## BRASS TAPS PUB
### FALL MENU

**LEVEL TWO, UNIVERSITY CENTRE**
**UNIVERSITY OF GUELPH**
[uoguelph.ca/ucservices/taps](http://uoguelph.ca/ucservices/taps)

### appetizers & sharing

#### BRANION BRUSCHETTA
Toasted focaccia loaf with fresh tomato basil bruschetta mix.
- Regular (4) 6.85 | Shareable (8) 12.95

#### JUMBO COCONUT SHRIMP
Crispy coconut breaded shrimp with sweet chili sauce.
- Regular (7) 9.95 | Shareable (15) 19.85

#### VEGGIE SAMOSAS
Locally made. Spiced potato and green pea samosas served with sweet & tangy tamarind chutney.
- Regular (2) 4.95 | Shareable (6) 14.65

#### ALUMNI ANTOJITOS
House-made jalapeno cream cheese wrapped up and toasted with fresh salsa and sour cream.
- Regular 9.95 | Shareable 18.95

#### CHEESY RAVIOLI BITES
Breaded four cheese stuffed ravioli with marinara dip.
- Regular (7) 8.95 | Shareable (15) 17.85

#### DILLY OF A PICKLE
Breaded dill pickle spears served with your choice of buttermilk dill or ranch dip.
- Regular (7) 7.65 | Shareable (15) 13.95

#### FOUR CHEESE SPINACH DIP
Spinach, artichoke, cream cheese, parmesan, asiago, and mozzarella served with tortilla and cactus kettle chips.
- Regular 10.35 | Shareable 19.35

#### LOADED HARVEST FRIES
Shoestring carrot, parsnip, and magenta beet fries topped with cheese sauce, avocado ranch drizzle and green onion.
- Regular 7.95 | Shareable 11.95

### healthy gryphon greens

#### JOHNSTON GREEN SALAD
Mixed greens and veggies with choice of balsamic, buttermilk dill, ranch, spring herb vinaigrette, Catalina, blue cheese.
- Small 5.95 | Entree 6.95

#### GRYPHON GREEK SALAD
Mixed greens, sliced grape tomato, cucumber, red onion, kalamata olive, crumbled feta, spring herb vinaigrette.
- Small 6.45 | Entree 7.45

#### CAMPUS CLASSIC CAESAR
Crisp romaine, house-baked croûtons, chopped bacon, fresh parmesan & creamy dressing.
- Small 6.45 | Entree 7.45 | Sliced Chicken +2.90

#### CALIFORNIA CLUB SALAD
Grilled chicken, chopped bacon, mixed greens, cucumber, carrot & pub cheese with Catalina dressing.
- Entree 12.95 | Make it a Wrap with Side +1.25

#### HARVEST KALE SALAD
Fresh kale, dried cranberries, toasted pumpkin seeds, sliced green apple, bacon, cucumber, creamy poppy seed dressing.
- Entree 11.45 | Sliced Chicken or Vegan Chick’n +2.90

#### ANCHO STEAK SALAD
Grilled local striploin, romaine, grape tomato, sautéed seasonal veggies, feta, creamy avocado ranch dressing. 15.95
**well crafted soups**

**BROCCOLI CHEDDAR SOUP**  
Our campus favourite with broccoli and creamy cheddar. 4.95

**HAND CRAFTED FEATURE SOUP**  
Find today’s crafted feature soup on our features menu. 4.95

**great sandwiches**  
Served with pickle spear and choice of side dish.

**PORTICO GRILLED VEGGIE**  
Balsamic grilled veggies, Ontario goat cheese, fresh greens, tomato, basil pesto aioli, artisan triangle focaccia loaf.  
11.95 | Grilled Chicken or Vegan Chick’n +2.90

**CHICKEN AVOCADO CLUB**  
Local chicken, Ontario goat cheese, local bacon, tomato, fresh greens, guacamole, fresh baked honey oat bread. 12.95

**PHILLY CHEESESTEAK**  
Slow roasted local beef, Forty Creek BBQ sauce, melted mozzarella, sautéed green pepper and onion on a handmade Campus Bakery Co. artisan baguette. 12.95

**BRANION FRIED CHICKEN MELT**  
Panko breaded fried chicken, pub cheese, local bacon, crispy onion frites, sweet chili sauce, flatbread ciabatta bun. 12.65

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

- Classic Cut Fries, Crosstrax Fries, Cactus Kettle Chips
- Johnston Green Salad, Sliced Veggies & Dip

- or trade up to -

- Caesar Salad +1.50, Greek Salad +1.50, Bowl of Soup +1.50
- Onion Rings with Dip +1.80, Sweet Potato Fries with Dip +1.80
- Classic Fry or Crosstrax Poutine +2.50

**CHICKEN PROSCIUTTO MELT**  
Grilled chicken, prosciutto, Ontario Brie, caramelized onion, roasted red pepper, flatbread ciabatta bun. 12.95

