your campus pub menu
**GRYPHON GREENS**  
*A great light entrée or starter to your meal*

**JOHNSTON GREEN SALAD **  
Mixed greens and fresh veggies with choice of:  
Balsamic, buttermilk dill, pineapple sherry vinaigrette, ranch, herb vinaigrette, Catalina, Roka blue cheese.  
Small Side 3.95 | Entrée Serving 5.25 | With Lemon Pepper Salmon +3.95

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

**CAMPUS CLASSIC CAESAR**  
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. 11.35

**GRILLED SALMON SALAD **  
Lemon pepper salmon, mixed greens, spinach, red onion, sweet pepper, carrot, buttermilk dill dressing. 11.65

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

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

**VEGGIE SAMOSAS **  
A pair of locally prepared samosas served with sweet and tangy tamarind chutney.  
Small Serving (2) 4.95 | Shareable (6) 12.85

**ALUMNI ANTOJITOS **  
Jalapeno, cream cheese, green onion wrapped up and toasted, served with fresh pico salsa and sour cream.  
Regular Serving 9.45 | Shareable 18.35

**CHEESY RAVIOLI BITES **  
Cheese stuffed breaded ravioli served with marinara dip.  
Small Serving 8.35 | Shareable 16.25

**DILLY OF A PICKLE **  
Breaded dill pickle spears with buffalo or ranch dip.  
Small Serving 7.85 | Shareable 14.85

**FOUR CHEESE SPINACH DIP **  
Spinach, artichoke, cream cheese, parmesan, asiago, mozzarella, onion frites, tortilla chips and cactus chips.  
Regular Serving 9.65 | Shareable 18.35

**THAI WONTON NACHOS **  
Wontons chips, pub cheese, green onion, shredded carrot, grape tomato, Spicy Thai sauce, and sour cream.  
Small Serving 8.95 | Shareable 14.95

**LOADED NACHOS **  
Tortilla chips, pub cheese, green pepper, tomato, green onion, jalapeno, fresh pico salsa and sour cream.  
Small Serving 8.95 | Shareable 14.95 | Grilled Chicken +2.60

**TAPS ULTIMATE WINGS**  
Jumbo breaded wings dressed in BBQ, medium, honey garlic, gold rush, sweet chili, buffalo, Frank’s Red Hot, or just leave them naked.  
Regular Serving (1lb) 11.95 | Shareable (2 lbs.) 22.95

**PERFECT PUB GRUB**  
Sometimes it’s delicious to spoil yourself!

**CLASSIC SIDELINES **  
Choose from classic cut fries, crosstrax, or cactus chips.  
Small Serving 3.95 | Shareable 6.95 | Side 4oz Beef Gravy +0.95

**SWEET POTATO FRIES OR RINGS **  
Thick cut onion rings or sweet potato fries, chipotle or pepper basil mayo.  
Small Serving 6.45 | Shareable 9.95

**POWERHOUSE POUTINE**  
Fries or crosstrax, Ontario cheese curd, hearty beef gravy.  
Small Serving 6.95 | Shareable 11.95

**SESAME JACK CHICKEN DUMPLINGS**  
Stuffed egg noodle dumplings with sweet chili sauce. 7.95

**JUMBO COCONUT SHRIMP**  
Crispy coconut breaded shrimp with sweet chili sauce. 9.95
**HAND HELD ENTRÉES**
Signature sandwiches & wraps with choice of side dish and a deli pickle spear.

