SPRING & SUMMER
PUB MENU

Level 2, University Centre
University of Guelph

@thebrasstaps
519-824-4120 x58751
brasstaps@uoguelph.ca
STARTERS & SHARING
PERFECT FOR SHAREING OR A GREAT START TO YOUR MEAL

**BEER BATTERED MOZZA STICKS**
Beer battered mozzarella with marinara dip.
Regular (7) 8.95 | Shareable (15) 17.95

**JUMBO COCONUT SHRIMP**
Crispy coconut breaded shrimp with sweet chili sauce.
Regular (7) 9.60 | Shareable (15) 18.65

**VEGGIE SAMOSAS**
Authentic locally prepared samosas served with sweet & tangy tamarind chutney.
Regular (2) 4.95 | Shareable (6) 14.45

**ALUMNI ANTOJITOS**
Housemade jalapeno cream cheese wrapped up and toasted with fresh salsa and sour cream.
Regular 9.85 | Shareable 18.95

**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**
Cheesy spinach and artichoke dip with house tortilla & cactus kettle chips.
Regular 10.35 | Shareable 19.35

**TOSSED CAULIFLOWER BITES**
Tender cauliflower battered and tossed in Frank’s Red Hot with a side of ranch dip.
Regular (7) 6.95 | Shareable (15) 12.95

**FRESH CHARCUTERIE BOARD**
Premium selection of pickled veggies, sliced meats, cheeses, baguette, and more.
Regular $12.95 | Shareable 24.95

**LOADED NACHO BOARD**
Baked tortilla chips, melted pub cheese, green pepper, tomato, green onion, jalapeno, fresh salsa & sour cream.
Regular 9.60 | Shareable 15.65 | With Sliced Chicken +2.70

**CLASSIC SIDELINES**
Choose from classic cut fries, crosstrax, or fresh cooked 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 chili ranch sauce.
Regular 6.95 | Shareable 11.95

POWERHOUSE POUTINE
Choice of fries or crosstrax with hearty beef gravy and melted local cheese curds.
Regular 8.65 | Shareable 13.95

**SIGNATURE SOUP**
Enjoy a hot and fresh bowl of soup as a warm up to your meal. 4.95
- Ask us for today’s hand crafted feature soup -

**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 5.45 | Entree Bowl 6.55

**GRYPHON GREEK SALAD**
Mixed greens, sliced grape tomato, cucumber, red onion, kalamata olive, crumbled feta, spring herb vinaigrette.
Small Side 6.20 | Entree Bowl 7.30

**CAMPUS CLASSIC CAESAR**
Crisp romaine, house-baked croutons, chopped bacon, fresh parmesan & creamy dressing.
Small Side 6.20 | Entree Bowl 7.30 | With Sliced Chicken +2.70

**ANCHO STEAK SALAD**
Grilled local striploin steak, romaine, grape tomato, sauteed seasonal veggies & feta with creamy avacado ranch dressing. 14.95

**CALIFORNIA CLUB SALAD**
Grilled chicken, chopped bacon, mixed greens, cucumber, tomato, carrot & pub cheese with catalina dressing. 12.95

**SUMMER BERRY SALAD**
Fresh spinach, goat cheese, blueberries, raspberries, slivered almonds, avacado, basil, strawberry balsamic vinaigrette. 11.95
**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, avocado ranch sauce, artisan triangle focaccia loaf. 11.40

**BEEF & SWISS PRETZEL MELT**
Braised local beef, Swiss cheese, onion frites, savoury garlic mayo, and Campus Bakery fresh pretzel loaf. 12.95

Add BBQ Sauce +0.50 | Make it a beef dip with gravy +0.95

**CHICKEN PROSCIUTTO MELT**
Grilled chicken, prosciutto, Ontario brie, caramelized onion, roasted red pepper, flatbread ciabatta bun. 12.45

**PORTOBELLO MUSHROOM MELT**
Grilled portobello mushroom, Ontario brie, BBQ sauce, mixed greens, tomato, chili ranch mayo, potato herb bun. 10.65

**UNDERGRAD GRILLED CHEESE**
Canadian cheddar, roasted garlic butter, white or wholegrain panini bread. 8.35

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. 13.45

**BBQ CHICKEN CAESAR WRAP**
Grilled chicken, local bacon, BBQ sauce, romaine, Caesar, sun-dried tomato wrap. 11.65

**BUFFALO CHICKEN WRAP**
Sliced breaded chicken, romaine, tomato, medium buffalo sauce, flour wrap. 11.65

Substitute for Vegan Chick’n +1.45 | Add local bacon +1.75

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**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
- Daily Soup Feature +1.50
- Onion Rings +1.50
- Sweet Potato Fries with Dip +1.80
- Classic Fry or Crosstrax Poutine +2.50

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**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. 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. 13.95

**SUPER AGGIE**
Swiss cheese, BBQ sauce, sauteed mushrooms, crispy onion straws, mixed greens, tomato, pickles. 13.95

**DELUXE GUAC & CHEESE**
Guacamole, Swiss cheese, crispy onion straws, mixed greens, tomato, red onion, pickles. 13.95

**CHUCK NORRIS**
Crispy onion straws, crosstrax fries, mixed greens, tomato, pickles, and a roundhouse kick of Frank’s Red Hot. 13.25

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**Have an allergen? Gluten-Free or Vegan?**

To ensure we prepare your order safely, please ask your server for special dietary requests.