**UNDERGRAD GRILLED CHEESE**  
Canadian cheddar, roasted garlic butter, white or wholegrain panini bread. 8.65  
Deli Ham & Swiss +1.95 | Local Bacon & Tomato +1.95

**PORTOBELLO MUSHROOM GRILLER**  
Grilled portobello mushroom, Ontario Brie, BBQ sauce, greens, tomato, avocado ranch sauce, potato herb bun. 10.85

**CHIPOTLE CLUBHOUSE**  
Grilled chicken, bacon, deli sliced turkey, tomato, mixed greens, chipotle mayo, toasted white or wholegrain panini.  
13.95 | Available with regular mayo upon request

**that’s a wrap**  
Served with pickle spear and choice of side dish.

**BBQ CHICKEN CAESAR WRAP**  
Grilled chicken, local bacon, BBQ sauce, romaine, Caesar, sun-dried tomato tortilla. 11.95

**BUFFALO CHICKEN WRAP**  
Sliced breaded chicken, romaine, tomato, medium buffalo sauce, flour tortilla. 11.95

**FRESH FALAFEL FOLD**  
Hand made chick pea falafel balls with sliced cucumber, lettuce, tomato, garlic tahini sauce, folded in a pita. 11.55

**local crafted burgers**

Choice of Wellington Co. beef burger, grilled chicken, or veggie burger. Served with choice of side dish.

**CAMPUS HOME**  
Mixed greens, tomato, red onion, pickles. 11.95  
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. 14.25

**SUPER AGGIE**  
Swiss cheese, BBQ sauce, sautéed mushrooms, crispy onion straws, tomato, pickles. 14.25  
With Canadian cheddar +0.95 | Forty Creek BBQ sauce +0.50

**DELUXE GUAC & CHEESE**  
Guacamole, Swiss cheese, crispy onion straws, tomato. 14.25

**THE G.O.A.T.**  
Roasted red pepper, Ontario goat cheese, basil pesto aioli, mixed greens, sliced red onion. 14.25
wings & tenders
Served with sliced veggies and choice of side dish.

TAPS ULTIMATE WINGS
A full pound (9 pcs) of our famous breaded wings tossed in your choice of: Forty Creek BBQ, Medium, Honey Garlic, Sweet Chili Heat, Buffalo, Frank’s Red Hot, Fresh Parmesan & Garlic or Leave ‘em Naked.

15.95 | Just Wing It (No Side) 13.95

CHICKEN TENDERS
Our best selling breaded chicken tenders or vegan chick’n nuggets served with choice of plum, honey garlic, BBQ or Frank’s Red Hot dip.

12.65 | Toss them in sauce +0.75

signature entrees
House made favourites prepared to order.

ORGANIC LAGER HADDOCK
Sustainable haddock fillet dipped and fried in our signature Mill Street Organic beer batter, served with tangy apple slaw, tartar sauce and choice of side dish.

12.95 | Add a second fillet +3.95

BIG WELLY STRIPOIN
Local Wellington County 8oz striploin steak cooked to order with seasonal veggies and choice of side dish.

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

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

11.95 | Enjoy with two veggie samosas +4.95

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

10.65 | Choice of Mild, Medium, or Hot Spice

TIKKA MASALA
House mainated chicken simmering in a savoury spiced curry sauce, served with rice pilaf & crispy papadum.

11.95 | Sub Fries or Crosstrax +0.95

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

11.95 | Available without bacon upon request

U OF G FISH TACOS
University of Guelph sustainable Ocean Wise Arctic Charr cooked fresh with guacamole, tomato, and tangy apple slaw in two flour wraps. Served with choice of side.

12.95 | Sustainably farmed by Alma Aquaculture Research Station

We are committed to using locally produced ingredients to support our local growing communities and offer the freshest quality to you!

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**campus bakery breakfast**

Made-to-order weekdays from 8:30am - 11:30am

**CAMPUS BAKERY BAGEL**
Our handmade original, field blueberry, or rustic herb bagel brushed with warm butter.

2.07 | With Cream Cheese 3.07

**HOME FRIES or POTATO PANCAKES**
Savoury diced home fries or mini potato pancakes cooked fresh to order.

Regular 3.97 | Share with Friends 6.97

**FRESH FRIED EGG SANDWICH**
Ontario Grade A large egg with fresh cheddar, served on your choice of toasted english muffin or handmade bagel.

3.87 | With Local Bacon or Sausage Patty +1.20 | Make it a combo +2.25

**BIG BREAKY B.E.L.T.**
Freshly fried egg with local bacon, fresh cheddar, romaine lettuce, and tomato served on a handmade bagel.

5.87 | With Creamy Hollandaise +0.95

**EARLY EDITION POUTINE**
Diced savoury potatoes, large fried egg, Ontario cheese curds, beef gravy, and chopped green onion.

Regular 6.97 | Shareable (2 Eggs) 9.97

**BREAKFAST TACOS**
Two scrambled eggs folded into flour tortillas with melted cheese, local bacon, green pepper, and fresh salsa.

