## Quick Pub Snacks

**TWISTED PRETZEL**  
Campus Bakery made large pretzel with honey lager dip. $3.95

**CACTUS CHIP DIP**  
Fresh kettle chips with chipotle and horseradish aioli dips. $5.25

**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

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## Sample Draught Flights

**BREWED IN GUELPH**
Royal City, Welly One-Off Rotational, Sleeman Honey Brown, Local Rotational.

**ONTARIO PROUD**
Mill St. 100th Meridian, Beau's Lug Tread, Royal City, Muskoka Cream Ale.

**ACROSS THE BOARD**
Mill St. Stout, Nickel Brook IPA, Brickworks Cider, Blanche de Chambly.

**ON ROTATION**
Four of our current rotational selections featuring local and craft beers.

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<tr>
<th>Flights (4 x 5oz)</th>
<th>6.45</th>
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<tr>
<td>Take Flight Friday Special (4 x 5oz)</td>
<td>5.10</td>
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*BEVERAGE PRICES SUBJECT TO APPLICABLE TAXES*
**non-alcohol beverages**

**NON-STOP POP | FREE REFILLS**
Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea, Root Beer, Soda Water. 2.25

**ASSORTED JUICE | FREE REFILLS**
Orange, Cranberry, Apple, Lemonade, Pineapple, Cran-Orange. 2.25

**COLD MILK or ALMOND BEVERAGE**
12oz. Glass of Ontario Co-operative Dairy 2% White Milk or Almond beverage. 2.50

**MOCKTAILS | 14oz JAR**
Shirley Temple, Virgin Caesar, Campus Punch, or create your own favourite. 2.50

**ITALIAN SODA | FREE REFILLS**
Blackberry Blood Orange, Raspberry, Watermelon. 2.25 (Enjoy one with 1oz. Vodka for 4.00)

**campus brew coffee**

**PREMIUM COFFEE | ANY SIZE & BOTTOMLESS**
Fair Trade Organic Premium Columbian brewed medium roast. 2.00

**SPECIALTY TEA | SMALL TEA POT**
Orange Pekoe, Earl Gray, Spiced Chai, Cranberry, Lemon Lane, Green. 2.00

**FRENCH VANILLA & HOT CHOCOLATE**
Creamy French Vanilla Cappuccino, Traditional or White Hot Chocolate. 2.50

**ESPRESSO & CAFE AMERICANO**
A shot of our Premium Fair Trade Espresso beans. SINGLE 2.25 DOUBLE 3.00

**CAPPUCCINO & LATTE**
Steamed milk or almond milk, premium ground beans. SMALL 3.25 LARGE 3.75

**MOCHACCINO**
Fresh ground beans, steamed milk, rich milk chocolate. REGULAR 3.25 LARGE 3.75

* BEVERAGE PRICES SUBJECT TO APPLICABLE TAXES *

**MASON JAR CAESARS**

**THE CLASSIC** Vodka, Tabasco, Worcestershire, Salt, Pepper, Celery Salt, Clamato, Spicy Beans. 2.25

**THE AGGIE** Whisky, BBQ Sauce, Horseradish, Tabasco, Salt, Pepper, Clamato, Spicy Beans. 2.50

**THE PICKLED** Gin, Dill Pickle Juice, Worcestershire, Salt, Pepper, Clamato, Dill Pickle Spears. 2.25

**THE FLAMING DIXON** Dixon’s Caesar Vodka, Tabasco, Horseradish, Clamato, Spicy Beans. 2.25

**THE CHILI LIME** Dixon’s Caesar Vodka, Crushed Chilis, Lime Juice, Worcestershire, Clamato. 2.25

Regular Mason Jar (1.5oz) 5.25 | Double Shot Mason Jar (2oz) 6.15
Monday Mason Jar Special (1.5oz) 3.55

