





twelveEighty

BAR & GRILL

APPS & STARTS

Nachos    **\$15**
 Dive into a fiesta of flavours with our house-made tortilla chips, smothered in a luscious mix of shredded cheeses, crowned with zesty corn salsa, pickled onions, and a drizzle of creamy cilantro crema. Topped with a sprinkle of cotija cheese and fresh cilantro.

Quesadilla   **\$14**
 Experience the cheesy goodness of our quesadilla, featuring two 6" golden tortillas stuffed with mixed shredded cheese and cotija, tangy chili aioli, corn salsa, with a side of classic salsa and sour cream.

Vegetable Samosas   **\$6**
 Delight in the crispy perfection of our samosas, filled with a savory blend of potatoes and peas, served with a refreshing cilantro chutney.

Chicken Wings   **\$17**
 Our succulent chicken wings are served with crisp celery and carrot sticks, and your choice of delectable sauces: BBQ, Honey Garlic, Cajun Lime, Sweet Chili, Mild, Medium, 1280 Hot, or Buffalo.

 For a vegetarian twist, substitute with cauliflower bites.

Vegetable Dumplings  **\$11**
 Savor the harmonious blend of flavours in our vegetable dumplings, topped with carrots, radish, pickled chilies, green onion and sesame seeds atop a bed of pickled cabbage. Served with a soy chili sauce.

Fried Pickle Chips   **\$9**
 Crispy and tangy dill pickles, jalapeños, and onions, perfectly fried and served with our signature Marauder sauce.

Soup of the day **\$8**

ENTREES

Steak Frites   **\$19**
 A succulent 6oz steak served with parmesan fries, fresh chimichurri, garlic aioli, and a garnish of pea shoots.

The Presidential Cevapi Dinner  **\$16**
 Flavourful beef and lamb cevapi served with Lepinja bread, onion, tomato, ajvar, kaymak, and fries.

Korean Beef Tacos **\$14**
 Tender Korean braised beef nestled in flour tortillas, topped with tender greens, kimchi salsa, miso ginger crema, and cilantro.

Chicken Tenders  **\$14**
 Four house-made chicken tenders served with fries and buttermilk ranch.

Fish & Chips  **\$14** (1 piece) **\$19** (2 pieces)
 Golden Beer-battered white fish served with coleslaw, Marauder sauce, and fries.

Butter Chicken Dinner  **\$18**
 Aromatic basmati rice paired with savory butter chicken, naan, and raita for a satisfying meal.

LEGEND

-  Vegetarian
-  Vegan
-  Dairy Free
-  Halal
-  Gluten Free



LUNCH VALUE MENU

AVAILABLE 11:30AM-4PM





Cheese Tortellini  **\$12**
 Relish in the creamy richness of our cheese tortellini, tossed in a velvety rosé sauce, topped with a blend of cheeses, crunchy parmesan panko, and fresh basil.


Chicken Tenders  **\$10**
 Three (3) house-made chicken tenders served with fries and buttermilk ranch.





TwelvEighty Burger  **\$11**
 A Juicy 4oz beef patty nestled in a brioche bun, with sautéed onions, lettuce, pickles, tomato, and garlic aioli.



Substitute with an Impossible Patty 

Fish & Chips  **\$11** (1 piece)
 Golden Beer-battered White Fish, Coleslaw, Marauder Sauce, Fries

Orchard Salad     **\$12**
 A delightful mix of tender greens, Granny Smith apple slices, dried cranberries, cucumber, strawberries, sunflower seeds, pickled onion, and feta, all dressed in a maple sumac vinaigrette.

Buffalo Chicken Wrap  **\$11**
 Enjoy the spicy kick of crispy chicken tossed in buffalo sauce, wrapped up with lettuce, tomato, mixed cheese, and a hint of maple aioli.

Green Goddess Bowl     **\$12**
 Indulge in a vibrant mix of quinoa, spinach, cherry tomatoes, cucumber, broccoli, edamame, sweet potato, guacamole, and crispy chickpeas, all dressed in our signature Green Goddess dressing.




Teriyaki Udon Bowl   **\$12**
 Savor the umami in our Teriyaki Udon Bowl, brimming with carrots, edamame, radish, nori, green onion, sesame seeds, pickled cabbage, and a kick of kimchi aioli, all in a flavourful teriyaki broth.

Choose between teriyaki-glazed chicken or tofu.

CHECK OUT OUR HUGE DRINK MENU!


FRIES & POUTINE

Fresh Cut Fries    **\$5**
Crisp, golden, and simply delicious.

