**LOADED NACHO BOARD**
Tortilla chips, melted pub cheese, green pepper, tomato, green onion, jalapeno, 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**

**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

**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
great sandwiches

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

ALL 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
- 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

on the sidelines

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

that’s a wrap

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
  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
**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 sauvoury 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 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

campus bakery breakfast
Made-to-order weekdays from 8:30am - 11:30am

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

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.

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.

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

**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 *

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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
MONDAY, APRIL 15
Soup: HADDOCK CHOWDER

PULLED PORK PERSONAL PIZZA
Local slow roasted pulled pork, mozzarella, crumbled feta, tomato sauce, caramelized onion and a drizzle of BBQ sauce on a Campus Bakery scratch-made pizza crust. 10.85

TUESDAY, APRIL 16
Soup: CARROT GINGER CASHEW

ROSEMARY LEMON CHICKEN SALAD
Marinated chicken sliced hot and served over fresh greens and veggies and House-made Citrus Ranch dressing. 10.95

WEDNESDAY, APRIL 17
Soup: GARDEN VEGGIE w/QUINOA

ITALIA PANINI SI SCIOLGONO
Italian-inspired panini melt with cured meats, sliced tomato, and bocconcini cheese with your choice of side. 10.95

THURSDAY, APRIL 18
Soup: TRADITIONAL GARDEN VEGETABLE

MIXED BEAN QUESADILLA
Marinated medley of beans with diced onion, tomato, and melted pub cheese rolled and baked to order, served with a dallop of sour cream, fresh salsa and choice of side. 10.95

FRIDAY, APRIL 19 & SATURDAY, APRIL 20
EASTER WEEKEND - CLOSED
Enjoy the holiday, Gryphons!

MONDAY, APRIL 22
Soup: CHICKEN, VEGETABLE & RICE

FETTUCCINI ALFREDO
Choice of local sliced chicken or vegan chick'n atop fresh cooked fettuccini noodles in a House-made chili-lime alfredo sauce, served with garlic cheesesticks. 11.95

GOOD LUCK WITH EXAMS!
We are open weekdays at 8:30am, serving made-to-order hot breakfast and premium fair trade coffee to help you study. Keep well nourished and alert!

SPRING & SUMMER SEASON
We will be closed Tuesday, April 23rd and Wednesday, April 24th to prepare for the spring and summer season.
We will re-open with our new breakfast & pub menu on Thursday, April 25th at 8:30am.

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