FALL PUB MENU

Level 2, University Centre
University of Guelph

@thebrasstaps
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STARTERS & SHARING

PERFECT FOR SHARING OR A GREAT START TO YOUR MEAL

CHEESE PULL APART LOAF
Cheddar stuffed rosemary foccassia loaf with marinara dip. 6.95

FRESH CHARCUTERIE BOARD
House selection of gourmet cheeses, meats, pickled & fresh items, spreads & toasted crustini bread. 11.95

JUMBO COCONUT SHRIMP
Crispy coconut breaded shrimp with sweet chili sauce.
Regular (7) 9.35 | Shareable (15) 18.55

VEGGIE SAMosas
Authentic locally prepared samosas served with sweet & tangy tamarind chutney.
Regular (2) 4.95 | Shareable (6) 18.35

ALUMNI ANTOJITOS
Housemade jalapeno cream cheese wrapped up and toasted with fresh salsa and sour cream.
Regular 9.65 | Shareable 18.95

POUTINE BITES
Canadian cheese curds lightly battered and served with beef gravy for dipping.
Regular 8.95 | Shareable 17.25

DILLY OF A PICKLE
Breaded dill pickle spears served with your choice of buttermilk dill or ranch dip.
Regular (7) 6.95 | Shareable (15) 13.65

FOUR CHEESE SPINACH DIP
Spinach, artichoke, cream cheese, parmesan, asiago & mozzarella served with tortilla chips and cactus kettle chips.
Regular 9.95 | Shareable 19.35

TOSSED CAULIFLOWER BITES
Tender cauliflower battered and tossed in Frank’s Red Hot with a side of ranch dip.
Regular (7) 5.95 | Shareable (15) 11.75

LOADED NACHO BOARD
Tortilla chips, melted pub cheese, green pepper, tomato, green onion, jalapeno, fresh salsa & sour cream.
Regular 9.15 | Shareable 14.95

CLASSIC SIDELINES
Choose from classic cut fries, crosstrax, or cactus kettle chips.
Regular 4.95 | Shareable 6.95

SWEET POTATO FRIES or ONION RINGS
Thick cut onion rings or sweet potato fries served with chipotle or sweet pea mayo.
Regular 6.45 | Shareable 11.65

POWERHOUSE POUTINE
Choice of fries or crosstrax with hearty beef gravy and melted local cheese curds.
Regular 7.95 | Shareable 13.35

SIGNATURE SOUPS
Enjoy a hot and fresh bowl of soup as a warm up to your meal. 4.95
- Creamy Broccoli Cheddar -
or-Daily House Made Feature-

FRESH GREENS
ENJOY A HEALTH-FRIENDLY ENTREE OR START TO YOUR MEAL

JOHNSTON GREEN SALAD
Mixed greens and fresh veggies with choice of balsamic, buttermilk dill, ranch, spring herb vinaigrette, catalina, blue cheese.
Small Side 4.95 | Entree Bowl 5.65

GRYPHON GREEK SALAD
Mixed greens, sliced grape tomato, cucumber, red onion, kalamata olive, crumbled feta, spring herb vinaigrette.
Small Side 5.65 | Entree Bowl 6.45

CAMPUS CLASSIC CAESAR
Crisp romaine, house-baked croutons, chopped bacon, fresh parmesan & creamy dressing.
Small Side 5.65 | Entree Bowl 6.45 | With Sliced Chicken +2.65

CALIFORNIA CLUB SALAD
Grilled chicken, chopped bacon, mixed greens, cucumber, tomato, carrot & pub cheese with catalina dressing. 11.65

HARVEST SUPER SALAD
Fresh arugula, roasted sweet corn, toasted pumpkin seeds, local goat cheese & quinoa with a signature white wine vinaigrette. 11.35
HAND HELD FAVS
SIGNATURE SANDWICHES AND WrAPS WITH DILL PICKLE SPEAR AND CHOICE OF SIDE

PORTICO GRILLED VEGGIE
Balsamic grilled veggies, local goat cheese, spinach, tomato, sweet pea mayo, artisan cheddar focaccia. 10.95

BIG WELLY BEEF & SWISS
Braised local beef, Canadian Swiss cheese, crispy onion straws, horseradish aioli, artisan cheddar focaccia loaf. 11.35
Add BBQ Sauce +0.50 | Make it a beef dip with gravy +0.95

