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

healthystir-fry 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, carrot & 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

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

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

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

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
**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 STRIPLOIN**
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.

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

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

brioche 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

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

ggg-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

early bird personal pizza
handmade pizza crust with hollandaise sauce, local pork sausage, sliced tomato, two eggs, and melted pub mix.

10.97  |  make it a combo +2.25

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.

5.25

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!
choice of savoury home fries, potato pancakes, or fresh sliced fruit and any hot beverage or non-stop juice.

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

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

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

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 CHAMBLY
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 *

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
<table>
<thead>
<tr>
<th>Date</th>
<th>Meal</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Monday, November 5</td>
<td>Soup: Local Sausage &amp; Kale</td>
<td>Devil's Rock Savoury Salad: Sliced Anju pear, candied pecans, Devil's Rock blue cheese, choice of chicken or vegan chick'n with fresh greens and House made savoury dressing. 12.95</td>
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<td>Tuesday, November 6</td>
<td>Soup: Cobblestone Stout French Onion</td>
<td>Avocado Ranch BLT: Local bacon, sliced tomato, fresh greens, guacamole, and avocado ranch sauce on Campus Bakery honey oat bread, served with choice of side. 11.95</td>
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<td>Wednesday, November 7</td>
<td>Soup: Tomato Basil</td>
<td>Smoked Duck Sandwich: Sweet cherries, Swiss cheese, arugula, and smoked duck on a flatbread ciabatta bun with choice of side dish. 11.95</td>
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<td>Thursday, November 8</td>
<td>Soup: Creamy Mushroom</td>
<td>Hawaiian Crispy Chicken Wrap: Hand breaded crispy chicken with vermicelli noodles, sauteed veggies, and sweet and spicy sauce on a flour tortilla, served with choice of side. 11.95</td>
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<td>Friday, November 9</td>
<td>Soup: Won Ton</td>
<td>Toasted Walnut Fettuccini: Freshly prepared fettuccini noodles tossed in a House basil pesto sauce with toasted walnuts and beef meatballs. 11.95</td>
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<td>Saturday, November 10</td>
<td>Soup: Milestone</td>
<td>Spicy Chicken Sandwich: Hand breaded chicken, scorpion pepper sauce, and creamy coleslaw on a brioche bun, served with choice of side. 11.95</td>
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<tr>
<td>Monday, November 12</td>
<td>Soup: Chicken, Vegetable &amp; Rice</td>
<td>Smoked Meat Sandwich: Stacked smoked meat, creamy dijon sauce, mozzarella, and crispy onion straws on a Campus Bakery Stout-infused bun with choice of side. 12.95</td>
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<td>Tuesday, November 13</td>
<td>Soup: Miso</td>
<td>Asian Inspired Pulled Pork: U of G Summer Blossom Honey-Sriracha pulled pork on a Hand made Chinese-style steam bun with Asian-inspired coleslaw, served with choice of side. 12.95</td>
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<td>Wednesday, November 14</td>
<td>Soup: Roasted Butternut Squash</td>
<td>Southern Chicken Personal Pizza: Seasoned chicken, mozzarella, diced tomato, black olives, and House sauce with drizzled guacamole sauce on top. 10.95</td>
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<td>Thursday, November 15</td>
<td>Soup: Hearty Chicken Noodle</td>
<td>Frank's Poutine Burger: Local 8oz. burger with battered cheese curds and Frank's Red Hot atop, served with choice of side. 13.95</td>
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<tr>
<td>Friday, November 16</td>
<td>Soup: Cream of Vegetable</td>
<td>Sweet &amp; Spicy Beef Wrap: Shaved local beef, sauteed veggies, cheddar cheese, sweet &amp; spicy Thai sauce, pesto wrap, served with choice of side. 11.95</td>
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<tr>
<td>Saturday, November 17</td>
<td>Soup: Roasted Parsnip &amp; Pear</td>
<td>Smokey Jalapeno Grilled Cheese: Ontario smoked cheddar with sliced jalapeno and choice of white or whole grain bread, served with choice of side. 9.95</td>
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<tr>
<td>Sunday, November 18</td>
<td>Soup: Balsamic Beef &amp; Vegetable</td>
<td>Pulled Pork Personal Pizza: House made pulled pork, mozzarella, caramelized onion, drizzled BBQ sauce, crumbled feta, house sauce base. 10.95</td>
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**Handmade Seasonal Pies**

- Oreo Butter Cream Cake: Campus Bakery specialty with butter cream, chocolate oreo brownie and fudge. 5.95
- Fresh harvest fruit pies with handmade crust, Ask your server for today's selection. 4.95