

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.



BBQ Tossed Meatballs 9.39

Baked beef and pork meatballs tossed in BBQ sauce.

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.

Rooftop Nachos Supreme 14.39

Crispy tortilla chips with cheese, homestyle beef chili, shredded lettuce, fresh chives, and drizzled sour cream.

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 14.89 | Shareable 17.89

Local beef brisket with roasted red pepper, banana peppers, mozzarella, red onion, tomato sauce, drizzled BBQ sauce.

The Fresh Bruschetta 11.89 | Shareable 14.89

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

The Prosciutto Pear 15.89 | Shareable 18.89

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 get 15% off on food and \$1.50 Coffee & Tea with the exclusive GSA Student Discount!

Gourmet Greens

Chef's Signature Salad Side 11.49 | Entrée 14.49

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 9.99 | Large 11.99

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 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 9.89

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.



Veggie Falafel Wrap

13.29

Seasoned falafel balls with roasted red pepper hummus, romaine lettuce, sliced cucumber, red onion wrapped in a flour tortilla.

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

Portico BLT Sandwich

12.69

Local bacon stacked with crisp lettuce, sliced tomato, red onion, cheddar cheese, mayo, and southwest ranch sauce on a Campus Bakery fresh bun.

The Grindhouse Burger

16.49

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

12.49

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

15.69

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.

 Vegan substitution available *Gluten-Free available upon request*
Please inform us of all dietary restrictions for meal accommodation.

Warm Winter Features



Homestyle Hearty Chili

7.89

Choice of hearty beef and bean or vegetarian chili served piping hot in a Campus Bakery bread bowl.

Meatball Parmesan Sandwich

12.89

Beef and pork meatballs tossed in tomato sauce with caramelized onion, mozzarella, and shaved parmesan on a Campus Bakery bun. Served with choice of entrée side dish.

Branion Braised Beef Wrap

14.29

Slow braised beef with romaine, spinach, feta, cucumber, roasted red pepper, caramelized onion, and avocado guacamole sauce in a sun-dried tomato tortilla. Served with choice of entrée side dish.

Classic Spaghetti & Meatballs

14.39

Beef and pork meatballs set atop fresh spaghetti noodles with a savoury tomato sauce and shaved parmesan. Served with garlic butter brushed bakery bread.

Roasted Mushroom Ravioli

15.29

Creamy mushroom alfredo sauce and fresh chives served over ravioli stuffed with roasted mushroom sauce. Served with garlic butter brushed bakery bread.

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 Coffee 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.

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Mixologist Features

Bee's Knees Martini	7.95 2oz
Gin, U of G honey syrup, lemon juice, sparkling soda.	
Campus Cosmo Martini	7.95 2oz
Vodka, Triple Sec, bar lime, cranberry juice.	
Classic Caesar	6.95 1.5oz
Clamato, vodka, tobasco, worchestershire, pepper, celery salt.	
Espresso Martini	7.95 2oz
Vodka, Kahlua, espresso stirred to perfection.	
Melon Ball Cocktail	6.65 1.5oz
Vodka, melon liqueur, pineapple juice, sparkling soda.	
Classic Creamsicle	6.65 1.5oz
Vanilla vodka, orange juice, sprite, lime wedge.	
Blue Banana Cocktail	6.65 1oz
Blue Curacao, Creme de Banane, Pineapple Juice.	
Apple Jack Shot	5.35 1oz
Sour Puss Apple, Jack Daniels, shaken and strained.	
Chocolate Cake Shot	5.35 1oz
Vanilla Vodka, Frangelico, sugar coated lemon chaser.	
Jolly Rancher Shot	5.35 1oz
Melon liqueur, amaretto, mixed and served.	
Kamikaze Shot	5.35 1oz
Vodka, Triple Sec, bar lime.	

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

Vineyard Varieties

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

Brickworks 1904 Cider	4.7% ABV
Lightly carbonated local cider with lively citrus zest.	
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.	
Royal City Local Rotational	
A delicious locally crafted brew from our friends down the hill.	
Local Rotational Brews (2 Taps)	
Two rotating selections 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.*