Appetizers

Broccoli Cheddar Soup  
5.95 | Large 6.95
Creamy cheddar soup with broccoli florets. Served with freshly made pretzel twists.

Big Bang Cauliflower Bites  
7.95 | Shareable 10.95
Cauliflower florets in a light and crispy tempura batter with green onion, sesame seeds, and drizzled sweet chili heat sauce.

Bakery Bruschetta  
8.95 | Shareable 11.95
Campus Bakery fresh baked schiacciata bread brushed with basil pesto and served with diced tomato, onion and savoury spices.

Buffalo Chicken Dip  
11.95 | Shareable 15.95
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  
12.95 | Shareable 16.95
Locally made Debreziner, Oktoberfest, and Smoked Cheddar sausage served with Housemade pickles, sauerkraut, freshly made pretzel twists, grainy mustard and honey siracha sauce.

Bacon Cheddar Potato Skins  
9.95 | Shareable 13.95
Sliced potato topped with crumbled bacon, melted cheddar, southwest ranch drizzle, topped off with fresh chives and sour cream.

~ Available as Mediterranean Vegan Potato Skins upon request.

Rooftop Deluxe Nachos  
11.95 | Shareable 15.95
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  
11.35 | Shareable 15.35
Housemade spinach, artichoke, roasted red pepper, and three-cheese blended dip served with warmed naan and crispy tortilla chips.

Flatbreads

The Southern Heat  
12.95 | Shareable 15.95
Pulled pork or jackfruit with roasted red pepper, banana peppers, mozzarella cheese or vegan blend, tomato sauce, drizzled BBQ sauce.

The Perfect Pear  
12.95 | Shareable 15.95
Crumbled Ontario blue cheese, sliced pear, crushed walnuts, mozzarella, basil pesto, spinach, balsamic glaze.

The Mediterranean  
11.95 | Shareable 14.95
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  
12.95 | Shareable 15.95
Basil pesto with crumbled local bacon, fresh tomato salsa, mozzarella, Ontario goat cheese, and balsamic glaze drizzle.

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

Gourmet Greens

Chef’s Signature Salad  
11.95 | Large 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  
9.95 | Large 12.95
Sliced BBQ chicken, crumbled bacon, shaved parmesan, bakery croutons, and crisp romaine tossed in a creamy Caesar dressing.

Gryphon Greek Salad  
7.95 | Large 9.95
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.

Winter Quinoa Salad  
8.95 | Large 10.95
Crisp kale lettuce, locally farmed Quinoa, diced celery, carrot, dried cranberries, Ontario goat cheese, pumpkin seeds, and a house prepared maple vinaigrette. Garnished with fresh orange slices.

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.

Please inform us of all dietary restrictions for meal accommodation.
Hands On Experiences

Bakery Avocado Toast 🍦 10.95
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 🍗 13.65
Handmade beet and yam burger with romaine, caramelized onion, fresh tomato salsa, and crumbled goat cheese or vegan blend on a freshly baked ciabatta bun.

Grown-up Grilled Cheese 🍦 10.95
Aged farmhouse cheddar and mozzarella or vegan blend with sliced tomato and caramelized onion on basil pesto brushed Campus Bakery spent grain loaf.

Enjoy a side of pub kettle chips, campus house salad, crispy waffle fries or daily handmade soup included with each hands on experience.

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, 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 and served over aromatic brown rice with grape tomato, sweet pepper, sliced cabbage, edamame and corn succotash, and sriracha mayo.

Desserts & Beverages

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

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

Campus Brew Premium Coffee 🍾 2.25
Fair trade organic Colombian, Decaffeinated 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.

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

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, tobasco, worcestershire, pepper, celery salt.

Espresso Martini  7.95 | 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.

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.

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.

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.

Wellington Brewery Helles Lager  5.95 | 4.5% ABV
A balanced malt sweetness and crisp noble hop finish.

Wellington Brewery Upside IPA  5.95 | 6.8% ABV
Bursting with fresh citrus hop character.

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