

BLOODYS & BUBBLES

FRESH SQUEEZED BRASS MONKEY 4% ABV
fresh squeezed oj, rainier. 9

CLASSIC MIMOSA 7% ABV
orange, grapefruit, or pineapple. 10

SPIKED MIMOSA 11% ABV
44 north vodka (flavor: huckleberry, nectarine, cherry),
champagne, orange juice. 12

CAMPBELL’S BLOODY MARY 8% ABV
vodka, house bloody mary mix. 10

SPICED TEQUILA CAESAR 8% ABV
tequila, clamato, house bloody caesar mix. 10

MICHELADA 4% ABV
corona, house michelada mix, spiced rim. 9

BRUNCH COCKTAILS

MORNING MAPLE 23% ABV
cold brew whiskey, coffee liqueur, maple syrup, cream,
cinnamon. 14

IRISH COFFEE 12% ABV
irish whiskey, demerara syrup, 1901 dark roast coffee,
shaken cream. 12

SPANISH COFFEE 17% ABV
goslings 151, kahlua, orange liqueur, 1901 dark roast
coffee, cinnamon, shaken cream, sugared rim. 12

ESPRESSO MARTINI 18% ABV
blue spirits espresso vodka, coffee liqueur, cold brew,
vanilla cream. 14

ITALIAN SUNSHINE 18% ABV
housemade meyer limoncello liqueur, sauvignon blanc,
frangelico liqueur, lemon juice. 14

CAMPBELL’S LEMONADE 11% ABV
citrus vodka, muddled citrus, triple sec, lemon juice,
citrus soda. 14

SCRATCH MARGARITA 20% ABV
altos tequila, muddled citrus, agave, lime juice,
salted rim. 14

FALL SPICED MULE 10% ABV
white rum, pumpkin spice syrup, agave, ginger beer. 14



THE
PUB & VERANDA



CAMPBELL’S
EST. 1901

LUNCH MENU

BATCH: October 7, 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 habanero, 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

FRENCH ONION SOUP

sweet onion, black garlic, cognac, veal marrow, gruyère-crostini lid. 14

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

FALL CHOP SALAD

oven roasted turkey, fontina, cinnamon-maple pecans, avocado, sundried tomato, pickled onions, apple cider vinaigrette. 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 (Sept 25 - Oct 8, 2025)

SANDWICH OF THE WEEK

PORK ADOBO SANDWICH

avocado, tomato, lettuce, red onion, roasted tomato salsa, telera roll. 19

BURGER OF THE WEEK

KIMCHI BURGER

havarti, pickle, lettuce, garlic aioli, brioche. 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

HOUSE MEATLOAF SANDWICH*

ground beef & bacon, caramelized onion, sharp provolone, applewood bacon, ketchup glaze, texas toast. 18

ITALIAN BEEF SANDWICH*

prime rib braised in jus, sharp provolone, house olive & pepper relish, house roll. 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

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.*