

STARTERS & SHAREABLES

**House Nachos \$14 SM | \$21 LG**

Tortilla chips topped with diced tomatoes, green onions, banana peppers, and nacho cheese. Add chicken for +\$2.50 (SM) or +\$5.00 (LG).

**Yam Fries \$5 SM | \$8 LG**

We took a yam, cut it into fry shapes and voila! Served with chipotle mayo.

**Fries \$4 SM | \$6 LG**

If you need clarification, read the syllabus.

Wings \$15

All you need to know is that our wings are better than Fel's Wings. 10 per order, your choice of nude, hot, salt & pepper, lemon pepper, or sweet chili. Ask for ranch, chipotle mayo, or sweet chili sauce ots.

**Moza Sticks \$9**

Good friends, we have won the battle! Deep fried cheese is back to stay. Ask for ranch or ketchup on the side.

**Mushroom Poutine \$10**

Fries and house mushroom gravy, cheese curds, and green onion. Remove the cheese to make it vegan!

Pork Siomai \$5

Crispy pork dumplings - our own recipe!

Szechaun Pork Bites \$8

Bite-sized pork pieces covered in a sweet szechuan sauce and served with green onions and sesame seeds.

Quesadilla \$12.25

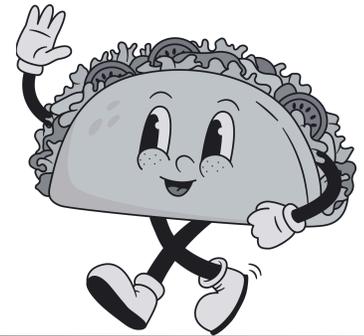
Chicken, green onion, tomato, banana peppers, chipotle mayo, and nacho cheese inside of a tortilla. Salsa and sour cream ots. Ask to substitute tofu!

Tacos \$4.50/1 | \$12/3

Your choice of gochujang tofu, pulled pork, or seasoned fish tacos. Get three of a kind or mix it up. Ask for a corn tortilla!

**Perogies \$7**

Potato and cheese filling, served with sour cream and your choice of a side.



BOWLS

**Szechaun Bowl \$6.75**

Bell peppers, carrots, broccoli, cabbage, zucchini, and red onion served on a bed of white rice with sesame seeds, green onion, and szechuan sauce. Add tofu +\$1.25 | Add chicken +\$2.50 | Add pork +\$4.50

**Lentil Kitchari \$2 SM | \$4 LG**

A lentil and rice stew - all your vitamins in just one bowl. Ask to add hot sauce for a spicy kick!

**Irfy's Chickpea Curry \$3.50 SM | \$5.50 LG**

Chickpeas in a creamy curry sauce, served on a bed of white rice. A home-made recipe!

**Tofu Stir Fry \$8**

Sesame soy marinated tofu, green beans, carrots, & broccoli served on white rice and sprinkled with green onions.

**Grad House Salad \$9.50**

Spinach, arugula, cucumber, grape tomatoes, and mushrooms tossed in balsamic vinaigrette and topped with feta and walnuts. Add chicken for +\$2.50.

**Panang Curry \$13.50**

Rice noodles tossed in a red thai curry with ginger-line marinated tofu, zucchini, bok choy, and bell peppers. Add chicken for +\$2.50.

**Pork or Tofu Sisig \$9**

Your choice of pork or tofu with finely chopped red onion, and red and green bell peppers, served with a side of white rice. A classic Filipino dish!

make it takeout for +\$1.00 | 18% auto-gratuity for parties of 6+

find us on Instagram @uicgradhouse

email ghevents@uic.ca for reservations & event bookings!

HANDHELDS & MAINS

Served with your choice of side: garden salad (with balsamic or chili lime vinaigrette), fries, or kitchari.
Sub for yam fries or chickpea curry for +\$2.00. Ask to swap for a GF bun or lettuce wrap!

Classic Beef Burger \$14.50

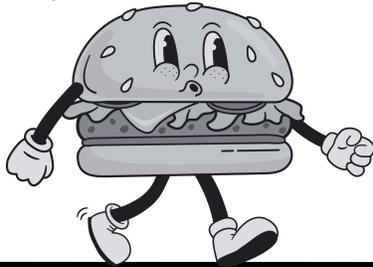
An all-beef patty with house burger sauce, lettuce, tomato, and pickles served on a brioche bun. Add bacon +\$1.50 | Add cheddar +\$1.50 | Add mushrooms +\$1.

Citrus Chicken Burger \$14

Citrus marinated chicken breast with a spicy slaw, served on a brioche bun. Add bacon +\$1.50 | Add cheddar +\$1.50 | Add mushrooms +\$1.

Chickpea Lentil Burger \$12

Chickpea and lentil patty with beet hummus, lettuce, tomato, and red onion, served on a brioche bun. Add bacon +\$1.50 | Add cheddar +\$1.50 | Add mushrooms +\$1.



Grilled Cheese \$7

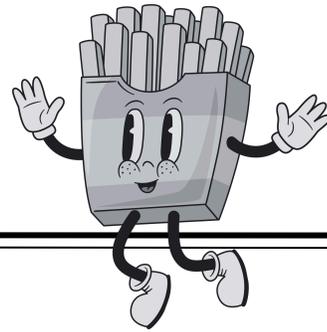
Garlic butter, cheese, bread. All goof stuff. Add bacon +\$1.50 | Add tomato +\$1.00.

Veggie Wrap \$13.50

Sweet potato, cucumber, spinach, arugula, bell pepper, and pumpkin seeds wrapped in a tortilla with beet hummus and balsamic vinaigrette dressing.

Halifornia Wrap \$12

I've renamed this out of spite. California is in America and I'm from Halifax. Nobody can stop me. Chicken, lettuce, spinach, salsa, and guacamole wrapped in a tortilla.



DESSERTS

Brownie \$6

A warm chocolate brownie topped with whipped cream and chocolate drizzle. Add vanilla ice cream for +\$1.50.

Cookies & Cream \$5.50

Vanilla ice cream sandwiched between two house-made cookies and topped with whipped cream and chocolate drizzle.

Grad students: show us your Onecard for \$1 off all food items!
Please inform your bartender of any allergies