Sweet Potato Fries    **\$7**
Sweet and savory, served with kimchi aioli for a flavourful kick.

Onion Rings   **\$8**
Perfectly fried onion rings served with a side of ranch.

Traditional Poutine    **\$8**
Classic fries topped with cheese curds and rich poutine gravy.




Tater Tot Poutine  **\$12**
Crispy tater tots smothered in mixed cheese, bacon, 1280 Hot sauce, House Made Buttermilk ranch, and green onion.

Butter Chicken Poutine   **\$14**
A twist on tradition with fries topped with butter chicken, paneer cheese, and green onion.

SALADS

Garden Salad    **\$10**
Fresh and crisp, this salad features tender greens and seasonal vegetables, all tossed in our house dressing.

Caesar Salad **\$12**
Classic romaine lettuce, bacon bits, parmesan, and croutons, all generously coated in creamy Caesar dressing.

Orchard Salad    **\$15**
A delightful mix of tender greens, Granny Smith apple slices, dried cranberries, cucumber, strawberries, sunflower seeds, pickled onion, and feta, all dressed in a maple sumac vinaigrette.

Add Protein:

Tofu **\$4**
Grilled Chicken **\$6**
Steak **\$8**

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SANDWICHES

*All Sandwiches come with fresh cut fries.



Upgrades **\$3**
Sweet Potato Fries or Onion Rings
Soup, Caesar, or House Salad

Chicken Club **\$18**
Juicy grilled chicken layered with garlic aioli, smoked cheddar, lettuce, tomato, and crispy bacon, served on a garlic French loaf.

Study Break Grilled Cheese **\$16**
A decadent blend of smoked cheddar and aged cheddar, crispy bacon, and fresh apple slices, finished with maple aioli, all melted between slices of garlic French loaf.

Buffalo Chicken Wrap  **\$15**
Enjoy the spicy kick of crispy chicken tossed in buffalo sauce, wrapped up with lettuce, tomato, mixed cheese, and a hint of maple aioli.

Fried Chicken Sandwich  **\$17**
A crispy fried chicken breast on a soft brioche bun, topped with coleslaw, ranch, and our signature 1280 Hot sauce.

TwelveEighty Burger  **\$16**
A hearty 6oz beef patty nestled in a brioche bun, with sautéed onions, lettuce, pickles, tomato, and garlic aioli.
 Substitute with an Impossible Patty

BBQ Burger **\$18**
A juicy 6oz beef patty on a brioche bun, topped with bacon, smoked cheddar, lettuce, pickles, tomato, crispy onion, potato hickory sticks, and smothered in smoky BBQ sauce and maple aioli.



Tandoori Banh Mi   **\$17**
A fusion delight featuring a soft flaky bun stuffed with pickled carrots, radish, cucumber, chilies, cilantro, raita and cilantro chutney.


Choice of tandoori-style chicken or tofu.

PASTA & BOWLS

Cheese Tortellini   **\$16**
Relish in the creamy richness of our cheese tortellini, tossed in a velvety rosé sauce, topped with a blend of cheeses, crunchy parmesan panko, and fresh basil.


Chorizo Linguine **\$17**
Delight your taste buds with our spicy chorizo linguine, featuring sautéed onions, garlic, chilies, and a robust tomato sauce, accented with cherry tomatoes, fresh arugula and basil.




  Substitute with an Impossible Patty

Teriyaki Udon Bowl  **\$16**
Savor the umami in our Teriyaki Udon Bowl, brimming with carrots, edamame, radish, nori, green onion, sesame seeds, pickled cabbage, and a kick of kimchi aioli, all in a flavourful teriyaki broth.

Choose between teriyaki-glazed chicken or tofu.

General Tso's Chicken   **\$16**
Enjoy crispy chicken coated in a sweet and tangy General Tso's sauce, served with rice, steamed vegetables, sesame seeds, and green onion.

 Substitute with fried tofu

Green Goddess Bowl    **\$16**
Indulge in a vibrant mix of quinoa, spinach, cherry tomatoes, cucumber, broccoli, edamame, sweet potato, guacamole, and crispy chickpeas, all dressed in our signature Green Goddess dressing.

LEGEND

 Vegetarian  Vegan
 Dairy Free  Halal
 Gluten Free

Please inform your server of any food allergies



 MSU_1280

 1280 Main St W, Hamilton ON

 msumcmaster.ca/service/twelveighty

DRINK MENU

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COCKTAILS 1.5oz \$6.5

The Red Dragon

A fierce blend of sweet strawberry dragon fruit juice and herbal gin, topped with soda to ignite a thrilling duel on your palate.