**PORTICO GRILLED VEGGIE**
Balsamic grilled veggies, local goat cheese, spinach, tomato, pepper basil mayo, artisan focaccia loaf. 9.95
With Grilled Chicken +2.60 | Vegan Chick’n +2.60

**BRANION GOLD MELT**
House breaded chicken, bacon, melted cheese, U of G Honey, sweet chili sauce, flatbread ciabatta bun. 11.65

**WELLINGTON BEEF MELT**
Sliced local beef, BBQ sauce, balsamic grilled veggies, smoked cheddar, artisan focaccia loaf. 11.45
Dip it in 4oz beef gravy +0.95 | Pair it with a Beau’s Lug Tread +6.50

**GRILLED SALMON FOCACCIA**
Grilled salmon, bacon, guacamole, red onion, spinach, pepper basil mayo, artisan focaccia loaf. 12.35

**CHIPOTLE CLUBHOUSE**
Grilled chicken, bacon, deli sliced turkey, tomato, romaine, smoky chipotle mayo, toasted white or wholegrain panini bread. 11.45
Try it with Garlic Basil or Regular Mayo | Perfect with a Spicy Caesar +5.75

**PORTOBELLO MUSHROOM MELT**
Grilled Portobello mushroom, brie, BBQ sauce, mixed greens, tomato, pepper basil mayo, herb potato bun. 9.85

**UNDERGRAD GRILLED CHEESE**
Canadian cheddar cheese, roasted garlic butter, white or wholegrain panini bread. 7.45
Smoked Cheddar & Deli Ham +1.75 | Side Bacon & Tomato +1.75

**BIG CAMPUS BURGERS**
Enjoy a custom made local 8oz. beef burger, 5oz. chicken breast or 5oz. veggie burger with choice of side dish and a deli pickle spear.

**CAMPUS HOME**
Mixed greens, tomato, dill pickles, red onion. 10.35
Canadian Cheddar +0.95 | Forty Creek BBQ Sauce +0.50

**BIG CHEESE & BACON**
Canadian cheddar, local side bacon, tomato, mixed greens, dill pickles, red onion. 12.45

**DELUXE GUAC & CHEESE**
Smoked cheddar, guacamole, crispy onion frites, mixed greens, tomato, dill pickles. 12.25

**CHUCK NORRIS**
Spicy Crosstrax, onion frites, mixed greens, tomato, roundhouse kick of Frank’s Red Hot to finish it off. 11.95

**SUPER AGGIE**
Smoked cheddar, BBQ sauce, sautéed mushrooms, onion frites, mixed greens, tomato, dill pickles. 12.25

**CHICKEN PROSCIUTTO MELT**
Grilled chicken, prosciutto, Ontario brie, caramelized onions, roasted red pepper, flatbread ciabatta bun. 11.85

**CHILI BEEF WRAP**
Sliced beef, Woolwich goat cheese, spinach, grilled veggies, sweet chili sauce, garlic pesto wrap. 11.35

**BBQ CHICKEN CAESAR WRAP**
Grilled chicken, local bacon, BBQ sauce, romaine, Caesar dressing, sun-dried tomato wrap. 10.45

**BUFFALO CHICKEN WRAP**
Sliced breadcrred chicken, romaine, tomato, medium buffalo sauce, flour wrap. 10.25

**PICK A SIDE!**
Every sandwich, wrap, and big campus burger needs something delicious on the sidelines.

~ FRIES, CROSSTRAX or CACTUS CHIPS
~ JOHNSTON GREEN SALAD
~ SLICED VEGGIES & BUTTERMILK DILL DIP
~ DAILY or FEATURE SIDE SOUP +1.45
~ CAESAR or GREEK SALAD +1.45
~ ONION RINGS or SWEET POTATO FRIES +1.45
~ POUTINE: CLASSIC FRY or CROSSTRAX +2.45

WE AIM TO USE LOCALLY SOURCED ONTARIO INGREDIENTS TO BRING YOU THE BEST QUALITY & SUPPORT OUR LOCAL GROWING COMMUNITY.
**STONE OVEN PIZZA**
Stone baked pizza with gourmet toppings.

**THE HONEY BEE**
Grilled chicken, roasted red pepper, crumbled goat cheese, hot peppers, U of G honey, mozzarella.

**THE BUFFALO BLUE**
Grilled chicken, chopped local bacon, mushrooms, red onion, mozzarella, buffalo sauce.

**THE MEAT-ETARIAN**
The ultimate meat lovers pizza. Pepperoni, Italian sausage, deli sliced ham, local bacon, mozzarella.

