CAMPBELL'S SIGNATURE

PUB MARTINI 37% ABV
tanqueray 10 gin, bourbon barreled big gin, blanc vermouth, dry vermouth, chilled. 16

1901 MANHATTAN 33% ABV
jim beam 7yr bourbon, dry curaçao, dry vermouth, angostura bitters, chilled. 16

ESPRESSO MARTINI 18% ABV
absolut vodka, coffee liqueur, cold brew, vanilla cream. 14

CLASSIC OLD FASHIONED 31% ABV
buffalo trace bourbon, demerara syrup, bitters, orange twist. 16

IRISH COFFEE 12% ABV
irish whiskey, 1901 dark roast coffee, demerara syrup, shaken cream. 14

SPANISH COFFEE 17% ABV
goslings 151, kahlua, orange liqueur, 1901 dark roast coffee, cinnamon, shaken cream, sugared rim. 14

SEASONAL COCKTAILS

THE BEE STING 19% ABV
sipsmith lemon gin, hot honey, lemon juice, chili oil. 14

CRANBERRY GIN SHAKER 17% ABV
suntory dry gin, st-germain, cranberry syrup, champagne, rosemary. 14

CLARIFIED NEGRONI 22% ABV
beefeater gin, poli vermouth rosso, campari, milk-washed. 14

BANANA BRÛLÉE MARTINI 26% ABV
whipped vodka, banana moonshine, amarretto. 14

FALL HARVEST 26% ABV
apple bourbon, hornitos reposado, amontillado sherry, cinnamon bitters. 14

APPLE-JACK OLD FASHIONED 32% ABV
apple bourbon, jim beam barrel proof, demerara syrup, cinnamon bitters, smoking cinnamon stick. 14

AUTUMN APEROL MARGARITA 17% ABV
hornitos reposado, aperol, apple cider, spiced honey syrup, lime Juice. 14

HOT APPLE TODDY 11% ABV
apple bourbon, honey, lemon juice, hot water, cinnamon. 14

PUMPKIN SPICE WHITE RUSSIAN 23% ABV
whipped vodka, pumpkin spice creamer, kahlua, whipped cream, graham cracker rim. 14

GRAPEFRUIT-SAGE PALOMA 9% ABV
choice of altos tequila or 400 conejos mezcal, lime juice, sage-grapefruit syrup, soda. 14



THE PUB & VERANDA

CAMPBELL'S
EST. 1901

DINNER MENU

BATCH: November 19, 2026

CHEF:

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

SHARED PLATES

SOY & GINGER FLANK STEAK SATAY (DF)
cucumber carrot salad, grilled shishito peppers. 16

HEIRLOOM TOMATO BRUSCHETTA
herbed mascarpone, shallot, micro basil, brioche toast points. 14

SALT & PEPPER CALAMARI
basil lime aioli, charred lemon. 14

SHRIMP & COCONUT CAKES (DF)
sweet chile aioli. 18

CRISPY BRUSSELS SPROUTS (DF)
pink lady apple, almonds, honey fish sauce. 16

PARMESAN TRUFFLE FRIES* truffle aioli. 14

TALLOW FRIES
kamalata olive aioli, buttermilk ranch, comeback sauce. 10

SOUPS & SALADS

FRENCH ONION SOUP
sweet onion, black garlic, brandy, veal marrow, havarti, gruyère-crostini lid. 14

POZOLE
pork, radish, cabbage, lime. 12.5 bowl / 8.5 cup

CLAM CHOWDER artisan bread. 14 bowl / 9 cup

BLACKENED SALMON CAESAR* (GF)
wild pacific king salmon, roasted corn relish, fried capers, crispy tortilla strips, parmesan, creamy lemon dressing. 26

TURKEY & APPLE CHOP (GF)
romaine, applewood bacon, white cheddar, gigante white beans, fried brussel sprouts, red onion, toasted almond, creamy balsamic dressing. 20

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

THAI PEANUT CHICKEN SALAD (DF)
blackened chicken, shaved cabbage, jalapeno-carrot slaw, cilantro, toasted peanut, fried leek, soy-peanut vinaigrette. 20

CAESAR SALAD
fried capers, croutons, parm frico, parmesan, creamy lemon dressing. 14.5 entrée / 10 side

SIMPLE SALAD (GF)(DF)
baby greens, cucumber, grape tomato, candied walnut, carrot, red onion, balsamic vinaigrette. 14.5 entrée / 10 side

SIDES & ADDONS

SIDE GREENS (GF)(DF)
asparagus, sweet pea, caramelized spring onion, sesame seeds, meyer lemon preserves. 12

grilled chicken. 6 grilled salmon. 14
grilled herb prawns (5pc). 12

GF: Gluten Free • DF: Dairy Free

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

FRESH SHEET (Nov 19 - Dec 2, 2026)

CHICKEN MARSALA
sauteed mushrooms, shallots, fresh herbs, whipped potatoes, seasonal vegetables. 28
PAIR: **BROWNE FAMILY 2023 HERITAGE PINOT NOIR. 13**

SHRIMP BOURSIN MAC N CHEESE
bbq spiced shrimp, braised leeks, crispy garlic, tomato jam, savory bread crumb, scallions. 28
PAIR: **DELILLE CELLARS METIER SAUVIGNON BLANC. 12**

FRIDAY & SATURDAY

CAMPBELL'S CLASSIC PRIME RIB* (GF)
14oz, red wine demi, horseradish, seasonal vegetables, whipped potatoes. 48

MAIN DISHES

RIBEYE STEAK* (GF)
14 oz hand cut prime ribeye, house steak sauce, bbq butter, seasonal vegetables, whipped potatoes. 48

BRAISED SHORT RIB* (GF)
braised in red wine, whipped potatoes, short rib reduction, tomato jam, foraged mushroom, heirloom carrot. 40

SURF & TURF*
grilled herb marinated flank steak & shrimp, asparagus, wild mushroom, whipped potatoes, soy butter sauce. 40

KOREAN HOT HONEY FRIED CHICKEN*
whipped potatoes, baby bok choy, gochujang sauce. 24

SHORT RIB PASTA*
pancetta, lasagnette pasta, boursin cheese, red wine, mire poix, tomato, fresh herb. 30

TRUFFLE CHICKEN PASTA
truffle cream, broccolini, tomato, parmesan, garlic, shallot. 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.*