

the

LOOKOUT

rooftop patio + grad lounge

APPETIZERS

Creamy Spinach Dip 
Regular \$9.75 | Shareable \$16.85

House-made spinach, artichoke, roasted red pepper, and mozzarella cheese dip served with a fresh pretzel twist and crispy tortilla chips.

Lookout Chicken Wings 
Regular (8 Piece) \$12.95 | Shareable (16 Piece) \$22.95

Delicious chicken wings with your choice of Smokey BBQ, Honey Garlic, Hoisin Sesame, or Sweet Chili Heat.

Rooftop Deluxe Nachos  
Regular \$11.85 | Shareable \$17.35

Tortilla chips layered with melted pub cheese, shredded lettuce, sweet peppers, fresh chives, sour cream, zesty salsa and drizzled avocado guacamole sauce.

Fresh Bruschetta Flatbread  
Regular \$9.95 | Shareable \$13.95

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

Bacon Pesto Flatbread 
Regular \$11.65 | Shareable \$15.65

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

GOURMET GREENS

Lounge House Salad  
Small \$5.95 | Large \$7.95 | With Chicken +\$3.75

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

Campus Classic Caesar
Small \$5.95 | Large \$7.95 | With Chicken +\$3.75

Romaine, shaved parmesan, bakery croutons, and bacon tossed in a creamy Caesar dressing.

Gryphon Greek Salad  
Small \$6.45 | Large \$8.45 | With Chicken +\$3.75

A savoury blend of romaine lettuce, grape tomato, cucumber, Kalamata olives, red onion, bakery croutons, Ontario feta cheese, and herb vinaigrette.

LOUNGE SNACKS

Daily Soup Selection \$4.85
Served hot and fresh with a mini pretzel twist.

Veggie Samosa 
Regular (1 Piece) \$2.85 | Shareable (4 Piece) \$8.95

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

Big Bang Cauliflower Bites
Regular \$8.65 | Shareable \$12.35

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

Roasted Red Pepper Hummus  
Regular \$5.95 | Shareable \$8.95

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

Fresh Cooked Fries 
Regular \$4.35 | Shareable \$6.35

Basket of crispy baked seasoned fries.

Potato Rings
Regular \$5.65 | Shareable \$7.65

Potato hash brown rings crispy baked and served with your choice of chipotle mayo or southwest chili dip.

Queso Pretzel Twist
Regular \$5.95 | Shareable \$9.85

Campus Bakery hand twisted pretzel baked and served with a signature medium queso cheese dip.

Crispy Chicken Bites
Regular \$8.75 | Shareable \$12.45

Lightly breaded tender chicken bites with Smokey BBQ, Hoisin, Honey Garlic, Chipotle Lime, Mango Habanero, Southwest Chili, or Sweet Chili Heat dipping sauce.

ARE YOU A GRADUATE OR POST-DOCTORAL STUDENT?

Show us your student card at the time of ordering to save 15% off your food order and enjoy bottomless coffee or tea for only \$1.00 with the GSA Student Discount.

 Vegan substitution available  Gluten-Free available +1.45
Please inform us of all dietary restrictions for meal accommodation.

HAND HELD ENTREES

Pesto Clubhouse Wrap

\$10.85 | With Side \$13.25

Deli sliced turkey, local bacon, Swiss cheese, tomato, romaine, and basil pesto aioli wrapped in a flour tortilla.

Mediterranean Wrap

\$11.25 | With Side \$13.65

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.

Branion BLT Sandwich

\$9.45 | With Side \$11.85

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

The Grindhouse Burger

\$13.35 | With Side \$15.75

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

\$8.95 | With Side \$11.35

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

\$11.55 | With Side \$13.95

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

Crispy Chicken Ranch Wrap

\$11.35 | With Side \$13.75

Breaded chicken sliced and wrapped with romaine lettuce, tomato, crumbled bacon, pub cheese, and creamy buttermilk ranch in a sun-dried tomato tortilla.

Portico Pulled Pork Ciabatta

\$12.95 | With Side \$15.35

Slow roasted pulled pork marinated in a smoky BBQ sauce with crispy onion frites and house-made slaw on a ciabatta bun.

