

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 curacao, 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

SPICY GUAVA GIMLET 14% ABV

gin, guava syrup, lime, habanero agave, lime-chili rim. 14

CLARIFIED NEGRONI 22% ABV

beefeater gin, poli vermouth rosso, campari, milk-washed. 14

HEIRLOOM & BASIL MARTINI 11% ABV

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

HEDGE MAZE 12% ABV

white rum, matcha, vanilla, soda, lime zest. 14

GRAPEFRUIT-SAGE PALOMA 9% ABV

choice of altos tequila or 400 conejos mezcal, lime juice, sage-grapefruit syrup, soda. 14

FLORODORA 10% ABV

beefeater gin, lime, raspberry syrup, ginger beer, raspberry. 14



THE PUB & VERANDA



CAMPBELL'S

EST. 1901

DINNER MENU

BATCH: September 24, 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

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 (Sept 24 - Oct 7, 2026)

COCONUT CURRY KING SALMON

fried quinoa, seasonal vegetables, cilantro. 41

PAIR: **LONG SHADOWS 2024 POETS LEAP RIESLING. 12**

TRUFFLE CHICKEN PASTA

truffle cream, broccolini, tomato, parmesan, garlic, shallot. 28

PAIR: **NEFARIOUS CELLARS 2023 CONSEQUENCE. 15**

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

WILD MUSHROOM RISOTTO

truffle carpaccio, fried mushroom chips, black garlic, fennel, leeks, jalapeno. 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.*