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

### DAILY SOUP FEATURE
A new unique selection daily. 4.25

### JOHNSTON GREEN SALAD
Mixed greens and veggies with choice of Balsamic, Buttermilk Dill, Berry Vinaigrette, BBQ Ranch, Catalina, Spring Herb or Roka Blue Cheese. 4.95

### GRYPHON GREEK FETA
Mixed greens, grape tomato, red onion, cucumber, Kalamata olives, crumbled feta and Herb Vinaigrette. 5.95

### CAMPUS CHICKEN CAESAR
Grilled Chicken, romaine, house-baked croutons, bacon, and fresh parmesan tossed in our Caesar dressing. 8.40 | Taps Caesar without chicken 5.95

### CALIFORNIA CLUB
Grilled chicken, bacon, tomato, cucumber, carrot, mixed greens and pub cheese with Catalina dressing. 10.65

### BRANION BERRY BALSAMIC SALAD
Woolwich goat cheese, dried cranberries, roasted pumpkin seeds, grape tomato, and cucumber over mixed greens with a Berry Balsamic Vinaigrette. 8.35

### PERFECT PUB GRUB
What’s better than a hearty poutine or an order of crosstrax lattice fries?

### CLASSIC SIDELINES
Choose from classic cut fries, crosstrax, or onion rings.

<table>
<thead>
<tr>
<th>Description</th>
<th>Serving Size</th>
<th>Shareable</th>
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</thead>
<tbody>
<tr>
<td>Classic Cut Fries</td>
<td>Small 3.95</td>
<td>Shareable 6.95</td>
</tr>
<tr>
<td>Crosstrax</td>
<td>Small 4.95</td>
<td>Shareable 8.95</td>
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<tr>
<td>Onion Rings</td>
<td>Small 2.95</td>
<td>Shareable 5.95</td>
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### SWEET POTATO FRIES
Thick cut fries served with chipotle mayo.

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<tr>
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<tbody>
<tr>
<td>Small 5.85</td>
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### POWERHOUSE POUTINES
Beef gravy, local cheese curds, fries or crosstrax.

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

### CHEDDAR BACON BREAD
Creamy cheddar ale sauce, chopped bacon, melted pub cheese and chives. Served with marinara sauce.

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<tr>
<td>Small 6.95</td>
<td>Shareable 13.50</td>
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### VEGGIE SAMOSA
Pastry packed with potatoes, peas and spices served with sweet and tangy tamarind chutney.

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<thead>
<tr>
<th>Serving Size</th>
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<tr>
<td>Small 3.75 (1)</td>
<td>Shareable 10.95 (3)</td>
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### ALUMNI ANTOJITOS
Jalapeno, cream cheese, green onion wrapped up and toasted, served with House Pico salsa and sour cream.

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<th>Serving Size</th>
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<tbody>
<tr>
<td>Regular 8.95</td>
<td>Shareable 17.75</td>
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### FOUR CHEESE SPINACH DIP
Spinach, artichoke, cream cheese, parmesan, asiago and pub cheese with tortilla chips and grilled pita.

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<td>Regular 9.25</td>
<td>Shareable 17.95</td>
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### LOADED NACHOS
Tortilla chips, pub cheese, green pepper, tomato, jalapeno, house pico salsa and sour cream.

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<tbody>
<tr>
<td>Small 7.65</td>
<td>Shareable 13.95</td>
</tr>
<tr>
<td>Grilled Chicken or Beef 2.45</td>
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### TAPS ULTIMATE WINGS
Our famous breaded chicken wings dressed in Forty Creek BBQ, Medium, Ultimate Hot, Honey Garlic, Honey BBQ, Sweet & Spicy Thai, Frank’s Red Hot, or just leave them naked.

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<tbody>
<tr>
<td>Regular (1lb) 10.95</td>
<td>Shareable (2 lbs.) 21.25</td>
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### RAVIOLI CHEESE BITES
Breaded Ravioli stuffed with mozzarella, parmesan, and ricotta cheese. Served with marinara sauce.

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<tr>
<td>Small 7.95</td>
<td>Shareable 15.85</td>
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### DILLY OF A PICKLE
Breaded dill pickle spears served with your choice of sour cream, Dill or BBQ Ranch dip.

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<th>Serving Size</th>
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<tr>
<td>Small 6.95</td>
<td>Shareable 12.95</td>
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### HONOUR ROLL TRIO
Breaded calamari, jumbo coconut shrimp, and sesame jack potsticker dumplings with Sweet & Spicy Thai Dip.

