

BLOODYDYS & BUBBLES

FRESH SQUEEZED BRASS MONKEY

fresh squeezed oj, rainier. 9

CLASSIC MIMOSA

orange, grapefruit, pineapple, or seasonal. 10

SPIKED MIMOSA

44 north vodka (flavor: huckleberry, nectarine, cherry), champagne, orange juice. 12

CAMPBELL'S BLOODY MARY

vodka, house bloody mary mix. 10

SPICED TEQUILA CAESAR

tequila, clamato, house bloody caesar mix. 10

MICHELADA

corona, house michelada mix, spiced rim. 9

BRUNCH COCKTAILS

IRISH COFFEE

irish whiskey, demerara syrup, 1901 dark roast coffee, shaken cream. 12

SPANISH COFFEE

goslings 151, kahlua, orange liqueur, 1901 dark roast coffee, cinnamon, shaken cream, sugared rim. 12

ESPRESSO MARTINI

blue spirits espresso vodka, coffee liqueur, cafe mela cold brew, vanilla cream. 14

ITALIAN SUNSHINE

housemade meyer limoncello liqueur, sauvignon blanc, frangelico liqueur, lemon juice. 14

JALAPENO CUCUMBER MULE

blue spirits cucumber vodka, muddled jalapenos & limes, agave, ginger beer. 14

CAMPBELL'S LEMONADE

citrus vodka, muddled citrus, triple sec, lemon juice, citrus soda. 14

SCRATCH MARGARITA

altos tequila, muddled citrus, agave, lime juice, salted rim. 14

CAMPBELL'S PIÑA COLADA

white rum, shaved coconut, dark rum float. 14



THE PUB & VERANDA



CAMPBELL'S

EST. 1901

LUNCH MENU

BATCH: September 3, 2025

CHEF:

*For parties of 7 or more, we kindly ask that all items be placed on one check.

SHARED PLATES

WARM BURRATA

roast grape, walnut gremolata, charred arugula, balsamic, grilled bread. 18

STICKY BABY BACK RIBS

szechuan glaze, carrot & cilantro slaw. 16

CHICKEN WINGS

choice of: buffalo, szechuan, black garlic parmesan, mango habenero, naked. 14

SHRIMP & COCONUT CAKES

sweet chile aioli. 18

CRISPY BRUSSELS SPROUTS

pink lady apple, almonds, honey fish sauce. 16

PARMESAN TRUFFLE FRIES*

truffle aioli. 14

SOUPS & SALADS

CLAM CHOWDER

artisan bread. 14 bowl / 9 cup

MINESTRONE

seasonal vegetables, ditalini pasta, pancetta, parmesan, fresh herbs. 12 bowl / 7 cup

BLACKENED SALMON CAESAR*

wild pacific king salmon, roasted corn relish, fried capers, crispy tortilla strips, parmesan, creamy lemon dressing. 24

CHILLED STEAK SALAD

arugula, pickled onion, oven dried tomato, roasted zucchini, gigante bean, white cheddar, crouton, balsamic vinaigrette. 24

CRISPY CHICKEN COBB

baby greens, avocado, prosciutto, tomato, corn, red onion, 6-minute egg, jack cheese, green goddess dressing. 22

SUMMER CHOP SALAD

crispy prosciutto, sweet peas, white cheddar, pine nuts, scallion, fresh mint, cucumber, radish, green goddess dressing. 20

CAESAR SALAD

fried capers, croutons, parm frico, parmesan, creamy lemon dressing. 14.5 entrée / 10 side

SIMPLE SALAD

baby greens, cucumber, tomato, candied walnut, carrot, red onion, balsamic vinaigrette. 14.5 entrée / 10 side

ADD-ONS

grilled chicken. 6

chilled steak. 8

grilled salmon. 12

grilled herb prawns (5pc). 12



LUNCH SPECIALS (Aug 28 - Sept 10, 2025)

SANDWICH OF THE WEEK

SIRLOIN & FRIED EGG SANDWICH

chimichurri, applewood bacon, lettuce, tomato, havarti, garlic aioli, baguette. 22

BURGER OF THE WEEK

ELVIS BURGER

peanut butter, applewood bacon, caramelized banana, sesame bun. 20

PUB ENTREES

***Burgers are 7oz all-natural smashed beef patty (plant-based patties available). All burgers, sandwiches, and wraps come with choice of fries, simple salad or caesar salad.**

sub parmesan truffle fries. 3 / clam chowder. 2

PUB BURGER

havarti, applewood bacon, braised red onion, charred onion aioli, bibb lettuce, jalapeno-tomato jam, brioche. 22

BACON CHEDDAR BURGER

applewood smoked bacon, tomato, buttered onions, romaine lettuce, garlic aioli, brioche. 20

CLASSIC CHEDDAR BURGER (no bacon). 18

PRIME RIB DIP*

beechers white cheddar, caramelized onion, roasted mushroom, horseradish aioli, red wine jus. 22

SMASH BURGER GRILLED CHEESE

american cheese, caramelized onions, comeback sauce, thick toast. 20

HARVEST TURKEY & GREEN TOMATO

fried green tomato, boursin spread, mama lil's, chive aioli, sprouts, artisan bread. 20

CRISPY CHICKEN SANDWICH

gouda cheese, candied jalapeno, onion jam, sprouts, caramelized fennel aioli, brioche. 20

BLACKENED CHICKEN WRAP

pepperjack, applewood smoked bacon, chipotle slaw, spicy ranch. 18

KALUA BRAISED PORK SANDWICH

mama lil's, cheddar cheese, cabbage slaw, red onion, cilantro aioli, brioche. 18

FIRE PASTA

fettucini, chicken, hot sauce cream, parmesan. 24

FISH & CHIPS

beer battered cod, tartar, charred lemon, chipotle slaw. 20

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*