

## TO SHARE OR NOT

### TOP SHELF CHEESE PLATE

Rouge River Oregonzola, Beecher's Flagship white cheddar, aged Spanish Manchego & Marcona almonds from Spain, Quince paste, Granny Smith apple slices, honey and rosemary flatbread 14.50

### COCONUT PRAWNS

Coconut crusted prawns served with our enhanced Thai chili sauce that really speaks to the prawn 10.95

### ROASTED GARLIC CIABATTA LOAF

From the Artisan Bakery, fresh roasted garlic ciabatta bread served with butter or olive oil & balsamic vinegar 3.50

### Wine by the Glass from Local Wineries

**Riesling- Vin Du Lac Winery**  
tart crispness and intense fruit 7

**Pinot Gris- Vin Du Lac Winery**  
ripe, rich and full-bodied with a crisp, dry finish 7

**Viognier- Vin Du Lac Winery**  
crisp with mouth-filling richness 7

**Pinot Noir- Benson Winery**  
seductively aromatic, with hints of spice 9.75

**Sangiovese- Benson Winery**  
Sunshine in a bottle 9.75

**Syrah- Nefarious Cellars**  
a serious wine yet full, fruity and loveable 9.75

### Wine by the Glass from Washington

**Chardonnay-14 Hands**  
fruit-driven, balanced and juicy with a hint of oak 6.50

**Merlot-14 Hands**  
soft and luxurious yet with a backbone of firm tannins 6.50

**Cabernet Sauvignon-14 Hands**  
fresh flavors of red fruits supported by round tannins 6.50

### CRAB & ARTICHOKE DIP

Chilean rock crab, artichoke hearts, cream cheese, freshly grated parmesan cheese and rosemary flatbread 11.95

### BBQ WINGS

8 breaded & flash fried chicken wings tossed in our tasty BBQ sauce 9.95

### 1 LB POPCORN SHRIMP

Bite size breaded shrimp, deep-fried, served with sweet Thai chili sauce 9.95

### DRAUGHT BEER

Micros 4.75 (16oz.) ~ 3.75 (12oz.)

**Mac & Jack's African Amber**  
robust amber ale

**Widmer Hefeweizen**  
golden unfiltered wheat beer

**Total Domination IPA**  
phenomenal NW-style India Pale Ale

**Manny's Pale Ale**  
rich and complex with a snappy hop finish

**Deschutes Mirror Pond Pale Ale**  
balanced malty body

**Rogue Dead Guy Ale**  
malty aroma and a rich hearty flavor

**Miller Lite- Miller Brewing**  
3.75 (16oz.) ~ 2.75 (12oz.)

**Pabst Blue Ribbon**  
3.00 (16oz.) ~ 2.00 (12oz.)

**Landshark Lager**  
3.75 (16oz.) ~ 2.75 (12oz.)

**Guinness Stout- a classic**  
5.50 (16oz.) ~ 4.50 (12oz.)

**Stella Artois**  
pilsner lager 5.50 (16oz.) ~ 4.50 (12oz.)

## Campbell's 2nd Floor Pub & Veranda Fall Menu

Our Chance to Bring You the  
Best of Both Kitchens

### DAILY WINTER HOURS

Breakfast 7 am ~ 11 am

Lunch 11:30 am ~ 3 pm

Pau Hana 3 pm ~ 6 pm

Dinner 5 pm ~ 9 pm

Last Call ~ 10 pm

———— CAMPBELL CLASSIC LUNCHES ————

**FISH & CHIPS**

In-house cut cod fillets dipped in our special PBR beer batter, flash-fried, served with our creamy coleslaw and Brew City fries 11.95

**GRILLED CHICKEN BREAST**

Boneless, skinless 6oz. chicken breast, flame-broiled, served with fresh vegetables and risotto 8.95

**CHEF'S SOUP & SANDWICH OF THE DAY**

Chef's choice sandwich made fresh daily with a cup of the soup of the day  
whole sandwich 8.95 1/2 sandwich 6.95

———— SOUPS ————

**CHEF'S SOUP OF THE DAY**

Delicious soups made in-house  
cup 3.25 bowl 5.95

**BLACKENED AHI TACOS**

Sashimi grade Ahi fillet, seared rare, sided by flour tortillas, our house-made spicy chipotle coleslaw and roasted pineapple habanera sauce 13.95

**GRILLED WILD SALMON**

Wild 6oz. salmon fillet, flame-broiled, served with fresh vegetables and risotto 12.95

**CAMPBELL'S CLAM CHOWDER**

Tender clams, bacon, fresh vegetables, herbs and cream simmered together to make our perennial favorite cup 4.25 bowl 6.95

