# Appetizers

**Broccoli Cheddar Soup**  
Creamy cheddar soup with broccoli florets. Served with freshly made pretzel twists.

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

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

**Buffalo Chicken Dip**  
Housemade creamy buffalo dip prepared with Frank’s Red Hot, sliced grilled chicken and cheese melted atop, served with crispy tortilla and kettle chips.

**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.

**Loaded Potato Skins**  
Sliced potato topped with crumbled bacon, melted cheddar, southwest ranch drizzle, topped off with fresh chives and sour cream or vegan Mediterranean-style with olive medley, roasted red pepper, caramelized onion, marinated artichoke, vegan blend.

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

| ~ Add sliced chicken, pulled pork or vegan chick’n - 3.95. |

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

---

## Flatbreads

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

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

**The Mediterranean**  
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**  
Basil pesto with crumbled local bacon, fresh tomato salsa, mozzarella, Ontario goat cheese, and balsamic glaze drizzle.

---

### Are you a graduate or postgraduate student? Inform us at time of order and you can get 15% off on food with the GSA Student Discount!

---

## Gourmet Greens

**Chef’s Signature Salad**  
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**  
Sliced BBQ chicken, crumbled bacon, shaved parmesan, bakery croutons, and crisp romaine tossed in a creamy Caesar dressing.

**Gryphon Greek Salad**  
A savoury blend with romaine lettuce, cherry tomato, cucumber wheels, Kalamata olives, diced red onion, crumbled Ontario feta cheese, bakery croutons, and zesty herb vinaigrette.

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

**Bakery Avocado Toast** 11.95
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.

**Beet the Best Burger** 14.95
Handmade beet and yam burger with romaine, caramelized onion, fresh tomato salsa, and crumbled goat cheese or vegan blend on a ciabatta bun.

**Grown-up Grilled Cheese** 12.95
Aged cheddar and mozzarella or vegan blend with sliced tomato and caramelized onion on basil pesto brushed Campus Bakery spent grain loaf.

---

**Enjoy pub kettle chips, campus house salad, waffle fries or broccoli cheddar soup with each hands on experience or go without a side and save $2.25 on your order.**

---

**Feature Entrées**

**Savoury Curry Plate** 13.95
Choice of creamy butter chicken or vegan coconut curry served over steamed basmati rice with mini pakora fritters.

**Baked Mac n’ Cheese** 12.95
Not your average KD. Curly noodles in a creamy bechamel sauce with mozzarella, baked to order and served with shaved parmesan on top.

**Firecracker Shrimp Bowl** 14.95
Crispy battered shrimp served with aromatic brown rice, grape tomato, sliced cabbage, green pepper and corn succotash, edamame, and sriracha mayo.

---

**Decadent Desserts**

**The PB & F Cheesecake** 8.65
A slice of delightful peanut butter fudge cheesecake with fudge brownie pieces crumbled on top.

**Chocolate Stout Brownie** 7.95
Cowbell Lorna Bray Nitro Stout infused Campus Bakery vegan chocolate brownie with French vanilla ice cream. Available without ice cream for 6.35

---

**Non-Alcohol Beverages**

**Campus Brew Premium Coffee** 2.25
Fair trade organic Colombian, Decaffinated Blend, Iced Coffee or freshly ground 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

---

Vegan substitution available  Gluten-Free available upon request

Please inform us of all dietary restrictions for meal accommodation.
Specialty Coffee

Winter 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.

Snowy 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 7.85 | 2oz
Vodka, Triple Sec, bar lime, cranberry juice.

Classic Caesar 6.95 | 1.5oz
Clamato, vodka, tobascio, worcestershine, pepper, celery salt.

Espresso Martini 7.95 | 2oz
Vodka, Kahlua, espresso stirred to perfection.

Melon Ball Cocktail 6.50 | 1.5oz
Vodka, melon liquere, 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 liquere, 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 lightly 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.

Side Launch Wheat Ale 5.3% ABV
Authentic Bavarian wheat with hints of banana, lemon and cloves.

Per Glass - 6.35 | 16oz or Per Pitcher - 20.35 | 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 4.95 | 1oz
Whisky, rum, gin, vodka or tequila mixed to order.

Back Bar Selections 4.95 | 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 5.95 | 1oz

Vineyard Varieties

Pelee Island Cabernet Sauvignon 6.35 | 5oz
Medium bodied with dark berry and red fruit flavour and aroma.

Pelee Island Merlot 6.35 | 5oz
Hints of toasted oak, nuts, and ripe berry with a smooth finish.

Pelee Island Pinot Grigio 6.35 | 5oz
Herbs, nuts, and fig flavour with a fresh aroma and vibrant finish.

Pelee Island Lighthouse Riesling 6.35 | 5oz
Lively with favours of nuts, spice, and honey with floral notes.

Pelee Island Pink VQA Rose 6.35 | 5oz
Vibrant strawberry colour, balance of juicy berry and red current.

*Wine Service by the Bottle available upon request.