**FRESH BEGINNINGS**
A great light entree or starter to your meal

**DAILY SOUP FEATURE**
A new unique selection daily. 4.35

**JOHNSON GREEN SALAD**
Mixed greens and veggies with choice of Balsamic, Buttermilk Dill, Berry Vinaigrette, BBQ Ranch, Catalina, Spring Herb or Roka Blue Cheese.
Small Side 3.95 | Entrée Serving 5.25 | With Lemon Pepper Salmon +3.65

**GRYPHON GREEK FETA**
Mixed greens, grape tomato, red onion, cucumber, Kalamata olives, crumbled feta and Herb Vinaigrette.
Small Side 5.10 | Entrée Serving 6.25

**CAMPUS CLASSIC CAESAR**
Grilled Chicken, romaine, house-baked croutons, bacon, and fresh parmesan tossed in our Caesar dressing.
Small Side 5.10 | Entrée Serving 6.25 | With Grilled Chicken +2.60

**CALIFORNIA CLUB SALAD**
Grilled chicken, bacon, tomato, cucumber, carrot, mixed greens and pub cheese with Catalina dressing. 10.85

**GRILLED SALMON SALAD**
Lemon pepper salmon, mixed greens, red onion, sweet pepper, shredded carrot, Buttermilk Dill dressing. 10.95

**STARTERS & SHAREABLES**
Perfect for one or sharing with friends

**VEGGIE SAMOSAS**
A pair of locally prepared samosas served with sweet and tangy tamarind chutney.
Small Serving (2) 3.95 | Shareable (6) 11.45

**ALUMNI ANTOJITOS**
Jalapeno, cream cheese, green onion wrapped up and toasted, served with House Pico salsa and sour cream.
Regular Serving 8.95 | Shareable 17.75

**SPINACH & SMOKED GOUDA DIP**
Spinach, artichoke, cream cheese, parmesan, asiago, and smoked gouda with tortilla chips and grilled pita.
Regular Serving 9.45 | Shareable 18.25

**THAI INFUSED NACHOS**
Wontons chips, pub cheese, green onion, shredded carrot, grape tomato, Spicy Thai sauce, and sour cream.
Small Serving 8.95 | Shareable 15.45

**LOADED NACHOS**
Tortilla chips, pub cheese, green pepper, tomato, green onion, jalapeno, house pico salsa and sour cream.
Small Serving 7.85 | Shareable 14.25 | Grilled Chicken +2.60

**TAPS ULTIMATE WINGS**
Our breaded chicken wings dressed in Forty Creek BBQ, Medium, Honey Garlic, Gold Rush, Spicy Thai, Buffalo, Frank’s Red Hot, or just leave them naked.
Regular Serving (1lb) 10.95 | Shareable (2 lbs.) 21.50

**CAMPUS FAVOURITES TRIO**
Cheesy breaded ravioli bites, breaded dill pickle spears, and seasoned cactus chips with ranch.
Small Serving 10.95 | Shareable 15.85 | Small Each Item 7.85

**HONOUR ROLL TRIO**
Breaded calamari, jumbo coconut shrimp, and sesame jack potsticker dumplings with Sweet & Spicy Thai Dip.
Small Serving 11.65 | Shareable 21.95 | Small (7pcs) Each Item 8.65
LOCAL BURGERS
Enjoy a local 8oz. beef burger, 5oz turkey or veggie burger with choice of side and a deli pickle spear.

CAMPUS HOME
Romaine, tomato, dill pickles, red onion. 9.95
Canadian Cheddar +0.95 | Forty Creek BBQ Sauce +0.50

BIG CHEESE AND BACON
Canadian cheddar, side bacon, lettuce, tomato, dill pickles and red onion. 11.95

SMOKIN’ CANNON
Guacamole, smoked gouda, local side bacon. 11.95
With Garlic Basil Mayo +0.50 | Spice it up with Frank’s Red Hot +0.50

CHUCK NORRIS
Spicy Crosstrax exploding with onion frites and a Frank’s Red Hot roundhouse kick to finish it off. 11.65

SUPER AGGIE
Forty Creek BBQ sauce, sautéed mushrooms, Swiss cheese, onion straws. 11.65

WE AIM TO USE LOCALLY SOURCED ONTARIO INGREDIENTS TO BRING YOU THE BEST QUALITY & SUPPORT OUR LOCAL COMMUNITIES.