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SANDWICHES & MELTS

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

CHIPOTLE CLUBHOUSE
Grilled chicken breast stocked with bacon, deli sliced turkey, tomato, romaine lettuce, and smokey chipotle mayo on toasted panini bread. 10.85
Choice of White or Whole Grain bread | Perfect with a Spicy Caesar 5.75

REVEL PULLED PORK
Pulled pork marinated in a Revel Cider BBQ sauce with onion straws and an apple cranberry coleslaw on a rustic paposeco roll. 10.95

PORTICO GRILLED VEGGIE
Balsamic marinated grilled veggies, local goat cheese, spinach and tomato on a signature focaccia loaf. 9.45
With Grilled Chicken 2.45 | With Vegan Chick’n 2.65

UNDERGRAD GRILLED CHEESE
Classic grilled cheese with thick cut Canadian cheddar on white or whole grain panini bread. 7.35
Swiss Cheese & Deli Ham 1.65 | Side Bacon & Tomato 1.75

BRANION GOLD MELT
University of Guelph Honey, Sweet & Spicy Thai sauce, House breaded chicken, bacon, and cheddar cheese on a garlic brushed flatbread ciabatta bun. 10.85

SMOKED CHEDDAR BEEF MELT
Sliced local AAA beef with sautéed mushrooms, sweet peppers, forty creek BBQ sauce and melted smoked cheddar on an artisan focaccia loaf. 10.95
Dip it in 4oz beef gravy 0.95 | Pair it with a Beau’s Lug Tread 6.25

CHICKEN PROSCIUTTO MELT
Grilled chicken, prosciutto, melted brie cheese, caramelized onions, and roasted red pepper on a toasted flatbread ciabatta bun. 11.35

WRAPPED UP!
Our one of our gourmet wraps with your choice of side dish

CHANCELLOR’S CHICKEN & CHEVRE
Grilled chicken, bacon, Woolwich goat cheese, roasted red pepper, red onion, mixed greens, and Spring Herb Vinaigrette 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. 9.95

BUFFALO CHICKEN
Breaded chicken, romaine, tomato, medium buffalo sauce in a flour tortilla. 9.95
Sliced Vegan Chick’n 0.65 | Enjoy with a Pint of Creemore 6.25

LOCAL BURGERS

Enjoy our locally made 8oz. beef burger, 5oz grilled chicken or veggie burger with choice of side and a deli pickle spear.

THE CAMPUS HOME
Romaine, tomato, dill pickles, red onion. 9.65
Canadian Cheddar 0.95 | Forty Creek BBQ Sauce 0.50

THE BIG CHEESE AND BACON
Canadian cheddar, side bacon, lettuce, tomato, dill pickles and red onion. 11.95
Canadian Cheddar 0.95 | Forty Creek BBQ Sauce 0.75

THE CANNON
Guacamole, Canadian cheddar, house pico salsa. 11.65
Canadian Cheddar 0.95 | Forty Creek BBQ Sauce 0.75

PICO CHEDDAR ALE
Creamy cheddar ale sauce, house pico salsa. 11.65

THE CHUCK NORRIS
Spicy Crosstrax exploding with onion frites and a Frank’s Red Hot roundhouse kick to finish it off. 11.35

THE 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.
STONE OVEN PIZZA
Traditional stone baked pizza with fresh gourmet toppings and cheese

THE HAWAIIAN FIVE-O PIZZA
Grilled chicken, deli sliced ham, pineapple, crumbled feta and mozzarella cheese.

THE FROSH 15 PIZZA
The ultimate meat lovers pizza stacked with pepperoni, Italian sausage, deli sliced ham, chopped bacon and mozzarella cheese.

THE TACO SUPREME
Seasoned beef, mushrooms, sweet peppers, onions, pub cheese and house pico salsa.

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

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 with these gourmet toppings:

BASE (CHOOSE 1)
House pizza sauce, Forty Creek BBQ, Frank’s Red Hot, Sweet & Spicy Thai

TOPPINGS (CHOOSE 3)
Grilled chicken, chopped bacon, deli ham, pepperoni, Italian sausage, seasoned beef, onion, tomato, sweet peppers, mushrooms, jalapenos, banana peppers, pineapple, black olives, Kalamata olives.

CHEESE (CHOOSE 1)
Pub cheese, classic mozzarella, soy cheese

9” Personal (4) 8.95 | 12” Large (8) 10.95 | 16” Extra-Large (12) 13.95

ENTREES & SPECIALTIES
Authentic specialties and house favourites

ORGANIC BATTERED HADDOCK
A large 6oz. haddock fillet in our signature Mill St. Organic Lager beer batter with apple cranberry coleslaw and your choice of side.
11.65 | Additional Fillet 3.65

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

BUTTER CHICKEN
Chicken marinated in ginger, garlic, yoghurt, butter and cream, served with rice pilaf and papadum.
9.35 | 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.
9.65 | Substitute Rice Pilaf for Classic Cut Fries or Crosstrax 0.75

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

FUNNEL CAKE FRIES
House made funnel cake fries dusted in light icing sugar with a signature raspberry sauce.
Scoop of Ice Cream 1.15 | Fresh Brewed Fair Trade Coffee 1.75

MARBLE SLAB ICE CREAM
Three scoops of locally made vanilla bean, monkey’s lunch, or creamy chocolate ice cream.
3.45

OREO LANDSLIDE
Rich and delicious fresh Oreo brownie served with two scoops of vanilla bean ice cream atop.
5.15

CHOCOLATE CARAMEL CAKE
Beyond decadent! Freshly baked gluten-free chocolate cake glazed with a sweet caramel glaze.
3.95

DIETARY CONSIDERATIONS & OPTIONS

GLUTEN-FRIENDLY: Our breads, buns, wraps, and pizza crust may be substituted with gluten-friendly options upon request 1.15.

