Lounge Snacks

**Veggie Samosa** 3.79
Authentically prepared samosa packed with potatoes, peas, and savoury spices, served with tamarind chutney.

**Roasted Red Pepper Hummus** 6.49
House prepared roasted red pepper and chick pea hummus, served with fresh veggies and tortilla chips.

**Pakora Fritters** 5.29
Two potato, onion, and green pea fritters with sweet and savoury tamarind chutney.

Appetizers

**Daily Soup Selection** 5.39
Served hot and fresh with a mini pretzel twist. Ask our staff for today’s feature soup selection.

**Big Bang Cauliflower Bites** 8.79 | Shareable 11.79
Cauliflower florets in a light and crispy tempura batter with green onion, sesame seeds, and drizzled sweet chili heat sauce.

**Bakery Bruschetta** 8.39 | Shareable 10.79
Sliced fresh baguette brushed with basil pesto and served with diced tomato, onion and savoury spices.

**Rooftop Deluxe Nachos** 12.89 | Shareable 16.89
Crispy tortilla chips layered with melted marbled cheese or vegan blend, fresh tomato salsa, shredded lettuce, sweet peppers, fresh chives, sour cream and drizzled avocado guacamole sauce.

**Sweet & Spicy Brisket Nachos** 14.89 | Shareable 18.89
Slow braised local beef brisket a top corn tortilla chips with melted marbled cheese, shredded lettuce, sweet peppers, grape tomato, red onion, drizzled sweet chili heat sauce, and sour cream on the side.

**Creamy Spinach Dip** 11.29 | Shareable 15.29
Housemade spinach, artichoke, roasted red pepper, and mozzarella cheese dip served with mini pretzel twists and crispy tortilla chips.

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**Flatbreads**

**The Branion Brisket**  13.89 | Shareable 16.89
Local beef brisket with roasted red pepper, banana peppers, mozzarella, red onion, tomato sauce, drizzled BBQ sauce.

**The Perfect Pear** 13.89 | Shareable 16.89
Crumbled Ontario blue cheese, sliced pear, crushed walnuts, mozzarella, basil pesto, spinach, balsamic glaze.

**The Mediterranean**  12.89 | Shareable 15.89
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.

**The Bacon Pesto** 13.89 | Shareable 16.89
Basil pesto with crumbled local bacon, fresh tomato salsa, mozzarella, Ontario goat cheese, and balsamic glaze drizzle.

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**Are you a graduate or postgraduate student?**
Show us your student card and you can get 15% off on food with the GSA Student Discount!

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**Gourmet Greens**

**Chef’s Signature Salad**  11.39 | Large 14.39
Crisp romaine, spinach, cucumber, grape tomato, sweet peppers, sliced hard boiled egg, sliced chicken, crumbled bacon, marble cheese, and choice of balsamic vinaigrette, creamy southwest ranch, or blue cheese dressing.

**Blue Cheese Spinach Salad**  10.59 | Large 13.59
Spinach with crumbled Ontario blue cheese, sliced pear, crushed walnut, red onion, sliced grape tomato, and creamy blue cheese dressing.

**Campus Chicken Caesar**  9.89 | Large 11.89
A campus classic with sliced chicken, shaved parmesan, bakery croutons, chopped bacon and crisp romaine tossed in a creamy Caesar dressing.

**Gryphon Greek Salad**  8.39 | Large 10.39
A savoury blend with romaine lettuce, grape tomato, cucumber, Kalamata olives, red onion, bakery croutons, crumbled Ontario feta cheese, and zesty herb vinaigrette.

**Lounge House Salad**  7.69 | Large 9.69
Romaine, spinach, sweet peppers, grape tomato, cucumber, bakery croutons, choice of balsamic vinaigrette, zesty herb vinaigrette, southwest ranch, or blue cheese dressing.
Hands On Experiences

**Pesto Clubhouse Wrap**
Deli sliced turkey, local bacon, swiss cheese, sliced tomato, romaine, and basil pesto wrapped in a flour tortilla.

**Mediterranean Wrap**
Sliced chicken or vegan chick'n, roasted red pepper, black olives, caramelized onion, crumbled feta, and zesty herb vinaigrette paired in a sun-dried tomato tortilla.

*Enjoy nacho chips and salsa, lounge house salad, veggies with dip, or daily soup with each hands on experience or go without a side and save $2.09 on your order.*

Roasted Veggie Wrap
Seasonal veggies, roasted red pepper hummus, romaine lettuce, spinach, feta and drizzled balsamic glaze wrapped in a whole wheat tortilla.