**the cocktail shaker**

**AUTUMN CREAMSICLE** Spiced Rum, Grand Marnier, Frangelico, Orange, Milk. 2.50

**BACK FORTY PUNCH** Spiced Whisky, Cherry Brandy, Cranberry, Orange, Ginger Ale. 2.50

**BANANA CHOCOLATINI** Vodka, Dark Creme de Cacao, Banana Liquere, Milk. 2.25

**CHERRY BLASTER** Polar Ice Vodka, Cherry Brandy, Cranberry, Sprite. 2.25

**DISTILLED ROOT BEER** Guelph’s own Dixon’s Anise Gin, Root Beer, on ice 2.25

**DIXON’S CITRUS COLLINS** Citrus Gin, Bar Lime, Dash of Bitters, Soda Water. 2.25

**GRYPHTINI** Cherry Brandy, Banana Liquere, Orange, Cranberry, Splash of Pineapple. 2.25

**KNAPTON SPECIAL** An Aggie Favourite! Whiskey, Orange, Cranberry. 2.25

**MAPLE OLD FASHIONED** Jack Daniels, Maple Syrup, Squeeze Orange, Bitters. 2.25

**PINK ELEPHANT** House Classic. Sour Raspberry Liquere, Melon, Cranberry, Sprite. 2.25

**SPIKED PUNCH** Malibu Rum, Peach Schnapps, Pineapple, Orange, Cranberry Juice. 2.25

**SUPER ASTRO** Lamb’s White Rum, Melon, Banana Liquere, Sprite. 2.25

**TOBLERONE** Frangelico, Kahlua, Bailey’s Irish Cream, Milk, Squeeze of U of G Honey. 2.25

**VINTAGE MANHATTAN** Whisky, Sweet Vermouth, Angostura Bitters, On Ice. 2.25

**WHITE FREEZIE** Banana Liquere, Sour Raspberry Liquere, Sprite. 2.25

**BAR RAIL MIXERS** Wisers Deluxe Whisky, Polar Ice Vodka, Lamb’s White Rum, Beefeater Gin. 2.25

Standard Cocktail (1.5oz) 5.25 | Double Shot Cocktail (2oz) 6.15 | Monday Cocktail Special (1oz) 4.40
Bar Rail Mixers (1oz) 4.00 | Wednesday Bar Rail Special (1oz) 3.55
local grape vines

RED | PELEE ISLAND VQA MERLOT
Medium ruby colour, dry and light-bodied.  GLASS (5oz) 5.45  BOTTLE (750ml) 26.75

RED | PELEE ISLAND PINOT NOIR
Medium-bodied, fruity, spice and plum notes.  GLASS (5oz) 5.45  BOTTLE (750ml) 26.75

WHITE | PELEE ISLAND VQA CHARDONNAY
Pale straw yellow, dry palate with soft flavours.  GLASS (5oz) 5.45  BOTTLE (750ml) 26.75

WHITE | PELEE ISLAND PINOT GRIGIO
Medium yellow, light-bodied, dry citrus notes.  GLASS (5oz) 5.45  BOTTLE (750ml) 26.75

ROSE | LOLA CABERNET FRANC
Crisp with wild flower and strawberry aromas.  GLASS (5oz) 5.45  BOTTLE (750ml) 26.75

ROSE | LOLA SPARKLING
Sparkling wine with hints of strawberry and blood orange.  BOTTLE (750ml) 26.75

local & premium spirits

GUELPH | DIXON’S CITRUS GIN
Charcoal filtered with hints of citrus and botanicals. Enjoy on ice or with soda. 5.60

GUELPH | DIXON’S WICKED 6 GIN
Uniquely distilled with notes of juniper, licorice and hints of cinnamon. 5.60

FRANCE | GREY GOOSE VODKA
Smooth and silky character, subtle aromas of sweet citrus and white flowers. 6.15

SCOTLAND | CHIVAS REGAL 12 YEAR OLD SCOTCH
Round palate with notes of wild herbs, heather, honey and orchard fruits. 6.65

IRELAND | JAMESON IRISH WHISKEY
Bright pale amber, blend of pot still and fine grain whiskeys with spicy vanilla. 6.15

WISER’S 18 YEAR OLD
Premium single grain medium golden amber whisky with a smooth vanilla finish. 6.65

CAMPUS BAKERY CO.
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

PUMPKIN CARAMEL CREME BRULEE
Creamy spiced pumpkin custard with hand torched caramel sauce on top. 5.75

OREO EXPLOSION
Campus Bakery decadent oreo brownie triangles served atop two scoops of French Vanilla ice cream. 5.45

HARVEST APPLE STICKY TOFFEE
Made from scratch pudding cake with spiced Ontario apples and warmed caramel sauce. 4.95

ICE CREAM SUNDAE
Three scoops of French Vanilla ice cream with caramel sauce or Double Chocolate ice cream with raspberry sauce. 3.95

ice cold tall cans

BREWED IN GUELPH
Wellington SPA, Railside Session Ale, Sapporo Lager. EVERYDAY SPECIAL (471ml) 3.55

PREMIUM BREWS & CIDER
Corona Extra, Guinness, New Grist Gluten-Free Bottle, Magner’s Pear. 5.75

LOCAL & CLASSIC COOLERS
Dixon’s Gin Fusion, Georgian Bay Vodka Smash, Smirnoff Ice, Twisted Tea. 5.75

COMMITTED TO QUALITY
Help us achieve the best quality services and products possible, let us know how we did... Quickly complete our Quick Feedback Survey at: www.uoguelph.ca/ucservices/