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

CLASSIC SIDELINES
Choose from classic cut fries, crostrax, 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 crostrax with hearty beef gravy and melted local cheese curds.
Regular 8.65   |   Shareable 13.95

CHEESY PULL APART LOAF
Rosemary foccassia, pub cheese, garlic butter, marinara.
Regular 7.45   |   Shareable 14.95

JUMBO COCONUT SHRIMP
Crispy coconut breaded shrimp with sweet chili sauce.
Regular (7) 9.65   |   Shareable (15) 18.75

VEGGIE SAMosas
Locally made. Spiced potato and green pea samosas served with sweet & tangy tamarind chutney.
Regular (2) 4.95   |   Shareable (6) 14.45

ALUMNI ANTOJITOS
House-made jalapeno cream cheese wrapped up and toasted with fresh salsa and sour cream.
Regular 9.95   |   Shareable 18.95

CHEESY RAVIOLI BITES
Breaded cheese stuffed ravioli with marinara dip.
Regular (7) 8.95   |   Shareable (15) 17.85

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
Spinach, artichoke, cream cheese, parmesan, asiago, and mozzarella served with tortilla and cactus kettle chips.
Regular 10.35   |   Shareable 19.35

TOSSED CAULIFLOWER BITES
Battered fried cauliflower served with choice of buttermilk dill, Frank's Red Hot, or ranch dip.
Regular (10) 7.95   |   Shareable (20) 14.35
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

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

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

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.

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.
Fresher 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

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/CAPPUCINO  Authentic steamed milk & premium ground to order coffee. 3.25
FLAVOURED CAPPUCINO  Creamy and hot French Vanilla or Mochaccino. 2.50
HOT CHOCOLATE  Rich and creamy Traditional or White Hot Chocolate. 2.50

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.

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/CAPPUCINO  Authentic steamed milk & premium ground to order coffee. 3.25
FLAVOURED CAPPUCINO  Creamy and hot French Vanilla or Mochaccino. 2.50
HOT CHOCOLATE  Rich and creamy Traditional or White Hot Chocolate. 2.50

TAP BEER

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
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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/CAPPUCINO  Authentic steamed milk & premium ground to order coffee. 3.25
FLAVOURED CAPPUCINO  Creamy and hot French Vanilla or Mochaccino. 2.50
HOT CHOCOLATE  Rich and creamy Traditional or White Hot Chocolate. 2.50

* 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
MONDAY, NOVEMBER 19
Soup: DILL PICKLE & POTATO
RED PEPPER & BRIE BURGER
Choice of local beef, chicken, or veggie burger with roasted red pepper, creamy brie, tomato, onions, and fresh greens, served with choice of side. 13.95

TUESDAY, NOVEMBER 20
Soup: COCONUT CHICKEN & VEGGIE
LOCAL BEEF or VEGGIE LASAGNA
Choice of house made local beef & veggie or vegetarian lasagna with garlic breadsticks and choice of side. 10.95

WEDNESDAY, NOVEMBER 21
Soup: SEAFOOD CHOWDER
MEATBALL HOAGIE
Choice of local beef or veggie meatballs with sauteed veggies and mozzarella cheese on a Campus Bakery fresh roll, served with choice of side dish. 12.95

THURSDAY, NOVEMBER 22
Soup: BEEF & VEGGIE WITH RICE
TROPICAL CHICKEN SALAD
Sliced grilled chicken, pineapple, mango, crumbled feta, and fresh greens with a House citrus vinaigrette. 10.95

FRIDAY, NOVEMBER 23
Soup: MISO CURRIED TOFU
CHICKEN & VEGGIE MASALA QUESADILLA
Diced chicken and vegetables marinated in a House Masala sauce with basmati rice and mozzarella, served with side. 12.95

SATURDAY, NOVEMBER 24
Soup: SWEET PEA & CURRIED TOFU
CHICKEN POT PIE
Local seasoned chicken, carrots, peas, corn, and potato baked with a signature gravy, served with choice of side. 11.35

MONDAY, NOVEMBER 26
Soup: HOMESTYLE CHICKEN NOODLE
SUPER KALE SALAD
Fresh kale with sliced pear, toasted almonds, dried cranberries and crumbled feta with a House made feta and herb vinaigrette. 10.95

TUESDAY, NOVEMBER 27
Soup: MUSHROOM & LEEK
HAWAIIAN CHICKEN KABOBS
Chicken, green pepper, red onion, and pineapple kabobs marinated in a House teriyaki sauce, served over a bed of basmati rice with choice of side. 11.95

WEDNESDAY, NOVEMBER 28
Soup: GLUTEN-FREE BUTTERNUT SQUASH
APPLE BACON GRILLED CHEESE
Local bacon with smoked cheddar on white or wholegrain panini bread, served with choice of side. 9.95

THURSDAY, NOVEMBER 29
Soup: CREAMY TOMATO
LOCAL BEEF LASAGNA
House made local beef & veggie cheesy lasagna with garlic breadsticks and choice of side. 10.95

FRIDAY, NOVEMBER 30
Soup: VERMICELLI CHICKEN VEGETABLE
GENERAL TSO CHICKEN
Hand battered chicken with an authentic savoury sauce and vegetables served over a bed of rice. 10.95

SATURDAY, DECEMBER 1
Soup: SMOKED HAM & PEA
TURKEY & ZESTY PESTO SANDWICH
Deli turkey, zesty basil pesto, tomato, Swiss cheese and fresh greens on a freshly made-from-scratch Campus Bakery bun, served with choice of side. 10.95

OREO BUTTER CREAM CAKE
Campus Bakery specialty with butter cream, chocolate oreo brownie and fudge. 5.95

HANDMADE SEASONAL PIES
Fresh harvest fruit pies with handmade crust, Ask your server for today’s selection. 4.95