BRANION GOLD MELT
House breaded chicken, local bacon, melted cheddar, U of G Honey, sweet chili sauce, flatbread ciabatta bun. 11.15

CHICKEN PROSCIUTTO MELT
Grilled chicken, prosciutto, Ontario brie, caramelized onion, roasted red pepper, flatbread ciabatta bun. 11.95

PORTOBELLO MUSHROOM MELT
Grilled portobello mushroom, Ontario brie, BBQ sauce, mixed greens, tomato, sweet pea mayo, potato herb bun. 9.95

UNDERGRAD GRILLED CHEESE
Canadian cheddar, roasted garlic butter, white or wholegrain panini bread. 7.85
Deli Ham & Swiss +1.95 | Local Bacon & Tomato +1.75

CHIPOTLE CLUBHOUSE
Grilled chicken, bacon, deli sliced turkey, tomato, mixed greens, chipotle mayo, toasted white or wholegrain panini bread. 11.95

BBQ CHICKEN CAESAR WRAP
Grilled chicken, local bacon, BBQ sauce, romaine, Caesar, sun-dried tomato wrap. 10.85

BUFFALO CHICKEN WRAP
Sliced breaded chicken, romaine, tomato, medium buffalo sauce, flour wrap. 10.45
Substitute for Vegan Chick’n +1.45 | Add local bacon +1.75

on the sidelines
All of our sandwiches, wraps, and burgers come complete with your choice of side dish:

Classic Cut Fries
Cactus Kettle Chips
Johnston Green Salad
Sliced Veggies & Dip
- or trade up to -
Caesar Salad +1.50
Greek Salad +1.50
Daily Soup Feature +1.50
Onion Rings +1.50
Sweet Potato Fries with Dip +1.80
Classic Fry or Crosstrax Poutine +2.50

BIG CAMPUS BURGERS
CHOOSE FROM OUR LOCAL 8oz. BEEF BURGER, 5oz. CHICKEN BREAST, OR 5oz. VEGGIE BURGER. SERVED WITH A PICKLE SPEAR AND CHOICE OF SIDE DISH

CLASSIC CAMPUS HOME
Mixed greens, tomato, red onion, pickles. 10.85
With Canadian cheddar +0.95 | Forty Creek BBQ sauce +0.50

BIG CHEESE & BACON
Local bacon, melted Canadian cheddar, mixed greens, tomato, red onion, pickles. 12.95

SUPER AGGIE
Swiss cheese, BBQ sauce, sauteed mushrooms, crispy onion straws, mixed greens, tomato, pickles. 12.65

DELUXE GUAC & CHEESE
Guacamole, Swiss cheese, crispy onion straws, mixed greens, tomato, pickles. 12.95

CHUCK NORRIS
Crispy onion straws, crosstrax fries, mixed greens, tomato, pickles, and a roundhouse kick of Frank’s Red Hot. 12.35

CRANBERRY BRIE TURKEY BURGER
A seasonal favourite! 5oz local turkey burger, house cranberry apple stuffing, sweet pea mayo, Ontario brie, mixed greens, tomato & pickles. 12.65
PUB SPECIALTIES
DISCOVER YOUR FAVOURITE AMONG OUR COLLECTION OF ENTREES AND AUTHENTIC SPECIALTY DISHES

ORGANIC LAGER HADDOCK
Sustainable haddock fillet with our signature Mill Street Organic beer batter, creamy house coleslaw & choice of side dish.

12.45 | Add a second fillet +3.95

PORTICO PAD THAI
Choice of grilled chicken or vegan chick’n tossed in a house pad thai sauce with tender rice noodles & mixed veggies.

9.95 | Enjoy it with Veggie Samosas (2) +4.95

BIG WELLY STRIPLION
Local Wellington striploin steak cooked to order with seasonal veggies & choice of side dish.

14.35 | Go Surf & Turf with three coconut shrimp +3.95

TAPS ULTIMATE WINGS
Our famous jumbo breaded wings dressed in your choice sauce:

Forty Creek BBQ, Medium, Honey Garlic Sweet Heat, Buffalo, Frank’s Red Hot Sweet Chili or Leave ‘em Naked

One Pound (9) 11.95 | Two Pounds (18) 23.50

TAPS CHICKEN FINGERS
Our best selling tender breaded chicken fingers served with a sweet plum dip & choice of side dish.

