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

healthy gryphon greens

JOHNSON RED 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 & 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 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

Delhi 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 FOLD
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
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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

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 STRIPOIN
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

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

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
Savoury diced home fries or mini potato pancakes 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 GYPSY 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

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.

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

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NON-STOP POP</strong></td>
<td>Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea, Root Beer, Soda Water. 2.25</td>
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<tr>
<td><strong>JUICE</strong></td>
<td>Orange, Cranberry, Apple, Lemonade, Pineapple, Cran-Orange, Campus Punch. 2.25</td>
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<tr>
<td><strong>ITALIAN SODA</strong></td>
<td>Blackberry Blood Orange, Raspberry or Watermelon carbonated water. 2.25</td>
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<tr>
<td><strong>COLD MILK or ALMOND BEVERAGE</strong></td>
<td>A glass of 2% milk or Almond beverage. 2.50</td>
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<tr>
<td><strong>MOCKTAILS</strong></td>
<td>Classic Shirley Temple, Virgin Caesar, or create your own new favourite. 2.45</td>
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<tr>
<td><strong>PREMIUM COFFEE</strong></td>
<td>Non-stop Fair Trade Organic Premium Columbian brew. 2.00</td>
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<tr>
<td><strong>SPECIALTY TEA</strong></td>
<td>Orange Pekoe, Earl Gray, Spiced Chai, Cranberry, Lemon Lane, Green. 2.00</td>
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<tr>
<td><strong>ESPRESSO</strong></td>
<td>A shot of our Premium Fair Trade Espresso beans ground fresh to order. 2.25</td>
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<tr>
<td><strong>LATTE/CAPPUCCINO</strong></td>
<td>Authentic steamed milk &amp; premium ground to order coffee. 3.25</td>
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<tr>
<td><strong>FLAVOURED CAPPUCCINO</strong></td>
<td>Creamy and hot French Vanilla or Mochaccino. 2.50</td>
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<tr>
<td><strong>HOT CHOCOLATE</strong></td>
<td>Rich and creamy Traditional or White Hot Chocolate. 2.50</td>
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</tbody>
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### BAR SNACKS

<table>
<thead>
<tr>
<th>Snack</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TWISTED PRETZEL</strong></td>
<td>Campus Bakery made large pretzel with honey lager dip. 4.35</td>
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<tr>
<td><strong>CACTUS CHIP DIP</strong></td>
<td>Fresh kettle chips with chipotle and avocado ranch dips. 5.95</td>
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<tr>
<td><strong>VEGGENS &amp; DIP</strong></td>
<td>Fresh sliced veggies with buttermilk dill or ranch dip. 3.95</td>
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<tr>
<td><strong>CHIPS &amp; SALSA</strong></td>
<td>House made tortilla chips with fresh salsa for dipping. 4.95</td>
</tr>
<tr>
<td>MONDAY, JANUARY 28</td>
<td>MONDAY, JANUARY 21</td>
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<tr>
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</tr>
<tr>
<td>Soup: PESTO-CHICKEN MINESTRONE</td>
<td>Soup: POTATO BACON</td>
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<tr>
<td>NACHO CHILI BOWL</td>
<td>NACHO CHILI BOWL</td>
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<tr>
<td>House-made local pork and beef chili served with fresh cooked tortilla chips and lime-infused sour cream. 9.95</td>
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<td>MONDAY, JANUARY 28</td>
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<tr>
<td>FETTUCCINI ALFREDO</td>
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<tr>
<td>Creamy Alfredo sauce with fresh cooked fettuccini with sliced grape tomato and garlic cheese breadsticks. 10.95</td>
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<tr>
<td>FRY BREAD TACOS</td>
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<tr>
<td>House-made fry bread with choice of local beef or vegan beef, pub or vegan cheese, shredded lettuce, tex-mex tomato, chili ranch sour cream and side dish. 11.95</td>
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</tr>
<tr>
<td>WEDNESDAY, JANUARY 29</td>
<td>WEDNESDAY, JANUARY 23</td>
</tr>
<tr>
<td>Soup: ITALIAN WEDDING</td>
<td>Soup: VEGAN CREAM OF ASPARAGUS</td>
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<tr>
<td>PROSCIUTTO SALAD</td>
<td>PROSCIUTTO SALAD</td>
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<tr>
<td>Fresh greens with sliced prosciutto, honeydew melon, diced veggies and House-made maple balsamic dressing. 10.95</td>
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<tr>
<td>THURSDAY, JANUARY 30</td>
<td>THURSDAY, JANUARY 24</td>
</tr>
<tr>
<td>Soup: CURRIED PUMPKIN &amp; COCONUT</td>
<td>Soup: CAJUN POTATO &amp; CORN CHOWDER</td>
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<tr>
<td>FRENCH BEEF DIP</td>
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<tr>
<td>Wellington County beef thin sliced with Swiss cheese, sautéed mushrooms, caramelized onion, horseradish mayo and beef au jus, served with choice of side. 12.95</td>
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<tr>
<td>SATURDAY, JANUARY 26</td>
<td>SATURDAY, JANUARY 26</td>
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<tr>
<td>Soup: TOMATO &amp; CHEVRE</td>
<td>Soup: CHICKEN PARMESAN</td>
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<tr>
<td>MEDITERRANEAN RAVIOLI</td>
<td>MEDITERRANEAN RAVIOLI</td>
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<tr>
<td>Personal sized pizza with marinated tomato, crumbled feta, caramelized onion, olives, pesto and mozzarella. 10.85</td>
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<tr>
<td>FRIDAY, FEBRUARY 1</td>
<td>FRIDAY, FEBRUARY 1</td>
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<tr>
<td>Soup: NAVY BEAN &amp; LOCAL SAUSAGE</td>
<td>Soup: NAVY BEAN &amp; LOCAL SAUSAGE</td>
</tr>
<tr>
<td>TIKKA MASALA QUESADILLA</td>
<td>TIKKA MASALA QUESADILLA</td>
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<tr>
<td>Authentic chicken tikka masala folded in a flour tortilla with mozzarella, rice, and curried sour cream, served with choice of side dish. 11.95</td>
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<tr>
<td>SATURDAY, FEBRUARY 2</td>
<td>SATURDAY, FEBRUARY 2</td>
</tr>
<tr>
<td>Soup: TOMATO &amp; CHEVRE</td>
<td>Soup: TOMATO &amp; CHEVRE</td>
</tr>
<tr>
<td>BRANION BRUSCHETTA PIZZA</td>
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<tr>
<td>Personal sized pizza with marinated tomato, crumbled feta, caramelized onion, olives, pesto and mozzarella. 10.85</td>
<td>Personal sized pizza with marinated tomato, crumbled feta, caramelized onion, olives, pesto and mozzarella. 10.85</td>
</tr>
</tbody>
</table>

**Dessert Feature:**

Deep fried cheesecake.

Hand-made by Campus Bakery Co. Freshly made cheesecake, deep fried to order, served with drizzled caramel and chocolate sauce. 5.95