<table>
<thead>
<tr>
<th>Appetizers &amp; Sharing</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BRANION BRUSCETTA</strong></td>
</tr>
<tr>
<td>Regular (4) 6.85</td>
</tr>
<tr>
<td><strong>JUMBO COCONUT SHRIMP</strong></td>
</tr>
<tr>
<td>Regular (7) 9.85</td>
</tr>
<tr>
<td><strong>VEGGIE SAMOSAS</strong></td>
</tr>
<tr>
<td>Regular (2) 4.95</td>
</tr>
<tr>
<td><strong>ALUMNI ANTOJITOS</strong></td>
</tr>
<tr>
<td>Regular 9.95</td>
</tr>
<tr>
<td><strong>CHEESY RAVIOLI BITES</strong></td>
</tr>
<tr>
<td>Regular (7) 8.95</td>
</tr>
<tr>
<td><strong>DILLY OF A PICKLE</strong></td>
</tr>
<tr>
<td>Regular (7) 7.65</td>
</tr>
<tr>
<td><strong>FOUR CHEESE SPINACH DIP</strong></td>
</tr>
<tr>
<td>Regular 10.35</td>
</tr>
<tr>
<td><strong>TOSSED CAULIFLOWER BITES</strong></td>
</tr>
<tr>
<td>Regular (1lb) 7.95</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Winter Pub Menu</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LOADED NACHO BOARD</strong></td>
</tr>
<tr>
<td>Regular 9.95</td>
</tr>
<tr>
<td><strong>CLASSIC SIDELINES</strong></td>
</tr>
<tr>
<td>Regular 4.95</td>
</tr>
<tr>
<td><strong>SWEET POTATO FRIES or ONION RINGS</strong></td>
</tr>
<tr>
<td>Regular 6.95</td>
</tr>
<tr>
<td><strong>POWERHOUSE POUTINE</strong></td>
</tr>
<tr>
<td>Regular 8.65</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Healthy Gryphon Greens</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>JOHNSTON GREEN SALAD</strong></td>
</tr>
<tr>
<td>Small 5.50</td>
</tr>
<tr>
<td><strong>GRYPHON GREEK SALAD</strong></td>
</tr>
<tr>
<td>Small 5.95</td>
</tr>
<tr>
<td><strong>CAMPUS CLASSIC CAESAR</strong></td>
</tr>
<tr>
<td>Small 5.95</td>
</tr>
<tr>
<td><strong>CALIFORNIA CLUB SALAD</strong></td>
</tr>
<tr>
<td>Entree 12.95</td>
</tr>
<tr>
<td><strong>WINTER KALE SALAD</strong></td>
</tr>
<tr>
<td>Entree 11.65</td>
</tr>
<tr>
<td><strong>ANCHO STEAK SALAD</strong></td>
</tr>
</tbody>
</table>
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 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

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.
13.75 | 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
**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 sautéed 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**
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 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**
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

---

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

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

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. 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
Five ever-changing rotational craft beer and cider selections. Please ask to discover this week’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
* 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
ENJOY THE BREAK, GRYPHONS!

READING WEEK HOURS:
OPEN FEBRUARY 19 - 22

Serving Breakfast from 8:30am - 11:30am
Pub Menu & Bar Service available from 11am - 5pm.

TUESDAY, FEBRUARY 19
Soup: BACON, LEEK & BEAN

LEMON GARLIC SHRIMP STIR-FRY
Fresh squeezed lemon and roasted garlic marinated shrimp pan-fried and served over fettuccini noodles. 11.95

WEDNESDAY, FEBRUARY 20
Soup: MULLIGATAWNY

CHICKEN CORDON BLEU
Deli sliced ham and creamy Swiss cheese stuffed in a local chicken breast, hand-breaded and cooked to order. Served with garlic mashed potatoes or choice of side dish. 11.95

THURSDAY, FEBRUARY 21
Soup: CARROT GINGER

PULLED DUCK TACOS
Tender King Cole Duck pulled and paired with a signature ginger orange glaze, crispy onion frites, and red cabbage coleslaw in flour tortillas. Served with choice of side. 12.95

FRIDAY, FEBRUARY 22
Soup: LOCAL BEEF & BARLEY

SMOKED SALMON SANDWICH
Smoked Atlantic Salmon served open face with capers, slivered red onions, and garlic aioli, accompanied with your choice of side dish. 12.95

MONDAY, FEBRUARY 25
Soup: CHICKEN & RICE

CHICKEN ENCHILADAS
Zesty marinated chicken, black beans and pub cheese wrapped in a flour tortilla and baked to order, served with lime-infused sour cream and choice of side. 11.95

TUESDAY, FEBRUARY 26
Soup: CREAMY VEGETABLE

MANGO CHIPOTLE WINGS
Delicious chicken wings dry rubbed with a mango chipotle spice with Cool Ranch dip and choice of side dish. 15.50/lb

WEDNESDAY, FEBRUARY 27
Soup: POTATO CORN CHOWDER

PAD THAI PERSONAL PIZZA
Choice of local sliced chicken or vegan chick’n with julienne veggies, mozzarella cheese, tomato sauce, toasted crushed cashews, and drizzled Pad Thai sauce. 10.85

THURSDAY, FEBRUARY 28
Soup: TOMATO BASIL

CROQUE MADAME SANDWICH
Deli sliced ham with savoury bechamel sauce, dijon mustard and Gruyere cheese sandwich pan fried and served with a sunny side up egg on top. Available with choice of side. 11.95

FRIDAY, MARCH 1
Soup: CURRIED SWEET POTATO

BRAISED BEEF STEAM BUNS
Braised beef with root vegetable fries, House-made blueberry pepper sauce, fresh basil, grape tomato and parmesan on Campus Bakery steam buns, served with choice of side. 11.95

SATURDAY, MARCH 2
Soup: BEEF MINESTRONE

CHICKEN & TATER POUTINE
Tender chicken, potato wedges, Ontario curds and gravy. 9.95

A DIFFERENT SMALL BATCH BREW WEEKLY!
Discover each week's crafted selection and share your tasting with us on Instagram to win great prizes. Limited availability. Please be a responsible Gryphon when enjoying.