

CAMPBELL’S SIGNATURE

PUB MARTINI 37% ABV

tanqueray 10 gin, bourbon barreled big gin, blanc vermouth, dry vermouth, chilled. 14

1901 MANHATTAN 33% ABV

jim beam 7yr bourbon, dry curaçao, dry vermouth, angostura bitters, chilled. 14

ESPRESSO MARTINI 18% ABV

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

CLASSIC OLD FASHIONED 31% ABV

buffalo trace bourbon, demerara syrup, bitters, orange twist. 14

IRISH COFFEE 12% ABV

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

SPANISH COFFEE 17% ABV

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

SEASONAL COCKTAILS

LATE HARVEST LEMONADE 32% ABV

cask strength rye, housemade spiced lemonade, mint. 14

BARRELED CINNAMON 25% ABV

spiced rum, dry vermouth, sweet vermouth, cinnamon syrup, cinnamon bitters. 14

MORNING MAPLE 23% ABV

cold brew whiskey, coffee liqueur, maple syrup, cream, cinnamon. 14

PEACH-ICILLIN 21% ABV

scotch, peach liqueur, lemon juice, ginger syrup. 14

ITALIAN SUNSHINE 18% ABV

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

VANILLA UVA 17% ABV

browne vanilla bean bourbon, cabernet sauvignon, orange bitters, luxardo maraschino. 14

KENTUCKY PEAR CIDER 17% ABV

jim beam bourbon, 6-year calvados, pear cider, honey syrup, cinnamon syrup, cinnamon. 14

WINTER PALOM-UP 16% ABV

400 conejos mezcal, sage syrup, lime juice, chili oil, champagne. 14

TROPICAL WINTER 13% ABV

appleton estate rum, honey syrup, lilikoi syrup, lemon Juice, mint. 14

FALL SPICED MULE 10% ABV

white rum, pumpkin spice syrup, agave, ginger beer. 14



THE PUB & VERANDA



CAMPBELL’S

EST. 1901

DINNER MENU

BATCH: October 7, 2025

CHEF:

Joseph Campbell

*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-crotoni 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



FRESH SHEET (Sept 25 - Oct 8, 2025)

NEW YORK STRIPLOIN*

creamed wine leeks, wild mushroom, red wine reduction, whipped potatoes. 42

WINE PAIR: **NEFARIOUS CELLARS SYRAH. 17**

DUROC PORK CHOP*

bacon jam, heirloom carrots, brussels, whipped potatoes, mustard cream sauce. 32

WINE PAIR: **DUNHAM CELLARS CHARDONNAY. 14**

FRIDAY & SATURDAY

CAMPBELL'S CLASSIC PRIME RIB*

14oz, red wine demi, horseradish, asparagus, whipped potatoes. 48

MAIN DISHES

PRIME RIBEYE STEAK*

16 oz hand cut, house steak sauce, bbq butter, asparagus, whipped potatoes. 44

FILET TENDERLOIN*

pepper crusted, seasonal vegetable medley, havarti au gratin, au poivre. 42

BRAISED SHORT RIB*

braised in red wine, whipped potatoes, short rib reduction, tomato jam, foraged mushroom, heirloom carrot. 36

CAMPBELL HOUSE MEATLOAF*

ground beef & bacon, ketchup glaze, havarti, whipped potatoes, prosciutto wrapped green beans, house chicken demi glace. 26

HOT HONEY FRIED CHICKEN*

free-range organic chicken, double buttermilk dipped, truffled sweet potato mash, seasonal vegetable, chicken demi. 24

RUSTIC CASCATELLI

tomato sauce, butternut squash, sage, portabella, baby kale, candied walnut, boursin cheese. 28

NEIGHBORHOOD FAVORITES

**Burgers are 7oz all-natural smashed beef patty (plant-based patties available). All burgers come with fries or simple salad.*

FIRE PASTA

fettucini pasta, chicken, hot sauce cream, parmesan. 24

PUB BURGER

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

BACON CHEDDAR BURGER

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

CLASSIC CHEDDAR BURGER (no bacon). 18

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.*