

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

HEDGE MAZE 12% ABV

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

FLORODORA 10% ABV

beefeater gin, lime, raspberry syrup, ginger beer, raspberry. 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: September 24, 2026

CHEF:

Signature

*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

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 (Sept 24 - Oct 7, 2026)

SANDWICH OF THE WEEK

CRISPY BUFFALO CHICKEN SANDWICH
bleu cheese fondue, red onion, lettuce, ciabatta. 20

BURGER OF THE WEEK

BBQ PORK BURGER
applewood bacon, smoked ham, pepper jack, pickled jalapeno, lettuce, fried onion, garlic 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. 22

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.*