GO VEGGIE: Many of our menu items can be prepared as vegetarian upon request.
ALEXANDER KEITH’S IPA  Brewed in Halifax using fine light barleys and progressive hop introduction. 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 Intertwoven 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
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
HOP CITY SEASONAL Fall Semester - Barking Squirrel Amber Lager, Winter Semester - 8th Sin Black Lager. 5% ABV
MAGNER’S CIDER Made from real apples in Clonmel, Ireland since 1935 with a rich medium dry crisp cider taste. 4.5% ABV
MACLEAN’S BLONDE A sessionable farmhouse blonde ale brewed with local Ontario hops and malted barley. 4.8% 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 SEASONAL BREW A quality selection of rotating seasonal beers 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
STEAM WHISTLE An Ontario authentic pilsner with a floral hop aroma and a clean, crisp pleasant bitter finish. 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.

Sample Flight (4 x 5oz) 6.50 | Mason Mug (14oz) 4.50 | Full Pint (20oz) 6.25 | Shareable Pitcher (60oz) 18.75 | Thursday Pint Day Special (20oz) 4.50

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

Local & National Tall Boys (473mL) 5.75 | Monday Tall Boy Special 4.25 | Tuesday Sleeman Tall Boy Special $3.75

Corona Extra
Guinness Pub Stout
Mad Jack Cider
Magner’s Pear Cider
Newcastle Brown Ale
Daura 1876 Gluten-Friendly Lager
Smirnoff Ice (341mL Bottle)
Twisted Tea (341mL Bottle)
Sapporo Lager

Premium Selections & Gluten-Friendly Beer (473mL) 6.50 | Premium Coolers (330 - 341mL) 5.50 | Tuesday Sapporo Tall Boy Special $3.75
**Monday**

**Make Mondays Fun**

**Baked Mac N’ Cheese**
Cheesy macaroni baked with pub blended cheese, served with your choice of side. 10.25

All Tall Boys 4.25 | Classic Cocktails 4.25

**Tuesday**

**Sleeman Tuesday Nights**

**Tossed Tenders & Fries**
Five tender breaded chicken tenders tossed in your choice of sauce and served over a pile of fries. 10.25

All Sleeman Tall Boys 3.75 | Trivia Shots 3.50

**Wednesday**

**Welly Wing Night**

**Jumbo Wings & Side**
One pound of our famous breaded chicken wings with choice of fries, crosstrax, or cactus chips. 10.25

Wellington Pints 4.75 | Mixed Drinks 3.75

**Thursday**

**Taps Pint Night**

**Striploin Steak Dinner**
Wellington County AAA 6oz. Striploin steak grilled to perfection with choice of side. 10.25

All Draught Pints 4.50 | Draught Pitchers 13.50

**Friday**

**Well Crafted Fridays**

**Authentic Curry Dinner**
A trio of butter chicken, veggie korma, and beef madras with rice pulao with a veggie samosa. 10.25

Local Sampler Flights 4.75 | Taps Caesars 4.00

**Saturday**

**Gryphon Saturdays**

**Personal Pizza & Side**
Choice of gourmet personal pizza or build-your-own creation and pick your side dish to complement. 10.25

Gryphon Gold Tall Boys 3.50 | Feature Pint 4.75

**Dinner specials available from 5pm to 9pm daily and beverage specials available all day**

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**Tomato Basil Bisque Soup**
House-made creamy tomato bisque prepared with fresh basil for the perfect finish. 4.35

**Beef & Bacon Melt**
Local beef, bacon, sautéed onion, sharp horseradish cheddar, and BBQ sauce on roasted garlic bread.

Served with your choice of side | 10.65

**Deluxe Italian Melt**
Pepperoni, crumbled sausage, green peppers, marinara and mozzarella on a toasted ciabatta bun.

Served with your choice of side | 9.95

**French Swiss Melt**
Deli sliced ham, roasted red pepper, sautéed onions and Swiss cheese with a creamy Hollandaise dip.

Served with your choice of side | 9.95

**Vegan Beef Fajita Melt**
Vegan beef strips tossed in BBQ sauce with sautéed veggies and melted pub cheese in a ciabatta bun.

Served with your choice of side | 10.45

**Bacon Cheddar Melt**
Canadian back bacon, tomato, aged white cheddar, and guacamole grilled on marble rye bread.

Served with your choice of side | 9.65

**Bourbon Bacon Brownie**
A must try! Baked fresh in-house and served with a scoop of vanilla bean or chocolate ice cream. 5.35

**White Chocolate Creme Brulee**
Indulge yourself with white chocolate crème custard and a hand torched caramelized shell. 5.45