Local Beef & Cheddar Melt

\$13.15 | With Side \$15.55

Locally sourced shaved beef brisket with Swiss Cheese, crispy onion frites, sautéed mushrooms, and roasted garlic aioli on a ciabatta bun.

SIDE DISH SELECTIONS

Choose from Seasoned Kettle Chips, Veggies & Dip, Lounge House Salad, Caesar Salad, or Daily Soup Feature.

BRANION BOWLS

Southwest Chicken Bowl

\$12.35

Brown rice, grilled chicken, black beans, sweet corn, diced tomato, pickled jalapeno, chili lime aioli, and southwest guacamole.

Gryphon Power Bowl

\$10.95

Crispy tofu, brown rice, edamame, roasted red pepper, shredded carrot, sweet corn, chili lime aioli.

Big Gryph Brisket Bowl

\$12.85

Local beef brisket, brown rice, sautéed mushrooms, roasted red pepper, black beans, and chili lime aioli.

Green Thai Curry Bowl

\$10.85

House made featuring basmati rice, lemon grass, sweet peppers, carrot, edamame, and Thai green curry sauce.

DECADENT DESSERTS

Cookies & Cream

Small \$4.95 | Shareable \$8.95

Freshly made-from-scratch Campus Bakery double chocolate cookies with French Vanilla Ice Cream.

Sweet Finish Trio

Small \$4.75 | Shareable \$8.50

Campus Bakery freshly made Oreo Brownie, Raspberry Blondie, and S'mores Square.

SIGNATURE BEVERAGES

Campus Brew Premium Coffee 2.35

Bottomless Fair trade organic Colombian Coffee.

High Tea Collection 2.35

Chai, Earl Grey, Green, Mint, Lemon, Orange Pekoe.

Barista Espresso Collection

Choose from café americano, cappuccino, flat white, latte macchiato, vanilla or caramel latte.

Bottomless Fountain Pop 2.35

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Soda Water.

Perrier or Pellegrino Sparkling Water 2.45

Perrier Original, Blood Orange, Limonata, sparkling soda.

Hitchhiker Lemonade 3.75

Strawberry Blonde, Peach, Original Pink, Raspberry, and Fork in the Road Green Tea.

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MIXOLOGY CLASSICS

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.	
Spicy Mango Margarita	6.95 1.5oz
Tequila, Triple Sec, Spicy Mango Syrup, Lime, Tajin Rim.	
Pink Lady	6.65 1.5oz
Gin, Strawberry Syrup, Lemonade	
Long Beach Iced Tea	6.65 1.5oz
Mix of vodka, rum, gin, tequila, lemon juice, cranberry juice.	
Blood Orange Mule	6.65 1.5oz
Bacardi White Rum, blood orange syrup, ginger beer.	
Lemon Spritz	6.65 1.5oz
Gin, triple sec, lemon juice, sprite.	
Breakfast at Tiffany's	6.65 1.5oz
Gin, lemon juice, raspberry syrup, ginger beer.	

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

BACK BAR

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

The Nutella	6.35 1.5oz
Frangelico, Bailey's, Hot Chocolate.	
Cafe Caribbean	6.35 1.5oz
Rum, Amaretto, fresh brewed coffee.	

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

DRAUGHT SELECTIONS

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.	
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 CIDER

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
Local grown apples subtly infused with Thai peppers and ginger.	

VINEYARD VARIETIES

Pelee Island Cabernet Sauvignon	6.75 5oz
Medium bodied with dark berry and red fruit flavour and aroma.	
Pelee Island Merlot	6.75 5oz
Hints of toasted oak, nuts, and ripe berry with a smooth finish.	
Pelee Island Pinot Grigio	6.75 5oz
Herbs, nuts, and fig flavour with a fresh aroma and vibrant finish.	
Pelee Island Lighthouse Riesling	6.75 5oz
Lively with flavours of nuts, spice, and honey with floral notes.	

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

ALCOHOL-FREE DRINKS

Dragon Mule	3.65
Dragon Fruit Syrup, Pineapple Juice, Lime, Ginger Beer.	
Lookout Smoothie	3.85
Choice of Mango or Strawberry Banana Smoothie.	
Watermelon Spritz	3.35
Watermelon syrup, Grapefruit Juice, Splash of Soda.	