

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 curacao, 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

UMO DE FUEGO 27% ABV

mezcal, cointreau, msg solution, habanero agave, ancho reyes. 12

CLARIFIED PAPER PLANE 17% ABV

bourbon, lemon, aperol, amaro nonino. 14

HEIRLOOM & BASIL MARTINI 11% ABV

aviation gin, aperol, lime, simple syrup, grapefruit juice, tomato water, basil. 14

BROWN SUGAR PEACH OLDFASHIONED 36% ABV

dry fly whiskey, brown sugar peach syrup, peach bitters, aromatic bitters, bruleed peach. 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

WRAYS PASSION 16% ABV

wrays rum, appleton rum, lime juice, passion fruit syrup, grapefruit bitters, egg white. 14

TROPICAL SPRING 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: February 15, 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-crotonini 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

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



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

FRESH SHEET (February 15 - 25 2026)

HARISSA CHILEAN SEA BASS*

coconut lemongrass emulsion, root vegetables. 38

WINE PAIR: **ELK COVE PINOT GRIS. 12**

SEARED U-10 SCALLOPS*

rose beurre blanc, sweet pea puree, braised leeks, fish roe, pickled carrot, candied rose petals. 36

WINE PAIR: **AMOS ROME CABERNET FRANC ROSE. 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 glaze. 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.*