11.25 | Toss them in sauce +0.75

BUTTER CHICKEN
Chicken marinated in ginger, garlic, yoghurt, butter & tomato sauce. Served with rice pilaf & crispy papadum. 9.95

CHANA MASALA
Tender chick peas in an authentic tomato onion sauce with fresh spices, served with rice pilaf & crispy papadum. 9.65

MATTAR PANEER
Vegetarian dish with peas & paneer cheese in a savoury tomato sauce, served with rice pilaf & crispy papadum. 9.65

Sub Fries or Crosstrax +0.75 | Additional Papadum (1) +0.65

BAKED MAC & CHEESE
Macaroni tossed in our signature house cheese sauce with baked pub cheese on top. Served with garlic cheese breadsticks.

9.85 | Add local chopped bacon +1.25

U OF G FISH TACOS
University of Guelph produced Arctic Charr fillets seasoned and cooked fresh with guacamole, tomato, and chili lime coleslaw in two flour wraps. Served with choice of side.

11.95 | Fresh from the Alma Aquaculture Research Station

STONE BAKED PIZZA
HOUSE MADE PERSONAL OR LARGE THIN CRUST GOURMET PIZZA
OR SHARE AN EXTRA-LARGE SQUARE CRUST WITH FRIENDS

U OF G HONEY BEE
Grilled chicken, roasted red pepper, crumbled local goat cheese, hot peppers, tomato sauce, mozzarella, drizzled with U of G Honey.

9" Personal 9.95 | 12" Large 11.65 | 16" Extra Large 14.95

LOADED MEAT-ETARIAN
Pepperoni, sausage, chopped local bacon, diced ham, tomato sauce, mozzarella.

9" Personal 9.95 | 12" Large 11.65 | 16" Extra Large 14.95

VEGGIE ARBORETUM
Kalamata olives, sun-dried tomato, arugula, caramelized onion, crumbled feta, mozzarella, pesto sauce.

9" Personal 9.95 | 12" Large 11.65 | 16" Extra Large 14.95

ITALIAN PROSCIUTTO
Sliced prosciutto, tomato, red onion, fresh chopped basil, tomato sauce, mozzarella.

9" Personal 9.95 | 12" Large 11.65 | 16" Extra Large 14.95

SWEET CHILI BRAISED BEEF
Braised local beef, red onion, cilantro, tomato sauce, sweet chili sauce, mozzarella.

9" Personal 9.95 | 12" Large 11.65 | 16" Extra Large 14.95

SELF-MADE GRYPHON
Create your own favorite with tomato sauce, mozzarella, and choice of three toppings:

Grilled chicken, pepperoni, local bacon, ham, sausage, roasted red pepper, red onion, tomato, sweet pepper, mushroom, pineapple, jalapeno, hot banana pepper, kalamata olive.

9" Personal 9.95 | 12" Large 11.65 | 16" Extra Large 14.95
GUELPH'S BEST DRAUGHT SELECTION

ALEXANDER KEITH’S IPA  Brewed in Halifax using fine light barleys and progressive hop introduction. 5% ABV
BEAU’S LUG TREAD  Intertwined 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
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
BUD LIGHT  Brewed using a blend of rice and malted barley lending it a clean and crisp taste with smooth finish. 4% ABV
ROYAL CITY LOCAL ROTATIONAL  Try a deliciously crafted brew from our friends down the hill. Ask for current selection.
GOOSE ISLAND HONKERS ALE  A traditional ale with a well balanced fruity hop aroma and rich malty middle. 4.3% ABV
GOOSE ISLAND IPA  Bourbon coloured India Pale Ale boasting five hop varieties, pale malts and 55 IBU’s. 5.9% ABV
MOOSEHEAD LAGER  Light bodied and refreshing lager brewed using only Canadian barley and Spruce Lake water. 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. 100th MERIDIAN  An amber ale brewed with organic prairie malts with Bravo and Cascade hops. 5% ABV
MUSKOKA COTTAGE ROTATIONAL  An ever-changing variety of unique and creative brews. Ask for current selection.
NICKEL BROOK HEADSTOCK IPA  A boldly hopped American style IPA with nugget hops delivering 80 IBU’s. 7% ABV
LAKE OF BAYS RED ALE  A distinctive and unique blend of domestic and European hops with dark-roasted malts. 5% 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  A traditional Belgian white beer brewed with orange, lemon, lime and a hint of coriander. 5.2% ABV
SLEEMAN ORIGINAL  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  Five ever-changing rotational craft beer and cider selections. Discover this month’s featured flavours.