9.87 | With Side & Hot Beverage +2.25

**BROIOCHE FRENCH TOAST**
Egg dipped brioche bread dusted with icing sugar and served with Ontario maple syrup.

7.87 | Combo with Choice of Side & Hot Beverage +2.25

**APPLE BACON MELT**
Wellington County bacon, sliced apple, and melted cheddar sandwiched on brioche French toast

9.87 | With Side & Hot Beverage +2.25

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**campus bakery desserts**

Made-from-scratch decadent desserts.

**FUNNEL CAKE FRIES**
Housemade cake batter fried to order and served with fresh raspberry sauce and scoop of French Vanilla ice cream. 5.45

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**daily baked goods!**

Check out our Bakery Features Display to discover today's handmade, scratch-recipe prepared goods.

Looking to place an order for your next meeting or event. Email us at campusbakery@uoguelph.ca and we will fire up the ovens for your guests!

**DEEP FRIED CHEESECAKE**
Freshly made cheesecake, deep fried to order, served with drizzled caramel and chocolate sauce. 5.95

**OREO EXPLOSION**
Campus Bakery decadent Oreo brownie triangles served atop two scoops of French Vanilla ice cream. 5.65

**ICE CREAM SUNDAE**
Three scoops of French Vanilla ice cream with caramel sauce or Double Chocolate ice cream with raspberry sauce. 3.95

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**Have an allergen? GLUTEN-FREE OR VEGAN?**
Many of our items can be deliciously prepared as vegan or gluten-friendly upon request. Please ask your server for our Special Diets Menu and confirm details at time of order.

**TOFU SCRAMBLER SKILLET**
Seasoned scrambled tofu, sweet peppers, spanish onion, mushroom, grape tomato, home fries, and pub mix cheese.

9.97 | Enjoy it with Vegan cheese upon request

**LOADED GRYPHON SKILLET**
Local pork sausage, two fried eggs, sweet peppers, mushroom, grape tomato, home fries, Hollandaise sauce.

9.97 | Add melted pub mix cheese +0.95

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**make it a combo!**

Grab a great deal by adding a side and hot beverage +2.25

Choice of Savoury Home Fries, Potato Pancakes, or Fresh Sliced Fruit and any hot beverage or non-stop juice.
hot & cold beverages

**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

**ITALIAN SODA**  Blackberry Blood Orange, Raspberry or Watermelon carbonated water. 2.25

**COLD MILK or ALMOND BEVERAGE**  A glass of 2% milk or Almond beverage. 2.50

**MOCKTAILS**  Classic Shirley Temple, Virgin Caesar, or create your own new favourite. 2.45

**PREMIUM COFFEE**  Non-stop Fair Trade Organic Premium Columbian brew. 2.00

**SPECIALTY TEA**  Orange Pekoe, Earl Gray, Spiced Chai, Cranberry, Lemon Lane, Green. 2.00

**ESPRESSO**  A shot of our Premium Fair Trade Espresso beans ground fresh to order. 2.25

**LATTE/CAPPUCCINO**  Authentic steamed milk & premium ground to order coffee. 3.25

**FLAVOURED CAPPUCCINO**  Creamy and hot French Vanilla or Mochaccino. 2.50

**HOT CHOCOLATE**  Rich and creamy Traditional or White Hot Chocolate. 2.50

**MUSKOKA DETOUR**  Easy drinking dry-hopped India Sessional Ale. 4.3% ABV

**NICKEL BROOK HEADSTOCK IPA**  Boldly hopped American style IPA. 80 IBU’s. 7% ABV

**RICKARDS RED**  Medium-bodied ruby red ale with caramel notes. 5.2% ABV

**ROLLING ROCK**  Medium-light bodied pale lager. Clean & Crisp. 4.5% ABV

**ROYAL CITY LOCAL ROTATIONAL**  Try a deliciously crafted brew from our friends down the hill.  Please ask for current selection.

**SHOCK TOP BELGIAN WHITE**  Belgian white beer with citrus & coriander notes. 5.2% ABV

**SLEEMAN HONEY BROWN**  Clover honey, toasted grain & caramel notes. 5.2% ABV

**WELLY UPSIDE IPA**  East coast style with grapefruit & tropical hop notes. 6.8% ABV

**FEATURE ROTATIONAL TAPS**  Five ever-changing rotational craft beer and cider selections.  Please ask to discover this week’s featured flavours.

Table:
- [Mason Jar (14oz) 4.95](#)  |  [Full Pint (20oz) 6.35](#)  |  [Pitcher (60oz) 18.75](#)
- [Thursday Pint Day Special (20oz) 4.65](#)

**STELLA ARTOIS**  Pale yellow with citrus, biscuit, and light hop notes. 5% ABV

Table:
- [Mason Jar (14oz) 5.45](#)  |  [Chalice Pint (16oz) 6.85](#)  |  [Pitcher (60oz) 19.95](#)

*ALL BEVERAGE PRICES SUBJECT TO APPLICABLE HST*