SANDWICHES & MELTS
Enjoy a signature sandwich with choice of side and a deli pickle spear

GRILLED SALMON FOCACCIA
Grilled salmon, bacon, guacamole, red onion, spinach, garlic basil mayo, on an artisan focaccia loaf. 11.65

PORTICO GRILLED VEGGIE
Balsamic marinated grilled veggies, local goat cheese, spinach and tomato on an artisan focaccia loaf. 9.25
With Grilled Chicken +2.60 | With Vegan Chick’n +2.60

UNDERGRAD GRILLED CHEESE
Classic grilled cheese with thick cut Canadian cheddar on white or wholegrain panini bread. 7.45
Swiss Cheese & Deli Ham +1.75 | Side Bacon & Tomato +1.75

BRANION GOLD
House breaded chicken, bacon, cheddar, UG Honey, Spicy Thai sauce, on a flatbread ciabatta bun. 10.85

SMOKED CHEDDAR BEEF MELT
Sliced local AAA beef, sautéed mushrooms, sweet peppers, forty creek BBQ sauce, and smoked gouda on an artisan focaccia loaf. 10.95
Dip it in 4oz beef gravy +0.95 | Pair it with a Beau’s Lug Tread +6.50

CHIPOTLE CLUBHOUSE
Grilled chicken breast stacked, bacon, deli sliced turkey, tomato, romaine, and smoky chipotle mayo on toasted white or wholegrain panini bread. 11.15
Try it with Garlic Basil or Regular Mayo | Perfect with a Spicy Caesar +5.75

CHICKEN PROSCIUTTO MELT
Grilled chicken, prosciutto, melted Ontario brie, caramelized onions, and roasted red pepper on a flatbread ciabatta bun. 11.45

WRAPPED UP!
Enjoy with your choice of side dish and a deli pickle spear.

BEEF, BACON & CHEVRE
Sliced local beef, bacon, Woolwich goat cheese, roasted red pepper, red onion, spinach, and Spicy Thai sauce in a garlic pesto wrap. 10.95

BBQ CHICKEN CAESAR
Grilled chicken, bacon, BBQ sauce with our classic Caesar salad in a sun-dried tomato wrap. 10.15

BUFFALO CHICKEN
Breaded chicken, romaine, tomato, medium buffalo sauce in a flour tortilla. 10.15
Substitute Vegan Chick’n +0.65| Enjoy with a Pint of Rolling Rock +6.50

SIDE DISH SELECTIONS
FRIES, CROSSTRAX or CACTUS CHIPS
DAILY or FEATURE SIDE SOUP
JOHNSTON GREEN SALAD
CAESAR or GREEK SALAD 1.25
ONION RINGS or SWEET POTATO FRIES 1.35
SIDE POUTINE 2.45
ENTREES & SPECIALTIES
Authentic specialties and house favourites

**BIG WELLY STRIPLOIN**
Wellington County striploin steak with balsamic marinated veggies and your choice of side dish.
12.95 | Enjoy Coconut Shrimp (3) on the side +3.95

**ORGANIC BATTERED HADDOCK**
A sustainable haddock fillet in our signature Mill St. Organic Lager beer batter with apple cranberry coleslaw and your choice of side.
11.85 | Additional Fillet +3.95

**TAPS CHICKEN FINGERS**
Our best-selling breaded chicken fillets served with plum sauce complete with your choice of side dish.
10.65 | Tossed in Sauce +0.75

**BUTTER CHICKEN**
Chicken marinated in ginger, garlic, yoghurt, butter and cream, served with rice pilaf and papadum.
9.65 | Garlic Buttered Toasted Pita +1.25

**CHANNA PINDI**
Chick peas with potatoes, spices, fresh ginger, and dhania, served with rice pilaf and papadum.
8.65 | Additional Papadum +0.50

**LAMB AND SPINACH CURRY**
Tender cooked lamb with spinach in curry sauce, served with rice pilaf and papadum.
9.95 | Substitute Rice Pilaf for Classic Cut Fries or Crosstrax +0.75

**STONE OVEN PIZZA**
Traditional stone baked pizza

**THE HONEY BEE**
Grilled chicken, roasted red pepper, crumbled goat cheese, hot peppers, UG Honey and mozzarella.

**THE BUFFALO BLUE**
Grilled chicken, chopped bacon, onions, mushrooms, mozzarella, Blue Cheese dressing, buffalo sauce.

**THE MEATETARIAN**
The ultimate meat lovers pizza. pepperoni, Italian sausage, deli sliced ham, bacon and mozzarella cheese.

**THE ARBORETUM**
Sweet peppers, mushrooms, diced tomatoes, red onion, black olives and mozzarella cheese.

**THE SELF-MADE GRYPHON**
Create and enjoy your own self-made masterpiece:

**SAUCE:**
House pizza sauce, Forty Creek BBQ, Frank’s Red Hot,

**TOPPINGS (Any Three):**
Grilled chicken, bacon, deli sliced ham, pepperoni, Italian sausage, roasted red pepper, red onion, tomato, sweet peppers, mushrooms, jalapenos, hot peppers, pineapple, black olives, Kalamata olives.

