

SHAREPLATES

FRIED PACIFIC OYSTERS*

spicy guava cocktail, remoulade. 15

SHRIMP & COCONUT CAKES

sweet chile aioli. 18

SAUTEED SPRING RADISH

bitter greens, bacon, shallot, citrus. 14

BLISTERED SHISHITO

spanish chorizo, cotija, micro cilantro. 12

ASPARAGUS & FORAGED MUSHROOM*

fried egg, aleppo pepper, micro cilantro, chile oil. 16

HOT HONEY PEEWEE POTATO

charred spring onion, pine nuts, aleppo pepper. 12

SOUP & SALAD

CLAM CHOWDER

artisan bread. 12.5 bowl / 8.5 cup

FRESH HERB CRUSTED SALMON CAESAR*

wild pacific king salmon, red onion, caper berry, romaine, parmesan, creamy lemon dressing. 24

SPRING CHOP SALAD

fried prosciutto, fontina, spring radish, avocado, snap peas, spring peas, carrot, cucumber, sriracha-yogurt dressing. 20

BEET & MELON SALAD

goat cheese, blood orange, chicken skin, micro basil, pistachio, hot sauce vinaigrette. 18

SEARED SHRIMP SALAD

corn, red onion, roasted pepper, tomato, jack cheese, cilantro lime vinaigrette, crispy tortilla. 23

SIDES

WHIPPED POTATOES 6.5

CAESAR SALAD

chopped romaine, fried caper, parmesan frico, crouton. 14.5 entrée / 10 side
add chicken thigh. 6 add wild pacific king salmon*. 12

SIMPLE SALAD

baby greens, cucumber, diced tomato, red onion, candied pecan, carrot, champagne vinaigrette.
14 entrée / 9 side
add chicken thigh. 6 add wild pacific king salmon*. 12

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

FRESH SHEET (APR 11-17, 2024)

KING SALMON GAZPACHO*

broccolini, roasted potato, charred lemon. 40
WINE PAIR: **AMOS ROME VINEYARDS BIGHORN WHITE.** 14

BROWN SUGAR SOY BABY BACK RIBS

ginger snap peas, whipped potato. 26
WINE PAIR: **BENSON VINEYARDS ESTATE SYRAH.** 19

MAINS

FILET MIGNON*

crispy buttered gratin, sauteed greens, fried braised red onion rings, gorgonzola veal demi. 44

RIBEYE STEAK*

bacon butter sauce, ricotta whipped potato, spring vegetables. 40

PAN ROASTED HALF CHICKEN*

black garlic sauce, hot honey glazed peewee potato, seasonal vegetable. 27

OLIVE OIL POACHED BLACK COD*

spring pea sauce, sauteed foraged mushrooms, crispy buttered gratin, truffle corn coulis. 36

SPRING PEA & DUNGENESS RISOTTO*

snap peas, stewed leeks, oven roasted tomato, parmesan. 44

SEAFOOD PASTA*

langoustine, market fish, radiatore pasta, fennel & spring onion soubise, spring radish, spring peas, fried kale, crisp prosciutto. 36

NEIGHBORHOOD FAVORITES



all burgers are smashed 7oz pasture raised, grass-fed, grain finished beef from Summerhill Farm (Chelan, WA)

Come with fries or simple salad. plant-based patties available.

FIRE PASTA

pappardelle pasta, chicken, hot sauce cream, parmesan. 24

PUB BURGER



havarti, applewood bacon, braised red onion, charred onion aioli, bibb lettuce, 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

TRUFFLE BURGER



port reduction, truffle cheese, mushroom duxelles, truffle aioli, arugula, brioche. 20

FISH & CHIPS

beer battered cod, tartar, charred lemon, chipotle slaw. 20

CAMPBELL'S SIGNATURE

PUB MARTINI 14 / 37% ABV

tanqueray 10 gin, bourbon barreled big gin,
blanc vermouth, dry vermouth, chilled

1901 MANHATTAN 14 / 33% ABV

dry fly straight bourbon, dry curaçao,
dry vermouth, angostura bitters, chilled

ESPRESSO MARTINI 14 / 18% ABV

absolut vodka, espresso liqueur,
cold brew, simple syrup, heavy cream

CLASSIC OLD FASHIONED 14 / 31% ABV

legent bourbon, demerara syrup, bitters,
orange twist

IRISH COFFEE 12 / 12% ABV

red breast 12 yr irish whiskey, demerara syrup,
1901 dark roast coffee, shaken cream

SPANISH COFFEE 12 / 17% ABV

goslings 151, kahlua, orange liqueur, coffee,
cinnamon, heavy cream, sugared rim

SEASONAL COCKTAILS

FIRST WORD 14 / 23% ABV

aviation gin, maraschino liqueur, aperol,
lime juice

SPRING PASSION 14 / 13% ABV

aged jamaican rum, montenegro liquor,
passion fruit syrup, egg white

OLD FRIEND 14 / 14% ABV

nolet's gin, grapefruit juice, campari,
st-germain elderflower liqueur, simple syrup

PINK LADY 14 / 14% ABV

rainier gin, st-germain elderflower liqueur,
lime juice, pomegranate juice, soda, mint

LEMONCITO 14 / 20% ABV

altos tequila, limoncello liqueur, orange juice,
agave, lemon juice, campari

ANEJO TRADICIONAL 14 / 18% ABV

calirosa tequila anejo, agave syrup, chocolate
bitters, orange bitters

DULCE FRESA 14 / 13% ABV

white rum, muddled strawberries, agave,
coconut milk

RASPBERRY CHEESECAKE MARTINI 14 / 20% ABV

vodka, chambord liqueur, licor 43,
muddled raspberries, half & half

CHOCOLATE CHERRY 12 / 15% ABV

vanilla vodka, baileys chocolate liqueur,
luxardo cherry syrup, white chocolate shavings

DINNER

MAR 14, 2024
BATCH.....

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