

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, cafe mela 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

PEACH-ICILLIN 21% ABV
scotch, peach liqueur, lemon juice, ginger syrup. 14

GOLD RUSH 19% ABV
bourbon, ginger syrup, lemon juice, limoncello, sage. 14

JALAPENO CUCUMBER MULE 10% ABV
blue spirits cucumber vodka, muddled jalapenos & limes, agave, ginger beer. 14

SPRING BEE 21% ABV
bombay sapphire gin, amaro nonino, lemon juice, honey syrup, flower. 14

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

BLUEBERRY-PINEAPPLE SOUR 15% ABV
blanco tequila, cointreau, pineapple, blueberry, egg white. 14

STONE FRUIT MARGARITA 15% ABV
blanco tequila, cointreau, muddled fruit, lime juice. 14
**ask our server what stone fruit we’re featuring today!*

ULTIMA PALABRA 25% ABV
mezcal, green chartuese, luxardo marishino, pineapple juice, lime juice, lime. 14

STRAWBERRY MOJITO 10% ABV
white rum, strawberry syrup, mint, lime juice, club soda. 14

CAMPBELL’S PIÑA COLADA 10% ABV
white rum, shaved coconut, dark rum float. 14

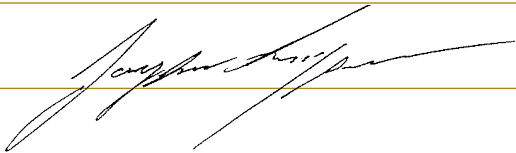


THE
PUB & VERANDA

CAMPBELL’S
EST. 1901

DINNER MENU

BATCH: August 14, 2025

CHEF: 

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

SHARED PLATES

GRILLED ASPARAGUS & SALMON*

sunny egg, king salmon belly, hollandaise, sesame seeds. 16

SMOKED COD DIP

horseradish, capers, pickled onion, toast points. 12

GARLIC FILET BITES*

sweet peppers, parsley, lavosh. 17

SHRIMP & COCONUT CAKES

sweet chile aioli. 18

CRISPY BRUSSELS SPROUTS

pink lady apple, almonds, honey fish sauce. 16

BURRATA & PROSCIUTTO

cantaloupe vanilla habanero sauce, blood orange, basil, lavosh. 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

BURRATA & STRAWBERRY

balsamic strawberries, candied walnuts, arugula, lemon zest, balsamic-honey dressing. 18

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



FRESH SHEET (August 14 - 27, 2025)

WILD ALASKAN KING SALMON*

mint chimichurri, corn relish, whipped potatoes. 38

WINE PAIR: **ELOUAN 2021 PINOT NOIR. 12**

WILD MUSHROOM RISOTTO

house chicken demi, mama lil's peppers, sundried tomato, zucchini, crispy fried mushrooms, boursin cheese, basil. 28

WINE PAIR: **DUNHAM CELLARS 2020 CHARDONNAY. 14**

MAIN DISHES

CAMPBELL'S CLASSIC PRIME RIB*

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

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

ORGANIC CHICKEN FRITES*

free-range organic chicken, parmesan truffle fries, seasonal vegetable. 28

HOT HONEY FRIED CHICKEN*

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

JUMBO PRAWNS & GRITS

creamy grits, seasonal vegetable medley, champagne cream sauce, crispy garlic bbq butter, parmesan. 28

MARKET FISH*

blistered chile green beans, whipped potatoes, au poivre. 34

FRESH SEAFOOD PASTA*

market fish, herb crusted, cavatappi pasta, pancetta, sweet peas, parmesan, serrano, mint, garlic chips, meyer lemon zest. 32

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.*