**FRENCH ONION SOUP**

Topped with a seasoned baguette crouton and melted Gruyere cheese 7.95

———— SALADS ————

**BISTRO STEAK COBB**

Crisp greens, Oregonzola cheese, tomato, bacon, green onion, olives, hard boiled egg topped with flame-broiled 6oz English steak 12.95

**BLACKENED SALMON CAESAR**

Romaine lettuce tossed with our special Caesar dressing, topped with toasted capers and freshly grated parmesan and a flame-broiled 6 oz blackened salmon fillet 17.95

**CLASSIC WEDGE SALAD**

Fresh wedge of iceberg lettuce topped with bacon, tomato, Oregonzola blue cheese crumbles and our blue cheese dressing 8.95

**CAESAR A LA CAMPBELL'S**

Romaine lettuce tossed with our special Caesar dressing, topped with toasted capers and freshly grated parmesan cheese 9.95  
Top with chicken breast 12.95

**BLACKENED AHI SALAD**

Ahi fillet, cooked rare, blackened in our own seasoning, on lettuce mix greens, banana wax peppers, roasted red peppers, black olives, tossed with lemon caper vinaigrette 14.50

**ROASTED BEET AND OREGONZOLA**

Slow roasted red and golden beets, Oregonzola bleu crumbles and fresh arugula, drizzled with blood orange vinaigrette 11.95

**CAMPBELL'S HOUSE SALAD**

Romaine, carrots, cabbage, cucumber, tomato with your choice of dressing 3.95

———— FRESH OFF THE PANINI GRILL ————

**TURKEY CHIPOTLE PANINI**

Turkey, roasted red peppers, bacon strips, pepper jack cheese and our chipotle aioli served with Tim's Cascade Chips 9

**CHELAN PANINI**

Thin sliced ham, Swiss cheese, caramelized onions and apple butter served with Tim's Cascade Chips 8.50

———— SANDWICHES ————

Our Misty Isle Angus burger patties are all natural 100% USDA chuck

**RANCH CHICKEN**

Chicken breast, bacon strips, cheddar cheese, lettuce, onion, tomato rounds, zesty garlic ranch spread, served with Brew City fries 9.95

**NORTH CAROLINA PULLED PORK**

Slow roasted pork, infused with "Southern style spicy sauce" piled on a ciabatta bun, topped with creamy coleslaw. Served with Brew City fries 9.95

**BBQ CHICKEN**

Chicken breast, Kansas City rub, spicy chipotle slaw, mayonnaise, Campbell's BBQ sauce, served with Brew City fries 9.50

**PUB BEEF DIP**

Thinly sliced roast beef, grilled, topped with Swiss cheese, sautéed onions on a ciabatta bun. Served with Brew City fries 11.95

**PERRY'S SALMON SANDWICH**

Flame-broiled 6 oz wild salmon fillet, tomato slices, onion, lettuce, tarter sauce, served with Brew City fries 12.95

**BACON CHEDDAR BURGER**

Bacon, cheddar cheese, lettuce, tomato, onion, mayonnaise, served with Brew City fries 9.95

**BLACKENED CHICKEN SANDWICH**

Chicken breast, blackened seasoning, bacon strips, pepper jack cheese, chipotle slaw, spicy ranch sauce, served with Brew City fries 9.95

**OREGONZOLA BURGER**

Bacon strips, ground black pepper, Oregonzola cheese crumbles, lettuce, tomato, onion, mayonnaise, served with Brew City fries 11.95

**DAN'S CHICKEN**

Chicken breast, lettuce, onion, tomato rounds and mayonnaise, served with Brew City fries 8.95

**CLASSIC PUB BURGER**

Lettuce, onion slices, tomato rounds and mayonnaise, served with Brew City fries 8.95

———— LUNCH PASTA OF YOUR CHOICE 11.95 ————

Enjoy a warm loaf of roasted garlic ciabatta bread with your pasta 3.50

**CAMPBELL'S CLASSIC FIRE PASTA**

Tender pieces of chicken sautéed with garlic, tossed with fettuccine and our "spicy" fire cream sauce, topped with fresh grated parmesan

**PASTA PRIMAVERA**

The freshest vegetables sautéed and seasoned with herbs, in olive oil and white wine, tossed with fettuccini finished with freshly grated parmesan cheese

**CREAMY CHEESE TORTELLINI**

Tri-colored cheese tortellini sautéed with garlic, prosciutto and peas, simmered in a rich Alfredo sauce and topped with Italian bread crumbs