

BLOODYDYS & 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

BRUNCH COCKTAILS

THE BEE STING 19% ABV
sipsmith lemon gin, hot honey, lemon juice, chili oil. 12

HEIRLOOM & BASIL MARTINI 11% ABV
aviation gin, aperol, lime, simple syrup, grapefruit juice,
tomato water, basil. 14

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

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

CLARIFIED PAPER PLANE 17% ABV
bourbon, lemon, aperol, amaro nonino. 14

HOT SPIKED CHAI 12% ABV
browne family vanilla bean bourbon, cointreau, bourbon
cream. 12

APPLE CIDER TODDY 11% ABV
bourbon, honey syrup, lemon. 12

ITALIAN SUNSHINE 18% ABV
housemade meyer limoncello liqueur, sauvignon blanc,
frangelico liqueur, lemon juice. 12

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



THE
PUB & VERANDA



CAMPBELL'S

EST. 1901

LUNCH MENU

BATCH: February 12, 2026

CHEF:

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

SHARED PLATES

BEET ARANCINI

fontina, parsley, mama lil's romesco. 14

GRILLED BACON MEATBALLS

crimini mushroom, sweet baby bell pepper, green goddess. 16

SALT & PEPPER CALAMARI

basil lime aioli, charred lemon. 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

WINTER PANZANELLA

crouton, roasted beet, acorn squash, scallion, parsley, pomegranate, arugula, bleu cheese, maple grapefruit vinaigrette. 19

CRISPY CHICKEN COBB

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

GREEN GODDESS CHOP

salami, fontina, cherry pepper, crouton, cherry tomato, celery, basil, lemon zest, 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

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

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

WINTER BURGER*

white cheddar, black garlic aioli, arugula, crispy leeks, brioche. 20

BACON CHEDDAR BURGER*

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

CLASSIC CHEDDAR BURGER (no bacon). 18

PRIME RIB DIP*

beechners 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, havarti, applewood bacon, ketchup glaze, texas toast. 18

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



Scratch Kitchen • Fresh-Baked Rolls Daily • Fried in Beef Tallow