## LOADED NACHO BOARD
Tortilla chips, melted pub cheese, green pepper, tomato, green onion, jalapeño, fresh salsa & sour cream.
- Regular 10.65 | Shareable 16.35 | Sliced Chicken +2.95

## THAI WONTON NACHO BOARD
Housemade wonton chips, shredded carrot, tomato, green onion, pub cheese, drizzled sweet chili sauce & sour cream.
- Regular 10.65 | Shareable 16.35 | Sliced Chicken +2.95

## 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

## BRANION BRUSCHETTA
Toasted focaccia loaf with fresh tomato basil bruschetta mix.
- Regular (4) 6.85 | Shareable (8) 12.95

## JUMBO COCONUT SHRIMP
Crispy coconut breaded shrimp with sweet chili sauce.
- Regular (7) 9.95 | Shareable (15) 19.35

## VEGGIESAMOSAS
Locally made. Spiced potato and green pea samosas served with sweet & tangy tamarind chutney.
- Regular (2) 4.95 | Shareable (6) 14.65

## 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 four 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 10.45 | Shareable 19.45

## CLASSIC SIDELINES
Classic cut fries, crosstrax, or freshly cactus kettle chips.
- Regular 4.95 | Shareable 7.85

## JOHNSTON GREEN SALAD
Mixed greens and veggies with choice of balsamic, buttermilk dill, ranch, spring herb vinaigrette, Catalina, blue cheese.
- Small 5.95 | Entree 6.95

## GRYPHON GREEK SALAD
Mixed greens, sliced grape tomato, cucumber, red onion, kalamata olive, crumbled feta, spring herb vinaigrette.
- Small 6.25 | Entree 7.65

## CAMPUS CLASSIC CAESAR
Crisp romaine, house-baked croûtons, chopped bacon, fresh parmesan & creamy dressing.
- Small 6.25 | Entree 7.65 | Sliced Chicken +2.95

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

## SUMMER STRAWBERRY SALAD
Fresh greens, cucumber, sliced strawberries, crumbled feta, fried won tons, House strawberry vinaigrette.
- Entree 11.65 | Sliced Chicken or Vegan Chick’n +2.95

## ANCHO STEAK SALAD
Grilled local striploin, romaine, grape tomato, sautéed seasonal veggies, feta, creamy avocado ranch dressing. 15.95
daily soup

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

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. 12.25
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. 14.25

SUPER AGGIE
Swiss cheese, BBQ sauce, sautéed mushrooms, crispy onion straws, mixed greens, tomato, pickles. 14.25
With Canadian cheddar +0.95 | Forty Creek BBQ sauce +0.50

DELUXE GUAC & CHEESE
Guacamole, Swiss cheese, crispy onion straws, mixed greens, tomato, pickles. 14.25

CHIPOTLE BLT
Local bacon, chipotle mayo, crispy onion straws, lettuce, tomato, pickles. 14.25

great sandwiches

Served with pickle spear and choice of side dish.

PORTICO GRILLED VEGGIE
Balsamic grilled veggies, local goat cheese, fresh greens, tomato, avocado ranch sauce, artisan triangle focaccia loaf.
11.95 | Grilled Chicken or Vegan Chick’n +2.95

PHILLY CHEESE STEAK
Slow roasted local beef, Forty Creek BBQ sauce, melted mozzarella, sautéed green pepper and onion on a handmade Campus Bakery Co. artisan baguette. 12.95

CHICKEN AVOCADO CLUB
Local chicken, Ontario goat cheese, local bacon, tomato, fresh greens, guacamole, fresh baked honey oat bread. 12.95

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. 10.85

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.
13.85 | Available with regular mayo upon request

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

CAMPUS BAKERY DESSERTS
Explore and indulge in our fresh, made-from-scratch desserts prepared in-house by our talented bakery staff!
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.
15.95 | Just Wing It (No Side) 13.95

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.
12.65 | Toss them in sauce +0.75

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.
16.95 | 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.
11.85 | Enjoy with two veggie samosas +4.95

CHANNA MASALA
Tender chick peas in an authentic tomato onion sauce with fresh spices, served with rice pilaf & crispy papadum.
10.65 | Choice of Mild, Medium, or Hot Spice

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

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) 10.95 | 12” Large (8) 12.55 | 16” Extra Large (12) 15.95

LOADED MEAT-ETARIAN
Pepperoni, sausage, chopped local bacon, diced ham, tomato sauce, House tomato sauce, mozzarella.
9” Personal (6) 10.95 | 12” Large (8) 12.55 | 16” Extra Large (12) 15.95

VEGGIE ARBORETUM
Kalamata olives, sun-dried tomato, caramelized onion, crumbled feta, House tomato sauce, mozzarella.
9” Personal (6) 10.95 | 12” Large (8) 12.55 | 16” Extra Large (12) 15.95

PERFECTO! CAPRESE
Sliced tomato, fresh sliced basil, bocconcini cheese, mozzarella, House tomato sauce, and balsamic reduction.
9” Personal (6) 10.95 | 12” Large (8) 12.55 | 16” Extra Large (12) 15.95

SELF-MADE GRYPHON
Create your own favorite with House 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, sliced jalapeno, hot banana pepper, kalamata olive.
9” Personal (6) 10.95 | 12” Large (8) 12.55 | 16” Extra Large (12) 15.95
**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 4.57 | Share with Friends 6.97

**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 +1.25 | Make it a combo +2.50

**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, local bacon, green pepper, and fresh salsa.
9.87 | With Side & Hot Beverage +2.50

**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 +2.50

**APPLE BACON MELT**
Wellington County bacon, sliced apple, and melted cheddar sandwiched on brioche French toast.
9.87 | With Side & Hot Beverage +2.50

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**Have an allergen? Gluten-free or vegan?**
Many of our items can be deliciously prepared as vegan or gluten-friendly upon request. Please ask your server for our Special Diets Menu and confirm details at time of order.

