelized onion on basil pesto brushed Campus Bakery spent grain loaf.

**Beet the Best Burger** 🍲 10.95
Handmade savoury beet and yam burger with romaine, caramelized onion, fresh tomato salsa, and crumbled goat cheese or vegan blend on fresh baked ciabatta.

**Lounge Curry Tacos** 🍲 🍲 12.95
Butter chicken or vegan coconut curry with sliced romaine, basmati rice, grape tomato, melted three-cheese or vegan blend, and ancho-sour cream on mini naan rounds.

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Feature Entrées

**Lookout Ramen Bowl** 🍲 🍲 13.95
Choice of slow roasted pulled pork or vegan chick’n with a medley of mushrooms, nori, roasted veggies, green onion, boiled egg, Chinese five spice, tender noodles and fresh lime.

**Savoury Curry Plate** 🍲 🍲 12.95
Choice of creamy butter chicken or vegan coconut curry served over steamed basmati rice with mini pakora fritters.

**Baked Mac n’ Cheese** 🍲 🍲 11.95
Not your average KD. Curly noodles in a creamy bechamel sauce with gooey mozzarella, baked to order and served with shaved parmesan on top. *Vegan plate available upon request.*

**Firecracker Shrimp Bowl** 🍲 🍲 13.95
Crispy battered shrimp or vegan chick’n tossed in a sweet chili heat sauce and served over basmati rice with sweet peppers, julienne carrot, patio chives, and fresh red cabbage coleslaw.

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Finishing Touch

**The PB & B Cheesecake** 8.95
A slice of delightful peanut butter cheesecake with handmade candied bacon sprinkled on top.

**Warm Monkey Bread** 7.95
Campus Bakery handmade sugar glazed monkey bread with raspberry sauce and scoop of French vanilla ice cream.

**Chocolate Stout Brownie** 7.95
Cowbell Lorna Bray Nitro Stout infused Campus Bakery chocolate brownie with French vanilla ice cream.

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*Need your food in a rush? Order online and pick it up upon arrival for dine-in or take-out!*

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Pick a Side

**Kettle Chips & Dip** 🍲 🍲 Sm 6.95 | Lg 9.95
Freshly cooked potato kettle chips with cheddar ale dip.

**Lounge House Salad** 🍲 Sm 6.95 | Lg 9.95
Romaine, spinach, sweet peppers, grape tomato, cucumber, bakery croutons, choice of balsamic vinaigrette, southwest ranch or blue cheese dressing.

**Crispy Waffle Fries** 🍲 Sm 6.95 | Lg 9.95
Golden hashtag-shaped fries served with cheddar ale dip.

**Daily Handmade Soup** 🍲 Sm 5.95 | Lg 7.95
Chef’s featured handmade soup selection paired with a Campus Bakery pretzel twist.

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*Vegan substitution available ⦁ Gluten-Free available upon request ⦁ Please inform us of all dietary restrictions for meal accommodation.*
Specialty Coffee

Autumn Chai Swizzle 6.35 | 1.5oz
Bailey’s, chai tea, sugar, cinnamon stick.

Bailey’s Butter 6.35 | 1.5oz
Bailey’s, butterscotch ripple, coffee, whipped cream.

Patio Pleaser Iced Coffee 6.95 | 1.5oz
Frangelico, light cream, sugar, iced coffee.

Mixologist Features

Bee’s Knees Martini 7.85 | 2oz
Gin, U of G honey syrup, lemon juice, sparkling soda.

Campus Cosmo Martini 7.95 | 2oz
Vodka, Triple Sec, bar lime, cranberry juice.

Classic Caesar 6.95 | 1.5oz
Clamato, vodka, tobasco, worcestershire, pepper, celery salt.

Espresso Martini 7.85 | 2oz
Vodka, Kahlua, espresso stirred to perfection.

Melon Ball Cocktail 6.50 | 1.5oz
Vodka, melon liqueur, pineapple juice, sparkling soda.

Mint Cucumber Mojito 7.35 | 1.5oz
Rum, mint, cucumber, bar lime, simple syrup, soda.

Spiked Lemonade 7.35 | 1oz
Maker’s Mark, lemonade, muddled mint, soda.

Apple Jack Shot 5.25 | 1oz
Sour Puss Apple, Jack Daniels, shaken and strained.

Chocolate Cake Shot 5.25 | 1oz
Vanilla Vodka, Frangelico, sugar coated lemon chaser.

Jolly Rancher Shot 5.25 | 1oz
Melon liqueur, amaretto, mixed and served.

Kamikaze Shot 5.25 | 1oz
Vodka, Triple Sec, bar lime.

*Ounces represent alcohol volume without non-alcohol ingredients.

Fresh Draught on Tap

Beau’s Lug Tread Lager 5.2% ABV
Clear straw gold colour lagered ale with crisp finish.

Brickworks 1904 Cider 4.7% ABV
Lightly carbonated local cider with lively citrus zest.

Cowbell Doc Perdue’s Bobcat Red Ale 5.5% ABV
Smooth bodied ale with pine and fresh citrus aroma.

Cowbell Kelly’s Contraption Hefeweizen 5.0% ABV
Classic wheat with banana, orange and bubblegum hints.

Cowbell Lorna Bray Oatmeal Nitro Stout 5.1% ABV
Silky smooth with chocolate and cappuccino flavours.

Mill Street Organic Lager 4.2% ABV
European-style pilsner with light flavour and clean finish.

Red Circle Iron Trail IPA 6.3% ABV
Waves of tropical fruit with citrus and peach undertones.

Wellington Brewery SPA 4.5% ABV
Hints of biscuit and caramel with subtle citrus hop finish.

Royal City Local Rotational
A delicious locally crafted brew from our friends down the hill.

Side Launch Craft Rotational
Rotating selection of craft brews from the heart of Blue Mountain.

Per Glass - 6.35 | 16oz or Per Pitcher - 20.35 | 56oz.

Local Tall Cans

KW Wild Cherry Cider 5.4% ABV
Rich cherry notes with a dry, tart finish.

KW Thai Ginger Cider 6.7% ABV
Locally grown apples subtly infused with thai peppers and ginger.

Wellington Brewery Helles Lager 4.5% ABV
A balanced malt sweetness and crisp noble hop finish.

Wellington Brewery Upside IPA 6.8% ABV
Bursting with fresh citrus hop character.

Vineyard Varieties

Pelee Island Cabernet Sauvignon 6.25 | 5oz
Medium bodied with dark berry and red fruit flavour and aroma.

Pelee Island Merlot 6.25 | 5oz
Hints of toasted oak, nuts, and ripe berry with a smooth finish.

Pelee Island Pinot Grigio 6.25 | 5oz
Herbs, nuts, and fig flavour with a fresh aroma and vibrant finish.

Pelee Island Lighthouse Riesling 6.25 | 5oz
Lively with favours of nuts, spice, and honey with floral notes.

Pelee Island Pink VQA Rose 6.25 | 5oz
Vibrant strawberry colour, balance of juicy berry and red current.

Back Bar Collection

House Mixed Drinks 4.95 | 1oz
Whisky, rum, gin, vodka or tequila mixed to order.

Back Bar Selections
We can mix up your favourite cocktail with our selection of spirits and liqueurs. Tell us your recipe and we’ll start pouring!

Premium Flavours