



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   6.79
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 5.49
Served hot and fresh with a mini pretzel twist. Ask our staff for today's feature soup selection.


Big Bang Cauliflower Bites  8.89 | Shareable 11.89


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




Bakery Bruschetta  8.49 | Shareable 10.89
Sliced fresh bagette brushed with basil pesto and served with diced tomato, onion and savoury spices.


Rooftop Deluxe Nachos   13.19 | Shareable 16.99
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  15.19 | Shareable 18.99
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.

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.

**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!**

Gourmet Greens



Chef's Signature Salad   11.89 | Large 14.89
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  10.89 | Large 13.89
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 12.89

A campus classic with sliced chicken, shaved parmesan, bakery croutons, chopped bacon and crisp romaine tossed in a creamy Caesar dressing.





Gryphon Greek Salad   8.89 | Large 11.89
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 7.89 | Large 10.89
Romaine, spinach, sweet peppers, grape tomato, cucumber, bakery croutons, choice of balsamic vinaigrette, zesty herb vinaigrette, southwest ranch, or blue cheese dressing.

 Vegan substitution available  Gluten-Free available upon request

 Please inform us of all dietary restrictions for meal accommodation.



Hands On Experiences


Pesto Clubhouse Wrap   14.09
Deli sliced turkey, local bacon, swiss cheese, sliced tomato, romaine, and basil pesto wrapped in a flour tortilla.

Mediterranean Wrap   13.89
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   12.97
Seasonal veggies, roasted red pepper hummus, romaine lettuce, spinach, feta and drizzled balsamic glaze wrapped in a whole wheat tortilla.


Crispy Shrimp Wrap  15.99
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 17.19
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   15.19
Handmade beet and yam burger with romaine, caramelized onion, mozzarella or vegan blend, and fresh tomato salsa.





Lookout Grilled Cheese   12.69
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  15.69
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   13.69
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   14.39
Choice of creamy butter chicken or vegan coconut curry served over steamed basmati rice with mini pakora fritters.

Baked Mac n' Cheese 13.89
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 14.99
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 1.79
Freshly made-from-scratch Campus Bakery jumbo cookies. Check out our bakery rack for today's selections.

Chocolate Stout Brownie   6.99
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 2.35
Fair trade organic Colombian, Decaffeinated Blend, Iced Coffee or freshly ground Espresso. *Double shot espresso* - 3.25.

High Tea Collection 2.35
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 Soda, Lemonade and Clamato Juice.

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

GoodDrink Premium Iced Tea 3.75
Enjoy a bottle of thirst-quenching premium Lemon Iced Tea, Mango Hibiscus Tea, or Blueberry White Tea.

 Vegan substitution available  Gluten-Free available upon request

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Specialty Coffee

Chai Toddy Bailey's, chai tea, U of G honey, cinnamon stick.	6.35 1.5oz
Bailey's Butter Bailey's, butterscotch ripple, coffee, whipped cream.	6.35 1.5oz
Patio Pleaser Iced Coffee Bailey's, Frangelico, iced coffee, whipped cream	6.35 1.5oz

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

Mixologist Features

Bee's Knees Martini Gin, U of G honey syrup, lemon juice, sparkling soda.	7.95 2oz
Campus Cosmo Martini Vodka, Triple Sec, bar lime, cranberry juice.	7.95 2oz
Classic Caesar Clamato, vodka, tobasco, worchestershire, pepper, celery salt.	6.95 1.5oz
Espresso Martini Vodka, Kahlua, espresso stirred to perfection.	7.95 2oz
Melon Ball Cocktail Vodka, melon liqueur, pineapple juice, sparkling soda.	6.60 1.5oz
Mint Cucumber Mojito Rum, mint, cucumber, bar lime, simple syrup, soda.	7.45 1.5oz
Spiked Lemonade Maker's Mark, lemonade, muddled mint, soda.	7.45 1oz

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

Vineyard Varieties

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

**Wine Service by the Bottle available upon request.*

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Fresh Draught on Tap

Brickworks 1904 Cider Lightly carbonated local cider with lively citrus zest.	4.7% ABV
Cowbell Doc Perdue's Bobcat Red Ale Smooth bodied ale with pine and fresh citrus aroma.	5.5% ABV
Collective Arts Rotational Selection A creative rotational selection of small batch brews.	
Cowbell Lorna Bray Oatmeal Nitro Stout Silky smooth with chocolate and cappuccino flavours.	5.1% ABV
Mill Street Organic Lager European-style pilsner with light flavour and clean finish.	4.2% ABV
Stockyards Brewing Iron Trail IPA Waves of tropical fruit with citrus and peach undertones.	6.3% ABV
Wellington Brewery SPA Hints of biscuit and caramel with subtle citrus hop finish.	4.5% ABV
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 Rich cherry notes with a dry, tart finish.	5.95 5.4% ABV
KW Thai Ginger Cider Locally grown apples subtly infused with thai peppers and ginger.	5.95 6.7% ABV

Back Bar Collection

House Mixed Drinks Whisky, rum, gin, vodka or tequila mixed to order.	5.25 1oz
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!	5.65 1oz
Premium Flavours Bombay Sapphire Gin, Crown Royal Northern Harvest, Grey Goose Vodka, Jack Daniels, Jameson Irish Whiskey, Maker's Mark Boubon, The Glenlivet 10 Year Scotch.	6.25 1oz

Bar Summer Features

Monday - Cocktail Day	5.95 All Mixologist Features
Tuesday - Cider Tall Can Day	4.95 KW Tall Can Varieties
Wednesday - Mixed Drink Day	4.50 1oz House Mixed Drinks
Thursday - Pint Day	5.50 All Draught Selections
Friday - Wine Day	5.50 Glass of Vineyard Varieties