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

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

STRawberry Feta Salad
Mixed greens, sliced strawberries, cucumber, crumbled feta, savoury strawberry 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

SStarters & Sharing
Perfect for one or sharing with friends

Cheesy Pull Apart Loaf
Cheesy rosemary focaccia loaf with marinara dip. 6.95

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

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

Cheesy Ravioli Bites
Cheese stuffed breaded ravioli served with marinara dip.
Small Serving 8.35 | Shareable 16.25

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

Charcuterie & Cheese Board
A collection of premium cheeses, assorted meats, fruits, and pickled accompaniments with mango chutney and sliced ciabatta bread. 9.95

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

Pub Grub Favourites
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 served with 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

Jumbo coconut Shrimp
Crispy coconut breaded shrimp with sweet chili sauce. 9.95
**HAND HELD ENTÉRES**

Signature sandwiches & wraps with choice of side dish and a deli pickle spear.

**PORTICO GRILLED VEGGIE**
Balsamic grilled veggies, local goat cheese, spinach, tomato, tomato basil mayo, artisan focaccia loaf. 9.95

With Grilled Chicken +2.60 | Vegan Chick’n +2.60

**U OF G FISH TACOS**
Seasoned U of G arctic char in flour tortillas with guacamole, tomato, and fresh chili lime coleslaw. 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, tomato basil mayo, artisan focaccia loaf. 12.35

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

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

**BUFFALO CHICKEN WRAP**
Sliced breaded chicken, romaine, tomato, medium buffalo sauce, flour wrap. 10.45

**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

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

**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

**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

**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 STRAWBERRY FETA SALAD +1.45
~ ONION RINGS or SWEET POTATO FRIES +1.45
~ POUTINE: CLASSIC FRY or CROSSTRAX +2.45

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**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 choice of side.
12.35 | Additional Fillet +3.95

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 a 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

*Please note that papadums may contain traces of gluten.

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

MARBLE SLAB ICE CREAM
Three scoops of locally made Marble Slab ice cream. Ask your server for our current selections. 5.25

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

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

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

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GO VEGGIE: Many of our menu items can be prepared as vegetarian upon request.
ALEXANDER KEITH’S IPA  Brewed in Halifax using fine light barley 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
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  A light golden lager long brewed creating an easy drinking beer with a light citrus finish. 4.0% 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
MUSKOKA DETOUR  Dry-hopped with 30 IBU’s, this sessional 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
SHOCK TOP  A traditional Belgian white beer brewed with orange, lemon, lime and a hint of coriander. 5.2% 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  A variety of rotational local craft beer selections. Discover this month’s featured flavours.

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 (473mL) 6.00 | Monday Tall Can Special 4.50 | Tuesday Sleeman Tall Can Special 4.00

LOCAL & NATIONAL TALL CANS
Creemore Lot 9 Pilsner  Sleeman Lift Coconut Beer  Sleeman Railside Sessional Ale
KLB Raspberry Wheat  Sleeman Original

PREMIUM & IMPORT TALL CANS
Brickworks Queen St. Cider  Nickle Brook Gluten-Free Lager  Smirnoff Ice (341mL Bottle)
Corona Extra  Sapporo 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