GRYPHON GREENS
A great light entrée or start to your meal

JOHNSON 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

GRYPHON GREEK FETA
Mixed greens, grape tomato, red onion, cucumber, Kalamata olives, crumbled feta, spring herb 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

STARTERS & 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

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

CHEESY RAVIOLI BITES
Cheese stuffed breaded ravioli served with marinara dip.
Small Serving 8.35 | Shareable 16.25

DILLY OF A PICKLE
Breaded dill pickle spears with buffalo or ranch dip.
Small Serving 7.85 | Shareable 14.85

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

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

SESAME JACK CHICKEN DUMPLINGS
Stuffed egg noodle dumplings with sweet chili sauce. 7.95

JUMBO COCONUT SHRIMP
Crispy coconut breaded shrimp with sweet chili sauce. 9.95
**HAND HELD ENTRÉES**
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

**BRANION GOLD MELT**
House breaded chicken, bacon, melted cheese, U of G honey, sweet chili sauce, flatbread ciabatta bun. 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

**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

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

**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

**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

**CHILI BEEF WRAP**
Sliced beef, Woolwich goat cheese, spinach, grilled veggies, sweet chili sauce, garlic pesto wrap. 11.35

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

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

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

ORGANIC LAGER HADDOCK
Haddock fillet in our signature Mill St. Organic Lager beer batter with apple cranberry coleslaw and your choice of side dish.
12.35 | Additional Fillet +3.95

STUFFED CAP & CHEESE
Stuffed cheese cappelletti pasta with a signature House cheese sauce baked and served with garlic cheese sticks.
9.95 | Add chopped local bacon on top +1.25

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

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

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

CHOCOLATE CARAMEL CAKE
Freshly baked cake with a sweet caramel glaze. 4.25

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

† Please note that papadums are not gluten-free.
ALEXANDER KEITH’S IPA  Brewed in Halifax using fine light barleys 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
CREEMORE SPRINGS  A tastefully delicious craft amber lager brewed in locally in Creemore, Ontario. 5% ABV
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
HOP CITY 8TH SIN BLACK LAGER  A dark brown lager brewed with eight malt varieties for a roasted malt flavour. 5% ABV
LOWENBRAU  A German style lager with a pale gold colour, soft malt & grain flavour with a clean hop finish. 5.2% 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  Four rotational craft beer and seasonal selections. Discover this month’s featured flavours.
SMALL BATCH CIDER TAP  An ever-changing variety of local craft ciders, ask your server for our current feature.

LOCAL & NATIONAL TALL CANS

3 Speed Lager  Creemore Lot 9 Pilsner  Sleeman Lift Coconut Beer
Amsterdam Downtown Brown  KLB Raspberry Wheat  Sleeman Original
Boneshaker IPA  Molson Canadian  Sleeman Railside Sessional Ale
Budweiser  Moosehead Lager  Side Launch Wheat
Bud Light  Muskoka Mad Tom IPA  Wellington Kickin’ Back Sessional
Cracked Canoe Lager  Muskoka Cream Ale

Local & National Tall Cans (473mL) 6.00 | Monday Tall Can Special 4.50 | Tuesday Sleeman Tall Can Special 4.00

PREMIUM & IMPORT TALL CANS

Brickworks Queen St. Cider  Mad Jack Cider  Sapporo Lager
Corona Extra  Magner’s Pear Cider  Smirnoff Ice (341mL Bottle)
Guinness Pub Stout  Nickle Brook Gluten-Free 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