


the  
**LOOKOUT**

rooftop patio + grad lounge


## Lounge Snacks

**Veggie Samosa**  3.79

Authentically prepared samosa packed with potatoes, peas, and savoury spices, served with tamarind chutney.

**Roasted Red Pepper Hummus**  5.99

House prepared roasted red pepper and chick pea hummus, served with fresh veggies and tortilla chips.

**Pakora Fritters**  4.69

Two potato, onion, and green pea fritters with sweet and savoury tamarind chutney.

**Everything Edamame**  6.89

Crispy edamame and sweet peppers with everything seasoning and drizzled housemade garlic sauce.

## Appetizers

**Daily Soup Selection**  5.09

Served hot and fresh with a mini pretzel twist.

**Big Bang Cauliflower Bites**  8.99

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



**Antojito Pinwheels** 7.89

A sun-dried tomato tortilla with cream cheese, roasted red pepper, diced jalapeno, and marble cheese, rolled, baked, and sliced to order. Served with fresh pico salsa.

**Rooftop Deluxe Nachos**  12.89

Crispy tortilla chips layered with cheese or vegan blend, fresh tomato salsa, shredded lettuce, sweet peppers, fresh chives, sour cream and drizzled avocado guacamole sauce.

**Creamy Spinach Dip** 9.79

Housemade spinach, artichoke, roasted red pepper, and mozzarella cheese dip served with mini pretzel twists and crispy tortilla chips.

**Crispy Yam Yams**  8.69

Housemade tempura sweet potato yams with green onions and a spicy plum sauce.

## 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 Fresh Bruschetta**  10.89 | Shareable 14.89

Flatbread brushed with basil pesto and served with diced tomato, diced red onion, feta, and savoury spices.

**The Prosciutto Pear** 14.89 | Shareable 17.89

Ontario blue cheese, prosciutto, sliced pear, crushed walnuts, mozzarella, spinach, basil pesto, balsamic glaze.

**The Mediterranean**  10.89 | Shareable 14.89

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** 12.89 | Shareable 16.89

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

## Gourmet Greens

**Chef's Signature Salad**  Small 11.39 | Entrée 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.

**Campus Chicken Caesar**


9.39 | Entrée 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**  Side 8.39 | Entrée 10.89

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**  Side 6.89 | Entrée 9.69

Romaine, spinach, sweet peppers, grape tomato, cucumber, bakery croutons, choice of balsamic vinaigrette, zesty herb vinaigrette, southwest ranch, or blue cheese dressing.

**Veggie Taco Salad**  Entrée 9.89

Crispy flour tortilla with shredded lettuce, roasted corn, sauteed sweet peppers and zucchini, marble cheese, guacamole, fresh pico salsa, and crispy chick peas served with southwest ranch dressing.

 Vegan substitution available     Gluten-Free available upon request

Please inform us of all dietary restrictions for meal accommodation.

# Hands On Entrées

**Pesto Clubhouse Wrap** 13.99  
Deli sliced turkey, local bacon, swiss cheese, sliced tomato, romaine, and basil pesto aioli wrapped in a flour tortilla.

**Mediterranean Wrap**  13.49


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.



**Portico BLT Sandwich** 12.39  
Local bacon stacked with crisp lettuce, sliced tomato, red onion, cheddar cheese, mayo, and southwest ranch sauce on a Campus Bakery fresh loaf.

**Enjoy nacho chips and fresh salsa, lounge house salad, veggies with dip, or daily soup with each hands on entree menu item.**


**The Grindhouse Burger** 15.89  
Local Wellington County 6oz Grindhouse beef burger with melted cheddar cheese, romaine lettuce, tomato, and red onion on a Campus Bakery fresh bun.

**Lookout Grilled Cheese**  11.49  
Swiss and mozzarella cheese or vegan blend with sliced tomato and caramelized onion on basil pesto brushed marble rye or classic white panini bread.

**Chicken Shawarma Wrap** 13.89  
Tender marinated chicken with lettuce, tomato, cucumber, pickled turnip, and garlic sauce in a pita wrap. Served with choice of entrée side dish.

**Chicken Mushroom Melt** 14.99  
Herb seasoned chicken layered with sauteed mushroom, caramelized onion, roasted red pepper, Swiss cheese, and balsamic glaze on a Campus Bakery fresh ciabatta flatbread.

**Crispy Shrimp Tacos** 14.99  
Two soft tortilla tacos loaded with crispy battered shrimp, chopped lettuce, fresh pico salsa, and sriracha sour cream. Served with choice of entrée side dish.

**Spicy Black Bean Burger**  12.69  
Medium spiced mixed bean burger patty topped with roasted red pepper, crispy onion frites, lettuce, and tomato. Served with choice of entrée side dish.

 Vegan substitution available     Gluten-Free available upon request  
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# Decadent Desserts

**Jumbo Cookies** 1.59  
Freshly made-from-scratch Campus Bakery jumbo cookies.

**Freshly Made Baked Goods**  
A selection of freshly made baked goods from Campus Bakery to provide the perfect sweet ending to your meal. Check out our bakery rack for today's selections.

