LOADED NACHO BOARD
Tortilla chips, melted pub cheese, green pepper, tomato, green onion, jalapeño, fresh salsa & sour cream.
Regular 9.95 | Shareable 15.65 | Sliced Chicken +2.90

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

appetizers & sharing

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) 9.85 | Shareable (15) 18.95

VEGGIE SAMosas
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 10.35 | Shareable 19.35

TOSSED CAULIFLOWER BITES
Battered fried cauliflower served with choice of buttermilk dill, Frank’s Red Hot, or ranch dip.
Regular (1lb) 7.95 | Shareable (2lbs) 14.35

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 6.90

GRYPHON GREEK SALAD
Mixed greens, sliced grape tomato, cucumber, red onion, kalamata olive, crumbled feta, spring herb vinaigrette.
Small 5.95 | Entree 7.35

CAMPUS CLASSIC CAESAR
Crisp romaine, house-baked croûtons, chopped bacon, fresh parmesan & creamy dressing.
Small 5.95 | Entree 7.35 | Sliced Chicken +2.90

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

WINTER KALE SALAD
Fresh kale, dried cranberries, toasted slivered almond, sesame seeds, fried won tons, House creamy citrus dressing.
Entree 11.65 | Sliced Chicken or Vegan Chick’n +2.90

ANCHO STEAK SALAD
Grilled local striploin, romaine, grape tomato, sautéed seasonal veggies, feta, creamy avocado ranch dressing. 15.85
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, fresh greens, tomato, avocado ranch sauce, artisan triangle focaccia loaf. 11.95 | Grilled Chicken or Vegan Chick’n +2.90

PHILLY CHEESESTEAK
Slow roasted local beef, Forty Creek BBQ sauce, melted mozzarella, sautéed green pepper and onion on a homemade 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

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

on the sidelines
All of our sandwiches, wraps, and burgers come complete with your choice of side dish:

- or trade up to -

Classic Cut Fries, Crosstrax Fries, Cactus Kettle Chips
Johnston Green Salad, Sliced Veggies & Dip

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, House tomato sauce, mozzarella.
9" Personal (6) 10.85 | 12" Large (8) 12.45 | 16" Extra Large (12) 15.85

VEGGIE ARBORETUM
Kalamata olives, sun-dried tomato, caramelized onion, crumbled feta, House tomato sauce, mozzarella.
9" Personal (6) 10.85 | 12" Large (8) 12.45 | 16" Extra Large (12) 15.85

PERFECTO! CAPRESE
Sliced tomato, fresh sliced basil, bocconcini cheese, mozzarella, House tomato sauce, and balsamic reduction.
9" Personal (6) 10.85 | 12" Large (8) 12.45 | 16" Extra Large (12) 15.85

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) 10.85 | 12" Large (8) 12.45 | 16" Extra Large (12) 15.85

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.
16.85 | 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

STUFFED MUSHROOM RAVIOLI
Mushroom, parmesan, and mozzarella stuffed ravioli with sauteed mushrooms, rosemary, and creamy mushroom sauce, served with baked garlic cheese breadsticks.
10.95 | Sliced Chicken or Vegan Chick’n +2.90

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

LAMB KORMA
Tender lamb in a savoury cream sauce with garlic, onion, and cashew, served with rice pilaf & crispy papadum.
12.85 | 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!
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**
Savory diced home fries or mini potato panakes cooked fresh to order.
Regular 3.97 | 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 +1.20 | 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, local bacon, 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

**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

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

**Breakfast 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

**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

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.

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

**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**  Dry & crisp cider locally made using Ontario apples.  5% ABV

**BUDWEISER**  A world-renowned Beechwood aged lager.  5% ABV

**COORS BANQUET**  Rocky mountain water & high country barley lager.  5% ABV

**COORS LIGHT**  Easy drinking light pale lager brewed in Canada.  4% ABV

**CREEMORE LOT 9 PILSNER**  Medium body pilsner with a sweet, rich malt flavour.  4.7% ABV

**CREEMORE SPRINGS LAGER**  Small batch brewed amber lager from Creemore, On.  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

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

**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.

**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**  Five ever-changing rotational craft beer and cider selections.

