BLOODYS & BUBBLES

CLASSIC MIMOSA 7% ABV
orange, grapefruit, or pineapple. 10

SPIKED MIMOSA 11% ABV
44 north vodka (flavor: huckleberry, nectarine, cherry), champagne, orange juice. 14

CAMPBELL'S BLOODY MARY 8% ABV
vodka, house bloody mary mix. 12

BRUNCH COCKTAILS

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

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

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

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

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

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

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

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

HOT SPIKED CHAI 12% ABV
browne family vanilla bean bourbon, cointreau, bourbon cream. 14

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

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

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: 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, brioche toast points, micro basil. 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
braised 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

ADD-ONS

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

GF: Gluten Free • DF: Dairy Free

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

LUNCH SPECIALS (Nov 19 - Dec 2, 2026)

SANDWICH OF THE WEEK

CHICKEN PARMESAN SANDWICH
marinara, provolone, parmesan, basil aioli, garlic toast baguette. 18

BURGER OF THE WEEK

ROASTED APPLE & BRIE BURGER
arugula, red onion, honey balsamic aioli, brioche. 20

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

BACON CHEDDAR BURGER*
applewood smoked bacon, tomato, buttered onions, romaine lettuce, garlic aioli, brioche. 20

CLASSIC CHEDDAR BURGER (no bacon). 18

PRIME RIB DIP*
beechers white cheddar, caramelized onion, roasted mushroom, horseradish aioli, red wine jus. 24

SMASH BURGER GRILLED CHEESE*
american cheese, caramelized onions, comeback sauce, thick toast. 20

CAPRESE BLT
burrata, applewood bacon, stewed tomatoes, lettuce, basil, pesto, balsamic reduction, ciabatta. 18

SMASHED CHIPOTLE CHICKEN BURGER*
avocado-corn-basil relish, cheddar cheese, red onion, lettuce, brioche. 19

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

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