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**FUNNEL CAKE FRIES**
House-made cake batter fried to order and served with fresh raspberry sauce and scoop of French Vanilla ice cream. 5.25

**DEEP FRIED CHEESECAKE**
Freshly made cheesecake, deep fried to order, served with drizzled caramel and chocolate sauce. 5.95

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

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

**ROOT BEER or COCA-COLA FLOAT**
Two scoops of French Vanilla ice cream with choice of Barq’s Root Beer or Coca-Cola. 3.95

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**make it a combo!**
Grab a great deal by adding a side and hot beverage +2.50
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

MUSKOKA MONTHLY FEATURE Venture through a variety of quality small batch craft brews.
NICKEL BROOK HEADSTOCK IPA Easy Boldly hopped American style IPA. 80 IBU’s. 7% ABV
RICKARDS RED Medium-bodied ruby red ale with caramel notes. 5.2% 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 Belgian white beer with citrus & coriander notes. 5.2% ABV
SLEEMAN HONEY BROWN Clover honey, toasted grain & caramel notes. 5.2% ABV
WELLY UPSIDE IPA East coast style with grapefruit & tropical hop notes. 6.8% ABV

FEATURE ROTATIONAL TAPS Four rotational craft beer and cider selections. Please ask to discover this week’s featured flavour.

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

* ALL 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, APRIL 29**
Soup: MUSHROOM TOFU MISO

**GENERAL TSO CHICKEN**
House battered local chicken bites with sauteed peppers, onions, and mushrooms in an authentic savoury sauce, served over a bed of fresh basmati rice. 10.95

**TUESDAY, APRIL 30**
Soup: BROCCOLI & WHITE CHEDDAR

**FRESH APPLE BUTTER**
Local pork and beef burger prepared fresh in-house with glazed green apple, sweet onion, and Canadian cheddar. Served with choice of side dish. 14.25

**WEDNESDAY, MAY 1**
Soup: BEEF, BARLEY & VEGETABLE

**ROASTED TURKEY & BACON CLUB**
Roasted turkey, local bacon, fresh pesto, Canadian Swiss cheese, sundried tomato, crispy onion straws, mixed greens and tomato with your choice of side. 11.95

**THURSDAY, MAY 2**
Soup: SEAFOOD CHOWDER

**TRADITIONAL PIEROGI PLATE**
Traditional potato dumplings served with fresh herbed sour cream, diced scallions, chopped bacon and sliced veggies with buttermilk dill dip. 9.95

**FRIDAY, MAY 3**
Soup: HOT & SOUR

**FRESH FALAFEL FOLD**
Hand made chick pea falafel balls with sliced cucumber, lettuce, tomato, garlic tahini sauce, folded in a pita. 11.55

**MONDAY, MAY 6**
Soup: GINGER CHICKEN VEGETABLE

**ITALIA PANINI SI SCIOLGONO**
Italian-inspired panini melt with cured meats, sliced tomato, mixed greens, House dijon mayo and provolone cheese on marble rye panini loaf with your choice of side. 10.95

**TUESDAY, MAY 7**
Soup: CURRIED SWEET POTATO

**MEATBALL SUB**
Hearty beef meatballs with roasted vegetables, tomato marinara, and mozzarella. Served with choice of side. 10.95

**WEDNESDAY, MAY 8**
Soup: ROASTED RED PEPPER w/CHEVRE

**TIGER SHRIMP PO BOY**
Oven roasted tiger shrimp with julienne vegetables and savoury sauce on a Campus Bakery scratch-made baguette, served with your choice of side. 11.95

**THURSDAY, MAY 9**
Soup: CREAMY VEGETABLE

**BEEF TENDERLOIN PERSONAL PIZZA**
Sliced beef tenderloin, caramelized onion, pickled red cabbage, green pepper, mozzarella, and House tomato sauce, with a drizzle of sweet and spicy sauce on top. 10.85

**FRIDAY, MAY 10**
Soup: CREAMY COCONUT MUSHROOM w/QUINOA

**GARLIC FETTUCCINI PLATE**
Fettuccini noodles cooked to order with creamy garlic fettuccini sauce, sliced mushrooms and beef meatballs, served with toasted garlic breadsticks. 10.95

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**SPRING & SUMMER HOURS**

- **Monday, Tuesday & Friday**
  8:30am - 6pm
- **Wednesday & Thursday**
  8:30am - 7pm
- **Saturday & Sunday**
  Closed (Available for Private Events - Call for details)

**START THE DAY OFF RIGHT**

Join us weekdays for fresh made-to-order breakfast or a scratch-made baked good and premium organic Campus Brew coffee from Campus Bakery Co.

* Available daily from 8:30am - 11:30am *

Get a nutritious start to your day!