The Pineapple Express

All aboard the flavour train! A mix of amaretto, Southern Comfort, spiced rum, and pineapple juice for an exhilarating taste adventure."

The White Lotus

Embrace tranquility with a delicate fusion of vodka, peach schnapps, and lime, creating a serene symphony of flavours.

Watermelon Lemonade Sangria

Experience the warmth of patio season all year round with a refreshing blend of white wine, melon liqueur and a sunny melody of juices!

CLASSICS 1.5oz \$6.5

TwelvEighty Caesar

A classic Canadian cocktail with Vodka, our own spicy TwelvEighty hot sauce, Worcestershire sauce and Clamato juice

The Mule

A refreshing cocktail made with smooth vodka, zesty ginger beer, and freshly squeezed lime juice.

CANS \$6

Cowbell Peach Cider 473ml

A sweet profile of peach with hints of fresh apple. 5% ABV

PBR, Hard Ice Tea 355ml

Classic, familiar iced tea taste with a hint of lemon. 5.9% ABV

Willibald Distillery: 355ml

Cherry Spritz Vodka

Flavoured with real cherry juice and natural flavouring. 6.1% ABV

Key Lime Vodka Seltzer

Flavoured with all-natural key lime and lightly sweetened. 4.8% ABV

Strawberry Vodka Seltzer

Natural Strawberry flavour with a hint of rhubarb. 4.8% ABV

ENERGY DRINKS \$3.5

Redbull 255ml

Sugar-free Redbull 255ml

Wake Water Energy Peach

Collective Arts
Wide Eyed Energy,
Raspberry Lime Max



FOLLOW US

 MSU_1280

DRAUGHT Glass 16oz Pitcher 60oz

Pabst Blue Ribbon \$5 \$15

The original Lager. 4.7%ABV

IMPORT \$6 \$21

Sapporo

Japan's oldest beer, first brewed in 1876. It has a crisp and refreshing taste. 5% ABV

Blanche De Chambly

A smooth and refreshing wheat beer, known for its subtle, spicy bouquet and citrus notes. 5% ABV

LOCAL TAPS \$6 \$21

Fairweather, High Grade

A well-crafted American IPA with fruit notes of Mango, Peach and Nectarine. 6.2% ABV

Collective Arts, Lager

A clean and super easy drinking beer with a dry finish. Brewed using high quality, premium malt and hops. 4.9% ABV

Cowbell, Hazy Days

An IPA bursting with tantalizing tropical hop aromas and juicy flavours of mango, pineapple, papaya and sweet Orange. 6% ABV

Cliffords, Dark Streets of London

Flavours of toffee, caramel and dark fruits with a pleasant balanced bitterness. 5.2% ABV

Rotating Sour Tap

Ask your server which delicious Sour we are serving today!

CIDER \$7

Collective Arts, Local Press Apple Cider

Ontario-grown apples, naturally gluten-free, this cider is super refreshing, crisp and clean. 5.6% ABV

NON ALCOHOLIC DRINKS

POP \$3

Pepsi, Diet Pepsi, 7-up, Gingerale, Dr.Pepper, Orange Crush
Ice Tea

WATER

Sparkling Ice Peach \$2.5
Sparkling Ice Lemon Lime \$2.5

JUICE \$3

Strawberry Dragon fruit, Orange, Apple, Pineapple, Cranberry, Lemonade

DELECTABLE DESSERTS



\$6ea.



Chantey's New York Cheesecake

A secret recipe created and perfected by one of our very own Sous Chefs, Chantelle! So, indulge in our creamy, velvety smooth, perfectly balanced and decadently delicious cheesecake! Top it off with either chocolate, caramel or strawberry.

Chantey's Feature Cheesecake

One choice of cheesecake simply isn't enough! Chantey will have a feature cheesecake for us to indulge in every week! Ask your server what slice of heaven we are serving up this week.



Espresso Brownie

Indulge in a rich and fudgy espresso brownie, infused with bold coffee flavours. Topped with a generous scoop of creamy vanilla ice cream and drizzled with decadent chocolate ganache.


Sub plant-based ice cream 

1280 Flaky

This delightful dessert features layers of buttery, flaky puff pastry filled generously with sweet strawberry compote. Topped with a generous dollop of whipped cream.

Ice Cream

Can't go wrong with ice cream! Three scoops of your choice of Vanilla, Chocolate or strawberry sorbet, and feel free to mix and match!

We do have Vanilla Oat 
Vanilla ice cream as well!