HOT & COLD DRINKS

NON-STOP POP  Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea, Root Beer, Soda Water. 2.25
JUICE  Orange, Cranberry, Apple, Lemonade, Pineapple, Cran-Orange, Campus Punch. 2.25
COLD MILK OR ALMOND SILK  A glass of 2% milk or Almond Silk beverage. 2.25
MOCKTAILS  Classic Shirley Temple, Virgin Caesar, or create your own new favourite. 2.45
PREMIUM COFFEE  Non-stop Fair Trade Organic Premium Columbian brew. 1.95
SPECIALTY TEA  Orange Pekoe, Earl Gray, Spiced Chai, Cranberry, Lemon Lane, Green. 1.95
ESPRESSO  A shot of our Premium Fair Trade Espresso beans ground fresh to order. 2.25
LATTE/CAPPUCCINO  Authentic steamed milk and premium ground to order coffee. 3.25
FLAVOURED CINOS  Creamy and hot French Vanilla or Mochaccino. 2.45
HOT CHOCOLATE  Rich and creamy Traditional or White Hot Chocolate. 2.45
MONSTER ENERGY  Re-energize with a small can of Monster Energy drink. 3.25

BAR SNACKS

TWISTED PRETZEL  Campus Bakery made large pretzel with honey lager dip. 3.95
CACTUS CHIP DIP  Fresh kettle chips with chipotle and horseradish aioli dips. 5.25
VEGGIES & DIP  Fresh sliced veggies with buttermilk dill or ranch dip. 3.95
CHIPS & SALSA  House made tortilla chips with fresh salsa for dipping. 4.95
**Monday August 28**
Soup: Broccoli Cheddar

Battered Poutine Bites
Canadian cheese curds lightly battered and served with beef gravy for dipping. $8.95

**Tuesday August 29**
Soup: Garden Vegetable

Big Welly Beef & Swiss
Braised local beef, Canadian Swiss cheese, crispy onion straws, horseradish aioli, artisan cheddar focaccia loaf. $11.35

**Wednesday August 30**
Soup: House Tomato

Fresh Harvest Salad
Fresh arugula, roasted sweet corn, toasted pumpkin seeds, local goat cheese & quinoa with a signature white wine vinaigrette. $11.35

**Thursday August 31**
Soup: Roasted Red Pepper

Chicken Pad Thai
Grilled chicken tossed in a house pad thai sauce with tender rice noodles & mixed veggies. $9.95

**Friday September 1**
Soup: Dill Ginger

Veggie Arboretum Personal Pizza
Kalamata olives, sun-dried tomato, arugula, caramelized onion, crumbled feta, mozzarella, pesto sauce. $9.95

**Tuesday September 5**
Soup: Cream of Mushroom

Cranberry Brie Turkey Burger
5oz local turkey breast, house cranberry chutney, sweet pea mayo, Ontario brie, mixed greens, tomato & pickles. Choice of side. $12.65

**Wednesday September 6**
Soup: Creamy Veggie

Tossed Cauliflower Bites
Tender cauliflower battered and tossed in Frank’s Red Hot with a side of ranch dip. $5.95

**Thursday September 7**
Soup: Loaded Baked Potato

Sweet Chili Beef Personal Pizza
Braised local beef, onion, cilantro, tomato sauce, sweet chili sauce, mozzarella. $9.95

**Friday September 8**
Soup: Cream of Chicken

Mattar Paneer Curry
Vegetarian dish with peas & paneer cheese in a savoury tomato sauce, served with rice pilaf & crispy papadum. $9.15

**Saturday September 9**
Soup: Chicken Noodle

Battered Poutine Bites
Canadian cheese curds lightly battered and served with beef gravy for dipping. $8.95

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**Express Order Pick-Up**
Call us at 519-824-4120 x58751
Order ahead and conveniently pick up your meal at the pub, freshly prepared and ready to go!

**Hosting an Event? Invite us...**
brasstaps@uoguelph.ca
Make your next event or meeting a great one! Full food and beverage service available with custom setup anywhere in the UC.