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

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 & 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
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

CHICKEN PROSCIUTTO MELT
Grilled chicken, prosciutto, Ontario Brie, caramelized onion, roasted red pepper, flatbread ciabatta bun. 12.95

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

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**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

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**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

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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.

**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

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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.

Looking to place an order for your next meeting or event. Email us at campusbakery@uoguelph.ca and we will fire up the ovens for your guests!
**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** 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
MONDAY, MARCH 11
Soup: ROASTED BUTTERNUT SQUASH & PUMPKIN
TURKEY PESTO SANDWICH
Deli sliced turkey, pesto, Swiss cheese, tomato, and lettuce on white or whole grain panini with choice of side. 11.95

TUESDAY, MARCH 12
Soup: CREAM OF MUSHROOM
CHICKEN TIKKA MASALA
Marinated chicken in a signature tikka masala sauce, served with basmati rice pulao and warmed garlic pita. 10.95

WEDNESDAY, MARCH 13
Soup: MINESTRONE
SMOKED MEAT & PASTRAMI SANDWICH
Stacked smoked meat and pastrami with Swiss cheese, Dijon mustard and sauerkraut, served with choice of side. 10.95

THURSDAY, MARCH 14
Soup: ROASTED RED PEPPER & CHEVRE
JALAPENO CHEDDAR GRILLED CHEESE
Canadian cheddar and sliced jalapenos grilled on your choice of white or whole grain panini, with selection of side. 10.95

FRIDAY, MARCH 15
Soup: TOMATO & CREAM CHEESE
BRIE & ROASTED RED PEPPER BURGER
Local 8oz beef burger topped with creamy brie, roasted red pepper, tomato, lettuce, onion, and choice of side. 13.95

SATURDAY, MARCH 16
Soup: CREAMY POTATO, BACON & SCALLION
FIESTA CHICKEN QUESADILLA
Local seasoned chicken with a medley of beans, sweet peppers, tomato and pub cheese with choice of side. 10.95

SUNDAY, MARCH 17 - ST. PATRICK’S DAY
Soup: IRISH BEEF & POTATO STOUT STEW
IRISH WHISKY POUTINE
Whisky-infused beef, potato wedges, curds, stout gravy. 9.95
CORNED BEEF SANDWICH
House made corned beef, red cabbage slaw, and basil horseradish sauce on ciabatta bun with choice of side. 10.95

College Royal Open House
ROYALLY CANADIAN: MARCH 16 & 17
Open Saturday 8:30am - 2am & Sunday 11am - 5pm

St. Patrick's Day - Mar.17
Beverage Specials, Feature Cocktails, Great Food & Music!