**Crispy Shrimp Wrap**
Crispy battered shrimp with creamy napa cabbage slaw, diced tomato, red onion, romaine lettuce, and sweet chili heat sauce in a flour tortilla.

**Lookout Burger**
Wellington County 6oz Grindhouse beef burger with swiss cheese, guacamole, romaine lettuce, diced tomato, and caramelized onion on a ciabatta bun.

**Beet the Best Burger**
Handmade beet and yam burger with romaine, caramelized onion, mozzarella or vegan blend, and fresh tomato salsa.

**Lookout Grilled Cheese**
Swiss and mozzarella cheese or vegan blend with sliced tomato and caramelized onion on basil pesto brushed marble rye or classic white panini bread.

**Big Brisket Grilled Cheese**
Slow braised local beef brisket with Ontario blue cheese, marbled cheese, red onion, and BBQ sauce on garlic butter brushed marble rye or classic white bread.

**Pear Chevre Grilled Cheese**
Fresh mozzarella with Ontario chevre or vegan blend, sliced pear, and spinach, toasted on basil pesto brushed marble rye or classic white panini bread.

Feature Entrées

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

**Baked Mac n' Cheese**
Not your average KD. Tender macaroni in a creamy cheese sauce with mozzarella, baked to order and served with shaved parmesan on top.

**Firecracker Shrimp Bowl**
Crispy battered shrimp served with aromatic brown rice, grape tomato, sliced cabbage, green pepper and corn succotash, edamame, and sriracha mayo.

Decadent Desserts

**Jumbo Cookies**
Freshly made-from-scratch Campus Bakery jumbo cookies. Check out our bakery rack for today's selections.

**Chocolate Stout Brownie**
Cowbell Lorna Bray Nitro Stout infused Campus Bakery vegan chocolate brownie with vanilla ice cream. Available without ice cream for 6.35.

Non-Alcohol Beverages

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

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

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

**Fountain Pop & Juices**

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

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

Fall Day Warm-up  6.35 | 1.5oz
Bailey’s, Frangelico, coffee, whipped cream.

*Vegan oat, almond, and soy beverage available upon request.

Mixologist Features

Bee’s Knees Martini  7.95 | 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  7.95 | 2oz
Vodka, Kahlua, espresso stirred to perfection.

Melon Ball Cocktail  6.60 | 1.5oz
Vodka, melon liquere, pineapple juice, sparkling soda.

Mint Cucumber Mojito  7.45 | 1.5oz
Rum, mint, cucumber, bar lime, simple syrup, soda.

Spiked Lemonade  7.45 | 1oz
Maker’s Mark, lemonade, muddled mint, soda.

Apple Jack Shot  5.35 | 1oz
Sour Puss Apple, Jack Daniels, shaken and strained.

Chocolate Cake Shot  5.35 | 1oz
Vanilla Vodka, Frangelico, sugar coated lemon chaser.

Jolly Rancher Shot  5.35 | 1oz
Melon liquere, amaretto, mixed and served.

Kamikaze Shot  5.35 | 1oz
Vodka, Triple Sec, bar lime.

*Ounces represent alcohol volume without non-alcohol ingredients.

Vineyard Varieties

Pelee Island Cabernet Sauvignon  6.45 | 5oz
Medium bodied with dark berry and red fruit flavour and aroma.

Pelee Island Merlot  6.45 | 5oz
Hints of toasted oak, nuts, and ripe berry with a smooth finish.

Pelee Island Pinot Grigio  6.45 | 5oz
Herbs, nuts, and fig flavour with a fresh aroma and vibrant finish.

Pelee Island Lighthouse Riesling  6.45 | 5oz
Lively with favours of nuts, spice, and honey with floral notes.

Pelee Island Pink VQA Rose  6.45 | 5oz
Vibrant strawberry colour, balance of juicy berry and red current.

*Wine Service by the Bottle available upon request.

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.

Collective Arts Rotational Selection
A creative rotational selection of small batch brews.

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.

Stockyards Brewing 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.

Local Rotational Brew
A rotating selection of micro-local brews from the Guelph-area.

Per Glass - 6.45 | 16oz or Per Pitcher - 20.65 | 56oz.

Local Tall Cans

KW Wild Cherry Cider  5.95 | 5.4% ABV
Rich cherry notes with a dry, tart finish.

KW Thai Ginger Cider  5.95 | 6.7% ABV
Locally grown apples subtly infused with thai peppers and ginger.

Back Bar Collection

House Mixed Drinks  5.25 | 1oz
Whisky, rum, gin, vodka or tequila mixed to order.

Back Bar Selections  5.65 | 1oz
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  6.25 | 1oz

LOOKOUT
rooftop patio + grad lounge