**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 sauce, Frank’s Red Hot, buffalo or BBQ sauce.

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

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

9” Small or G.F. (4) 9.35 | 12” Large (8) 11.35 | 16” Extra-Large (12) 14.85

**FAMOUS SPECIALTIES**
Create the perfect meal with our house favourite and authentic specialty entrees

**BIG WELLY STRIPLION**
An 8oz. Wellington County striploin steak with balsamic grilled veggies and your choice of side dish.
13.95 | Enjoy Coconut Shrimp (3) on the side +3.95

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

**ORGANIC LAGER HADDOCK**
Haddock fillet in our signature Mill St. Organic Lager beer batter with apple cranberry coleslaw and your choice of side dish.
12.35 | Additional Fillet +3.95

**STUFFED CAP & CHEESE**
Stuffed cheese cappelletti pasta with a signature House cheese sauce baked and served with garlic cheese sticks.
9.95 | Add chopped local bacon on top +1.25

**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.

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

**CHANA MASALA**
Chick peas in an authentic onion and tomato sauce with savoury spices, served with rice pilaf and papadum.
8.65 | Additional Papadum +0.50

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

**SWEET TEMPTATIONS**
Freshly baked in-house... Sweeten up your day!

**OREO LANDSLIDE**
Oreo brownie served with vanilla bean ice cream. 5.25

**WHITE CHOCOLATE CRÈME BRULÉE**
White chocolate custard with sweet caramelized top. 5.45

**CHOCOLATE CARAMEL CAKE**
Freshly baked cake with a sweet caramel glaze. 4.25

**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
ALEXANDER KEITH’S IPA  Brewed in Halifax using fine light barleys and progressive hop introduction. 5% ABV
BEAU’S LUG TREAD  Interwoven malt and hop flavours, subtle fruit flavours gives this beer a lager-like crispness. 5.2% ABV
BLANCHE DE CHAMBLY  A double fermented wheat beer produced using Canadian wheat and European Barley. 5% ABV
BELGIAN MOON  A crisp and tangy Belgian white beer with a slow finish of coriander and Valencia orange. 5.4% ABV
BRICKWORKS CIDER  A locally produced cider using only Ontario grown apples sourced from local farms. 5% ABV
BUDWEISER  A world-renowned Beechwood aged lager, king of beers. 5% ABV
CANADIAN  A distinct Canadian lager brewed with Canadian water and prairie barley. Made from Canada. 5% ABV
COORS BANQUET  An American lager brewed in Golden, Colorado using rocky mountain water and barley. 5% ABV
CREEMORE SPRINGS  A tastefully delicious craft amber lager brewed in locally in Creemore, Ontario. 5% ABV
GOOSE ISLAND IPA  Bourbon coloured India Pale Ale boasting five hop varieties, pale malts and 55 IBU’s. 5.9% 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
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
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

FEATURE ROTATIONAL TAPS  Four rotational craft beer and seasonal selections. Discover this month’s featured flavours.
SMALL BATCH CIDER TAP  An ever-changing variety of local craft ciders, ask your server for our current feature.

Sample Flight (4 x 5oz) 6.75 | Mason Mug (14oz) 4.50 | Full Pint (20oz) 6.50 | Shareable Pitcher (60oz) 19.25 | Thursday Pint Day Special (20oz) 4.75

LOCAL & NATIONAL TALL CANS

3 Speed Lager  Creemore Lot 9 Pilsner  Muskoka Mad Tom IPA
Amsterdam Downtown Brown  KLB Raspberry Wheat  Muskoka Cream Ale
Boneshaker IPA  Molson Canadian  Sleeman Original
Budweiser  Moosehead Lager  Sleeman Railside Sessional Ale
Bud Light  Miller Genuine Draft  Side Launch Wheat
Coors Light  Miller Lite  Wellington Kickin’ Back Sessional

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

PREMIUM & IMPORT TALL CANS

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

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