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<th>Pitcher (60oz)</th>
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<td>Thursday Pint Day Special (20oz) 4.65</td>
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**STELLA ARTOIS**  Pale yellow with citrus, biscuit, and light hop notes.  5% ABV

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<td>6.75</td>
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* ALL BEVERAGE PRICES SUBJECT TO APPLICABLE HST *

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**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>
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<tr>
<th>Date</th>
<th>Soup</th>
<th>Main Course</th>
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| **Monday, January 7** | **Soup:** BRAISED LEEK & MUSHROOM | **STUFFED MUSHROOM RAVIOLI**
Mushroom, parmesan, and mozzarella stuffed ravioli with sauteed mushrooms, rosemary, and creamy mushroom sauce, served with baked garlic cheese breadsticks. 10.95 |
| **Tuesday, January 8** | **Soup:** CREAM OF MUSHROOM       | **PHILLY CHEESESTEAK**
Slow roasted local beef, Forty Creek BBQ sauce, melted mozzarella, sauteed green pepper and onion on a handmade Campus Bakery Co. artisan baguette with choice of side. 12.95 |
| **Wednesday, January 9** | **Soup:** GARDEN VEGETABLE       | **WINTER KALE SALAD**
Fresh kale, dried cranberries, toasted slivered almond, sesame seeds, fried won tons, and a savoury House creamy citrus dressing. 11.65 |
| **Thursday, January 10** | **Soup:** MULIGATAWNY         | **LAMB KORMA**
Tender lamb in a savoury cream sauce with garlic, onion, and cashew, served with rice pilaf & crispy papadum. 12.85 |
| **Friday, January 11** | **Soup:** TOMATO BASIL           | **CLASSIC MEATBALL SUB**
Beef meatballs, marinara, and gooey mozzarella on a freshly baked Campus Bakery Co. bun, with choice of side. 10.95 |
| **Saturday, January 12** | **Soup:** CURRIED SWEET POTATO   | **BEEF & PORK CHILI BOWL**
Wellington County beef and pork chili, prepared in-house and served with garlic cheese breadsticks. 9.95 |
| **Monday, January 14** | **Soup:** FRENCH ONION           | **SPICY CHICKEN SANDWICH**
Crispy breaded chicken breast, House-made spicy sauce, and creamy coleslaw, served with choice of side. 11.95 |
| **Tuesday, January 15** | **Soup:** TURKEY VEGETABLE       | **SMOKED MEAT SANDWICH**
Stacked Montreal-style smoked meat sandwich featuring sauerkraut and creamy dijon mustard sauce with choice of side dish. 11.95 |
| **Wednesday, January 16** | **Soup:** BRATWURST & KALE     | **STEAK & POTATO PIE**
Wellington County AAA beef, potatoes, and savoury gravy in a flakey pie crust, served with choice of side. 10.95 |
| **Thursday, January 17** | **Soup:** CREAM OF VEGETABLE     | **PAN SEARED SALMON SALAD**
Atlantic salmon fillet pan seared to order with fresh greens, sliced red onion, sweet pepper, and creamy dill dressing. 12.95 |
| **Friday, January 18** | **Soup:** TOMATO & CHEVRE        | **KALE CHICKEN CAESAR WRAP**
Crisp kale lettuce with grilled chicken, our classic Caesar dressing, chopped bacon and fresh parmesan wrapped up with your choice of side dish. 11.95 |
| **Saturday, January 19** | **Soup:** CHICKEN NOODLE        | **OPA! GREEK WRAP**
Local chicken or vegan chick’n with fresh greens, sliced red onion, kalamata olives, crumbled feta and greek vinaigrette with choice of side dish. 11.95 |

**Welcome Back UofG!**

**Dessert Feature:**
Deep fried cheesecake
Freshly made cheesecake, deep fried to order, served with drizzled caramel and chocolate sauce. 5.95