Many of our items can be deliciously prepared as vegan or gluten-free upon request.
PUB SPECIALTIES
DISCOVER YOUR FAVORITE 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.
12.95 | 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.
10.65 | Enjoy it with Veggie Samosas (2) +4.95

BIG WELLY STRIPLOIN
Local Wellington County 8oz striploin steak cooked to order with seasonal veggies & choice of side dish.
15.95 | 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) 12.95 | Two Pounds (18) 25.50

CHICKEN FINGERS
Our best selling tender breaded chicken fingers served with a sweet plum dip & choice of side dish.
11.95 | Vegan Tender Bites 11.95 | Toss them in sauce +0.75

BUTTER CHICKEN
Chicken marinated in ginger, garlic, yoghurt, butter & tomato sauce. Served with rice pilaf & crispy papadum. 10.75

CHANA MASALA
Tender chick peas in an authentic tomato onion sauce with fresh spices, served with rice pilaf & crispy papadum. 9.95

CHICKEN TIKKA MASALA
Marinated chicken in a savoury spiced tomato sauce with garlic, ginger, and light coconut, served with rice pilaf & crispy papadum. 10.75
Sub Fries or Crosstrax +0.85 | Additional Papadum (1) +0.70

BAKED MAC & CHEESE
Macaroni tossed in our signature house cheese sauce with baked pub cheese on top. Served with garlic cheese breadsticks.
10.35 | Add local chopped bacon +1.25

U OF G FISH TACOS
University of Guelph sustainable Arctic Charr fillets seasoned and cooked fresh with guacamole, tomato, and chili lime coleslaw in two flour wraps. Served with choice of side.
12.45 | Sustainably farmed by 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 10.45 | 12” Large 11.95 | 16” Extra Large 15.45

LOADED MEAT-ETARIAN
Pepperoni, sausage, chopped local bacon, diced ham, tomato sauce, mozzarella.
9” Personal 10.45 | 12” Large 11.95 | 16” Extra Large 15.45

VEGGIE ARBORETUM
Kalamata olives, sun-dried tomato, arugula, caramelized onion, crumbled feta, mozzarella, pesto sauce.
9” Personal 10.45 | 12” Large 11.95 | 16” Extra Large 15.45

FORTY CREEK BBQ CHICKEN
Sliced chicken, caramelized onion, BBQ and tomato sauce, mozzarella.
9” Personal 10.45 | 12” Large 11.95 | 16” Extra Large 14.95

BLUEBERRY CHICKEN
Grilled chicken, dried blueberries, arugula, basil, tomato sauce, mozzarella.
9” Personal 10.45 | 12” Large 11.95 | 16” Extra Large 15.45

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 10.45 | 12” Large 11.95 | 16” Extra Large 15.45
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  Intertwoven malt and hop flavours, subtle fruit flavours gives this beer a lager-like crispness. 5.2% ABV
BLANCHE DE CHAMBLEY  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 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  An 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 DETOUR  A easy drinking sessional ale with light notes of orange and tropical fruit. 4.3% ABV
NICKEL BROOK HEADSTOCK IPA  A boldly hopped American style IPA with nugget hops delivering 80 IBU’s. 7% 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  Three 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. 2.50
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 and premium ground to order coffee. 3.25
FLAVOURED CINOS  Creamy and hot French Vanilla or Mochaccino. 2.50
HOT CHOCOLATE  Rich and creamy Traditional or White Hot Chocolate. 2.50
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 garlic mayo dips. 5.95
VEGGIES & DIP  Fresh sliced veggies with buttermilk dill or ranch dip. 4.25
CHIPS & SALSA  House made tortilla chips with fresh salsa for dipping. 4.95

Sample Flight (4 x 5oz) 7.25  |  Mason Mug (14oz) 5.30  |  Full Pint (20oz) 6.90  |  Shareable Pitcher (60oz) 19.90  |  Thursday Pint Day Special (20oz) 5.00
* ALL BEVERAGE PRICES INCLUDE APPLICABLE HST *
HOUSE CRAFTED DAILY FEATURES
EXPLORE OUR UNIQUE AND DELICIOUS CRAFTED FEATURES AND HOUSE MADE SOUP SELECTIONS

CHECK OUT OUR CURRENT FEATURES MENU FOR TODAY’S BISTRO FEATURE & HAND CRAFTED SOUP

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!

Campus Bakery Co.
Premium Coffee & Breakfast Bar

Monday - Friday
8:30am - 11:30am

We are committed to redefining mornings on campus!
Premium coffee including lattes, cappuccino and espresso available for take-out or enjoying with us.
Make it the perfect pair with one of our freshly made from scratch baked goods or enjoy a great full breakfast from our deliciously creative breakfast menu.

REDEFINED MORNINGS ON CAMPUS BEGINS WINTER 2018