LOADED NACHO BOARD
Tortilla chips, melted pub cheese, green pepper, tomato, green onion, jalapeño, fresh salsa & sour cream.
Regular 9.95   |   Shareable 15.65

CLASSIC SIDELINES
Choose from classic cut fries, crosstrax, or freshly cooked cactus kettle chips.
Regular 4.95   |   Shareable 7.85

SWEET POTATO FRIES or ONION RINGS
Thick cut onion rings or sweet potato fries served with chipotle or creamy avocado 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

healthy gryphon greens

JOHNSTON GREEN SALAD
Mixed greens and veggies with choice of balsamic, buttermilk dill, ranch, spring herb vinaigrette, Catalina, blue cheese.
Small 5.50   |   Entree 6.80

GRYPHON GREEK SALAD
Mixed greens, sliced grape tomato, cucumber, red onion, kalamata olive, crumbled feta, spring herb vinaigrette.
Small 5.95   |   Entree 7.25

CAMPUS CLASSIC CAESAR
Crisp romaine, house-baked croûtons, chopped bacon, fresh parmesan & creamy dressing.
Small 5.95   |   Entree 7.25   |   Sliced Chicken +2.70

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

FALL SUPER SALAD
Fresh greens, edamame, pickled beet, feta, pumpkin seeds, apple & quinoa with a signature cinnamon honey vinaigrette.
Entree 11.95   |   Sliced Chicken or Vegan Chick’n +2.70

ANCHO STEAK SALAD
Grilled local striploin, romaine, grape tomato, sautéed seasonal veggies, feta, creamy avocado ranch dressing. 14.95
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, local goat cheese, spinach, tomato, avocado ranch sauce, artisan triangle focaccia loaf.

| 11.95   | Grilled Chicken or Vegan Chick’n +2.70 |

**BRAISED BEEF BANH MI**
Marinated thin sliced local beef, crisp pickled daikon and carrot, lettuce, cucumber, and sriracha aioli 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. 12.45

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

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

**PORTOBELLO MUSHROOM GRILLER**
Grilled portobello mushroom, Ontario Brie, BBQ sauce, greens, tomato, avocado ranch sauce, potato herb bun. 10.65

**UNDERGRAD GRILLED CHEESE**
Canadian cheddar, roasted garlic butter, white or wholegrain panini bread. 8.45

| Deli Ham & Swiss +1.95   | Local Bacon & Tomato +1.95 |

**BIG CHEESE & BACON**
Local bacon, melted Canadian cheddar, mixed greens, tomato, red onion, pickles. 13.95

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

| With Canadian cheddar +0.95   | Forty Creek BBQ sauce +0.50 |

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

**TEXAS BBQ PIZZA**
Mozzarella, pepperoni, crispy onion straws, BBQ sauce, tomato, and a roundhouse kick of Frank’s Red Hot. 13.95

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 WRAP**
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.

**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, sautéed mushrooms, crispy onion straws, mixed greens, tomato, pickles. 13.95

| With Canadian cheddar +0.95   | Forty Creek BBQ sauce +0.50 |

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

**TEXAS BBQ PIZZA**
Mozzarella, pepperoni, crispy onion straws, BBQ sauce, tomato, and a roundhouse kick of Frank’s Red Hot. 13.95

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
wings & tenders
Served with sliced veggies and choice of side dish.

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

15.50  |  Just Wing It (No Side) 13.50

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.

12.35  |  Toss them in sauce +0.75

gourmet pizza
Hand crafted thin crust with gourmet toppings.

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 (6) 10.85  |  12” Large (8) 12.45  |  16” Extra Large (12) 15.85

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

9” Personal (6) 10.85  |  12” Large (8) 12.45  |  16” Extra Large (12) 15.45

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

9” Personal (6) 10.85  |  12” Large (8) 12.45  |  16” Extra Large (12) 15.65

PERFECTO! CAPRESE
Sliced tomato, fresh sliced basil, bocconcini cheese, garlic oil, mozzarella, and balsamic reduction.

9” Personal (6) 10.85  |  12” Large (8) 12.45  |  16” Extra Large (12) 15.65

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 (6) 10.85  |  12” Large (8) 12.45  |  16” Extra Large (12) 15.65

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

15.95  |  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.

11.75  |  Enjoy with two veggie samosas +4.95

BUTTERNUT SQUASH RAVIOLI
Savoury butternut squash ravioli in a signature House brown butter sauce toasted pumpkin seeds, parmesan and baked garlic cheese breadsticks.