**CHEESE (One Selection):**
Pub cheese, classic mozzarella, crumbled goat cheese.

9” Personal (4) 9.25 | 12” Large (8) 11.25 | 16” Extra-Large (12) 14.25

**GLUTEN-FREE:** Our breads, buns, wraps, and pizza crust may be substituted with gluten-free options upon request +1.20

**GO VEGGIE:** Many of our menu items can be prepared as vegetarian upon request.

**SWEET CRAVINGS**
Freshly baked in-house and guaranteed to sweeten your day

**FUNNEL CAKE FRIES**
Freshly made with a signature raspberry sauce. 4.85
Scoop of Ice Cream +1.15 | Fresh Brewed Fair Trade Coffee +1.75

**OREO LANDSLIDE**
Rich and delicious fresh Oreo brownie served with two scoops of vanilla bean ice cream atop. 5.25

**CHOCOLATE CARAMEL CAKE**
Beyond decadent! Freshly baked gluten-free chocolate cake glazed with a sweet caramel glaze. 4.15
GUELPH'S BEST DRAUGHT SELECTION

ALEXANDER KEITH’S IPA  Brewed in Halifax using fine light barleys and progressive hop introduction. 5% ABV
BRICKWORKS CIDER  A locally produced cider using only Ontario grown apples sourced from local farms. 5% ABV
BLANCHE DE CHAMBLY  A double fermented wheat beer produced using Canadian wheat and European barley. 5% ABV
BUDWEISER  A world-renowned Beechwood aged lager, king of beers. 5% ABV
BEAU’S LUG TREAD  Intertwined malt and hop flavours, subtle fruit flavours gives this beer a lager-like crispness. 5.2% ABV
CANADIAN  A distinct Canadian lager brewed with Canadian water and prairie barley. Made from Canada. 5% ABV
CREEMORE SPRINGS  A tastefully delicious craft amber lager brewed in locally in Creemore, Ontario. 5% ABV
MILL ST. COBBLESTONE STOUT  A Irish-style stout with roasted malt and hints of toasted walnuts and chocolate. 4.2% ABV
MILL ST. ORGANIC  Organic malts and hops create a crisp, light refreshing taste. 4.2% ABV
MILL ST. TANKHOUSE  A red ale crafted with five malts and cascading hops with citrus spice notes. 5.2% ABV
MOOSEHEAD  A premium pale lager with age-old yeast culture using Canadian barley and Spruce Lake water. 5% ABV
MUSKOKA DETOUR  Dry-hopped with 30 IBU’s, this sessionable brew has a vibrant hop taste and clean finish. 4.3% ABV
OKANAGAN BLACK LAGER  A unique dark lager with subtle notes of chocolate, brewed in Okanagan Valley. 5% ABV
NICKEL BROOK HEADSTOCK IPA  A boldly hopped American style IPA with nugget hops delivering 80 IBU’s. 7% ABV
RICKARD’S RED  A traditionally brewed dark red ale carrying a robust flavour steeped with notes of burnt caramel. 5.2% ABV
ROLLING ROCK  A medium-light bodied pale lager with a unique malt character that lends to its subtle hop finish. 4.5% ABV
SHOCK TOP WHITE  A Belgian-style wheat with orange, lemon, lime and coriander lending it a sweet wheat palate. 5% ABV
SLEEMAN ORIGINAL  A Premium golden lager with vibrant floral notes creating a well-balanced and clean taste. 5% ABV
SLEEMAN HONEY BROWN  Distinctive clover honey notes accent the aromas of toasted grain and caramel. 5.2% ABV
WELLINGTON SPA  A classic style copper pale ale brewed in Guelph with distinctive tasting notes. 4.5% ABV

ONTARIO LOCAL FEATURE  Ask your server to discover our current innovative and unique local Ontario selection.
SMALL BATCH FEATURE  An ever-changing variety of local and international brews, ask your server our current feature.

LOCAL AND NATIONAL TALL CANS

Big Wheel Deluxe Amber  Granville Island Pale Ale  Muskoka Cream Ale
Budweiser  KLB Raspberry Wheat  Sleeman Lift
Bud Light  Moosehead Lager  Sleeman Original
Canadian  Miller Genuine Draft  Wellington County Dark
Coors Light  Miller Lite
Goose Island IPA  Muskoka Mad Tom IPA

Local & National Tall Cans (473mL) 6.00 | Monday Tall Can Special 4.50 | Tuesday Sleeman Tall Can Special 4.00

PREMIUM AND IMPORT TALL CANS

Corona Extra  Magner’s Pear Cider  Sapporo Lager
Guinness Pub Stout  Newcastle Brown Ale  Smirnoff Ice (341mL Bottle)
Mad Jack Cider  Nickle Brook Gluten-Free Lager  Twisted Tea (341mL Bottle)

Premium Selections & Gluten-Free Beer (473mL) 6.75 | Premium Coolers (330 - 341mL ) 5.50 | Tuesday Sapporo Tall Can Special 4.00