

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

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

HOT BUTTER RUM 15% ABV
jamaican rum, campbell's signature hbr batter, cinnamon. 12

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

SPICED FIG OLD FASHIONED 27% ABV
basil hayden rye whiskey, fig syrup, spiced bitters, orange bitters. 14

SMOKY HARVEST 20% ABV
tequila anejo, ancho reyes, agave, apple bitters, apple chip smoke. 14

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

VANILLA UVA 17% ABV
browne vanilla bean bourbon, cabernet sauvignon, orange bitters, luxardo maraschino. 12

THE POOF! 17% ABV
calvados, rye whiskey, sweet vermouth, bitters, applewood smoke. 14

TROPICAL WINTER 13% ABV
appleton estate rum, honey syrup, lilikoi syrup, lemon Juice, mint. 14

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

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



THE PUB & VERANDA



CAMPBELL’S

EST. 1901

DINNER MENU

BATCH: January 15, 2026

CHEF:

[Signature]

*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

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-crotonini 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, candied bacon, 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



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

FRESH SHEET (January 15 - 25, 2026)

GRILLED NY STRIPLOIN*

stewed leek, sauteed shiitake & oyster mushroom, whipped potatoes, dijon soy sauce. 40

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

LOBSTER RISOTTO*

sun dried tomato, basil, parmesan, meyer lemon preserves. 36

WINE PAIR: **CALICHE ESTATE ALBARIÑO. 13**

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

GRILLED HERB SHRIMP PASTA*

cascatelli, pesto cream sauce, whipped feta, candied pistachio, oven tomatoes, chili oil. 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.*