10.95  |  Sliced Chicken or Vegan Chick’n +2.70

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

10.55  |  Choice of Mild, Medium, or Hot Spice

CHICKEN TIKKA MASALA
Marinated chicken in a savoury spiced tomato sauce with garlic, ginger, and light coconut, served with rice pilaf & crispy papadum.

11.75  |  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

CAMPUS BAKERY DESSERTS
Explore and indulge in our fresh, made-from-scratch desserts prepared in-house by our talented bakery staff!
Have an allergen? Gluten-free or vegan?
Many of our items can be deliciously prepared as vegan or gluten-friendly upon request. Please inform your server of any allergy or special dietary requests 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

EGG-STADA TOSTADA
Two corn tortillas topped with local shredded beef, fried egg, pub mix cheese, romaine lettuce, and House salsa.
9.67 | Enjoy it as a Vegan dish upon request | Make it a combo +2.25

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, sausage, green pepper, and fresh salsa.
9.87 | With Side & Hot Beverage +2.25

BACON EXPLORER MELT
Wellington County bacon, sliced apple, and melted cheddar sandwiched on brioche French toast
9.87 | With Side & Hot Beverage +2.25

 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 panakes cooked fresh to order.
Regular 3.97 | Share with Friends 6.97

PERFECT PARFAIT
Featuring fresh sliced fruit, creamy vanilla yoghurt, and Housemade Granola Clusters.
4.47 | Enjoy it in-house or on the go!

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, sausage, green pepper, and fresh salsa.
9.87 | With Side & Hot Beverage +2.25

BACON EXPLORER MELT
Wellington County bacon, sliced apple, and melted cheddar sandwiched on brioche French toast
9.87 | With Side & Hot Beverage +2.25

campus bakery dessert
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. 5.25

PUMPKIN CARAMEL CREME BRULEE
Creamy spiced pumpkin custard with hand torched caramel sauce on top. 5.75

OREO EXPLOSION
Campus Bakery decadent Oreo brownie triangles served atop two scoops of French Vanilla ice cream. 5.45

HARVEST APPLE STICKY TOFFEE
Made from scratch pudding cake with Ontario apples and warmed caramel sauce. 4.95

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

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

**BAR SNACKS**

**TWISTED PRETZEL**

Campus Bakery made large pretzel with honey lager dip. 4.35

**CACTUS CHIP DIP**

Fresh kettle chips with chipotle and avocado ranch dips. 5.95

**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

**ALEXANDER KEITH’S IPA**

Brewed in Halifax. Light & Mildly Hoppy. 5% ABV

**BEAU’S LUG TREAD**

Subtle fruit flavours with a lager-like crispness. 5.2% ABV

**BLANCHE DE CHAMBY**

Double fermented wheat beer brewed in Quebec. 5% ABV

**BRICKWORKS CIDER**

Locally made using fresh orchard apples. Dry & Crisp 5% ABV

**BUDWEISER**

A world-renowned Beechwood aged lager. 5% ABV

**BUD LIGHT**

Brewed with rice and malted barley. Clean & crisp. 4% ABV

**COLLECTIVE ARTS STRANGER THAN FICTION**

A full-bodied porter with roasted chocolate malts. 5.5% ABV

**GOOSE ISLAND IPA**

Bourbon coloured India Pale Ale 55 IBU’s. 5.9% ABV

**LAKE OF BAYS SPARK HOUSE RED**

Deep copper red with caramel & toasted grain notes. 5% ABV

**MOOSEHEAD LAGER**

Canadian barley and Spruce Lake water. Light bodied. 5% ABV

**MILL ST. COBBLESTONE STOUT**

Hints of chocolate and walnut. Great drinking stout 4.2% ABV

**MILL ST. ORGANIC**

Organic malts and hops. Crisp, light refreshing taste. 4.2% ABV

**MILL ST. 100th MERIDIAN**

Amber ale with organic prairie malts and hops. 5% ABV

**MUSKOKA CREAM ALE**

An easy drinking amber ale with a smooth finish. 5% ABV

**NICKEL BROOK HEADSTOCK IPA**

Easy Boldly hopped American style IPA. 80 IBU's. 7% 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 beer with citrus & coriander notes. 5.2% ABV

**SLEEMAN HONEY BROWN**

Clover honey, toasted grain & caramel notes. 5.2% ABV

**WELLINGTON ONE-OFF ROTATIONAL**

A showcase of delicious crafted brews from Guelph.