*Are you a graduate or post-doctoral student?*

**Show us your student card and you can save 15% off on food and enjoy \$1.50 unlimited Coffee & Tea with the GSA Student Discount!**

# Non-Alcohol Beverages

**Campus Brew Premium Coffee** 1.50  
Bottomless Fair trade organic Colombian, Decaffeinated Blend or freshly ground Espresso.

*Double shot espresso +3.25    Shot of Vanilla or Caramel Syrup +0.95*

**High Tea Collection** 1.50  
Chai, earl grey, green, mint, lemon, orange pekoe.

**Barista Espresso Collection** 3.85  
Choose from café americano, cappuccino, flat white, latte macchiato, vanilla or caramel latte.

**Fountain Pop & Juices** 2.50  
Selection of Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Soda Water, Tonic, Orange Juice, Cranberry Juice, Lemon-lime Juice and Clamato Juice. Free refills.

**Pellegrino Sparkling Water** 2.45  
Bottle of Perrier Original or Can of Blood Orange, Limonata, or Grapefruit sparkling soda water.

**Hitchhiker Lemonade** 3.75  
Enjoy a bottle of thirst-quenching premium Hitchhiker strawberry blonde, front porch peach, original road trip pink lemonade, and fork in the road green tea.

**Order Online for Express Pick-up!**

**Grab a great tasting meal on the run with our new online ordering system. Visit our website at [lookout-guelph.ca](http://lookout-guelph.ca) to conveniently order for pick up at the order counter.**

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## Mixologist Features

<b>Bee's Knees Martini</b>	7.95   2oz
Gin, U of G honey syrup, lemon juice, sparkling soda.	
<b>Campus Cosmo Martini</b>	7.95   2oz
Vodka, Triple Sec, bar lime, cranberry juice.	
<b>Classic Caesar</b>	6.95   1.5oz
Clamato, vodka, tobascoco, worchestershire, pepper, celery salt.	
<b>Espresso Martini</b>	7.95   2oz
Vodka, Kahlua, espresso stirred to perfection.	
<b>Melon Ball Cocktail</b>	6.65   1.5oz
Vodka, melon liqueur, pineapple juice, sparkling soda.	
<b>Classic Creamsicle</b>	6.65   1.5oz
Vanilla vodka, orange juice, sprite, lime wedge.	
<b>Blue Banana Cocktail</b>	6.65   1.5oz
Blue curacao, creme de banane, pineapple juice.	
<b>Long Beach Iced Tea</b>	6.65   1.5oz
Mix of vodka, rum, gin, tequila, lemon juice, cranberry juice.	
<b>Blood Orange Mule</b>	6.65   1.5oz
Bacardi White Rum, blood orange syrup, ginger beer.	
<b>Lemon Spritz</b>	6.65   1.5oz
Gin, triple sec, lemon juice, sprite.	
<b>Breakfast at Tiffany's</b>	6.65   1.5oz
Gin, lemon juice, raspberry syrup, ginger beer.	
<b>Breakfast at Tiffany's</b>	6.65   1.5oz
Gin, lemon juice, raspberry syrup, ginger beer.	

*\*Ounces represent alcohol volume without non-alcohol ingredients.*

## Vineyard Varieties

<b>Pelee Island Cabernet Sauvignon</b>	6.45   5oz
Medium bodied with dark berry and red fruit flavour and aroma.	
<b>Pelee Island Merlot</b>	6.45   5oz
Hints of toasted oak, nuts, and ripe berry with a smooth finish.	
<b>Pelee Island Pinot Grigio</b>	6.45   5oz
Herbs, nuts, and fig flavour with a fresh aroma and vibrant finish.	
<b>Pelee Island Lighthouse Riesling</b>	6.45   5oz
Lively with favours of nuts, spice, and honey with floral notes.	
<b>Pelee Island Pink VQA Rose</b>	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

### KW Cider

A delicious selection of crafted local ciders. Ask for current flavour.

**Cowbell Shindig Lager** 4.5% ABV  
Medium-bodied lager, balanced and light with bready malts.

**Cowbell Hazy Days Juicy IPA** 6.0% ABV  
Bursts with tropical hop aromas and sweet citrus flavour.

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

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

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

**Wellington Gryphon Gold Helles Lager** 4.5% ABV  
Crisp golden lager with a smooth finish and balanced taste.

**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 local 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  
Bombay Sapphire Gin, Crown Royal Northern Harvest, Grey Goose Vodka, Jack Daniels, Jameson Irish Whiskey, Maker's Mark Bourbon, The Glenlivet 10 Year Scotch.

## Specialty Coffee

**Snowy Day Hot Toddy** 6.35 | 1.5oz  
Vanilla vodka, Bailey's, Kahlua, coffee, whipped cream.

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

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