

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 6.89

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.

Mac n' Cheese Bites 5.99

Five battered mac n' cheese stuffed bites served with ketchup on the side for dipping.

Appetizers

Daily Soup Selection 5.29

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

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 13.89

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 11.39

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 Fresh Bruschetta 10.89 | Shareable 13.89

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 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 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!

Gourmet Greens

Chef's Signature Salad Side 11.89 | Entrée 13.89

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.

Campus Chicken Caesar 9.89 | 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 7.89 | Entrée 9.89

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 8.89

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 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  13.59


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 bun.

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 16.29
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 Prosciutto Melt 14.89
Herb seasoned chicken layered with sliced prosciutto, caramelized onion, roasted red pepper, and Ontario brie cheese on a Campus Bakery fresh bun.


Decadent Desserts

Jumbo Cookies 1.79
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.

Patio Vibes Summer Menu

Summer Fresh Salad Side 9.89 | Entrée 11.89
Lemon and fresh dill marinated ozro and chickpea summer salad with garden vegetables and choice of grilled chicken or lemon poached salmon.

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.

Crispy Shrimp Tacos 13.69
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.

Banquet Mushroom Burger  12.99
Medley of mushrooms and rice burger patty topped with roasted red pepper, crispy onion frites, lettuce, and tomato. Served with choice of entrée side dish.

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.

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 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*
Please inform us of all dietary restrictions for meal accommodation.