**FEATURE ROTATIONAL TAPS**

Five ever-changing rotational craft beer and cider selections. Please ask to discover this month’s featured flavours.

Mason Jar (14oz) 4.95 | Full Pint (20oz) 6.25 | Pitcher (60oz) 18.65

Thursday Pint Day Special (20oz) 4.65

**STELLA ARTOIS**

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

Mason Jar (14oz) 5.45 | Chalice Pint (16oz) 6.75 | Pitcher (60oz) 19.85

* BEVERAGE PRICES SUBJECT TO APPLICABLE HST *
<table>
<thead>
<tr>
<th>Date</th>
<th>Day</th>
<th>Soup</th>
<th>Main Course</th>
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</thead>
<tbody>
<tr>
<td>MONDAY, SEPTEMBER 24</td>
<td></td>
<td>CREAM OF MUSHROOM</td>
<td>FETTUCCINI ALFREDO: Freshly cooked fettuccini noodles tossed in a House-made Alfredo sauce with cheesy garlic breadsticks. 10.95</td>
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<tr>
<td>TUESDAY, SEPTEMBER 25</td>
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<td>CHICKEN NOODLE</td>
<td>SCORPION BITE SANDWICH: Trinidadian-inspired battered chicken sandwich featuring a House-made sauce with fresh peaches and spicy hot scorpion peppers and choice of side dish. Available with vegan chick’n or mild BBQ sauce substitution upon request. 11.35</td>
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<td>WEDNESDAY, SEPTEMBER 26</td>
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<td>EAST COAST CLAM CHOWDER</td>
<td>BLUEBERRY PULLED PORK: Slow cooked pulled pork with fresh blueberries and Asian-inspired coleslaw on a potato scallion brioche bun, served with choice of side dish. 12.95</td>
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<td>THURSDAY, SEPTEMBER 27</td>
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<td>CURRIED PUMPKIN &amp; SQUASH</td>
<td>DEVIL’S ROCK SALAD: Toasted walnuts, sliced apples, and Devil’s Rock signature blue cheese over fresh greens with a House-made Maple Balsamic Dressing. 10.95</td>
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<td>FRIDAY, SEPTEMBER 28</td>
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<td>JALAPENO CORN CHOWDER</td>
<td>LEMON PEPPER SALMON SALAD: Marinated salmon fillet freshly cooked to order and served with fresh greens, veggies and Buttermilk Dill Dressing. 12.95</td>
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<td>SATURDAY, SEPTEMBER 29</td>
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<td>ROASTED RED PEPPER</td>
<td>PULLED PORK PERSONAL PIZZA: Slowed cooked pulled pork, caramelized onions, feta cheese, mozzarella and tomato sauce. 10.95</td>
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<td>MONDAY, OCTOBER 1</td>
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<td>CREAMY CARROT GINGER</td>
<td>BEER BATTERED TENDERS: Local lager battered chicken breast, served with choice of dipping sauce, fresh crudités, and side dish. 13.95</td>
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<td>TUESDAY, OCTOBER 2</td>
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<td>THAI CURRY CHICKEN &amp; VEGGIE</td>
<td>CHICKEN ENCHILADA: Tex-Mex seasoned chicken with black beans wrapped up and baked with fresh salsa, sour cream and choice of side. 11.95</td>
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<td>WEDNESDAY, OCTOBER 3</td>
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<td>TOMATO CHEVRE</td>
<td>VEGGIE LASAGNA: House-made lasagna layered with roasted veggies, Bechamel sauce and gooey mozzarella cheese. Served with garlic cheese breadsticks. 11.95</td>
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<td>THURSDAY, OCTOBER 4</td>
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<td>SEAFOOD &amp; LOCAL SAUSAGE</td>
<td>GENERAL TSO CHICKEN: Marinated battered savoury chicken served over a freshly prepared vegetable and rice stir-fry. 11.95</td>
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<td>FRIDAY, OCTOBER 5</td>
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<td>BRIE &amp; CHEDDAR ALE</td>
<td>LOCAL STEAK &amp; POTATO PIE: A generous slice of a savoury Housemade local striploin steak and potato pie served with choice of side dish. 11.95</td>
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<td>SATURDAY, OCTOBER 6</td>
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<td>TOMATO BASIL</td>
<td>JERK CHICKEN SANDWICH: Pulled jerk chicken with creamy coleslaw served on a brioche bun with choice of side dish. 11.35</td>
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