

INSANELY GOOD BRUNCH COCKTAILS

an insanely good
AMARETTO SOUR / 12
high proof bourbon / amaretto
simple syrup / lemon / egg white

an insanely good
1901 MANHATTAN / 12
elijah craig small batch bourbon
dry curaçao / dry vermouth
angostura bitters / frozen and served
glacier cold

an insanely good
MIDORI SOUR / 12
sipsmith vjop (high proof) gin
midori melon liqueur / lime cordial
lemon juice / egg white

an insanely good
IRISH COFFEE / 12
red breast 12 yr irish whiskey
brown sugar / 1901 dark roast coffee
shaken cream

an insanely good
SINGAPORE SLING / 12
sipsmith dry gin / cherry heering
benedictine / muddled fresh local
cherry / lime / soda

an insanely good
BLUE HAWAIIAN / 12
wray & nephew overproof rum / blue
curaçao / coconut liqueur / pineapple
juice

Saturdays and Sundays

BOTTOMLESS MIMOSA / 15

treat yourself with your choice of juice
orange juice
grapefruit juice
mango-lemonade
pineapple juice

TABLESIDE MIMOSA KIT / 40

(enjoy this with veuve cliquot / 70)

bottle of champagne
fresh local fruit
juice selection
fresh orange juice
fresh grapefruit juice
mango-lemonade
pineapple juice

VERANDA SPRITZ / 12
ketel one vodka / aperol / white
wine syrup / lemon

THAI LIMEADE / 12
old tom gin / thyme infused cointreau
thai herb syrup / basil shrub / lime
soda

MANZARITA / 12
blanco tequila / wild elderflower
liqueur / honeycrisp apple shrub
lemon / cinnamon

AMONG THE WILDFLOWERS / 12
ketel one vodka / wild elderflower
liqueur / vermouth blanc / grapefruit
lemon / simple syrup / soda

BOURBON APPLE SHRUB / 12
rittenhouse rye / honeycrisp apple
shrub / apple cider / soda

FRESH SQUEEZED MIMOSA / 12
choice of freshly squeezed orange or
grapefruit juice / champagne

LA COLA NOSTRA / 12
rhum agricole / aveze / allspice
dram / prosecco / lime

THE LAST RESORT / 12
pineapple infused gin / green
chartreuse / cognac / banana liqueur
lime / mezcal spray

OLD CUBAN / 12
aged rum / muddled lime and mint
simple syrup / angostura bitters
champagne

EQUINOX / 12
ketel one vodka / coffee liqueur
aperol / cold brew coffee / shaken
cream

WHITE WINE

CHANDON Brut Sparkling / 14
BRANCOTT ESTATE Sauvignon Blanc / 10
MILBRANDT VINEYARDS Rosé / 10
LOST RIVER WINERY Pinot Gris / 10
NEFARIOUS CELLARS Riesling / 12
CAIRDEAS WINERY Nellie Mae / 12
(60% viognier / 40% roussanne)
BROWNE FAMILY Chardonnay / 12

RED WINE

CAIRDEAS WINERY Cinsault / 14
BENSON VINEYARDS Pinot Noir / 12
MILBRANDT VINEYARDS Malbec / 12
WOODWARD CANYON Red Wine / 12
(36% cabernet sauvignon / 18% barbera / 15%
syrah / 11% merlot)
NEFARIOUS CELLARS Syrah / 14
WALLA WALLA VITNERS Cab Franc / 14
L'ECOLE NO. 41 Merlot / 14
FIVE STAR CELLARS Cab Sauvignon / 14

BEER


unless otherwise indicated
Pints / 6 Imperials / 7 Pitchers / 20

HOLDEN'S GOLDEN IPA

this hazy New England style IPA bursts
with tropical fruit and citrus
created for Campbell's Resort
by Pyramid Brewing

HEFEWEIZEN by Pyramid Brewing
MANNY'S PALE ALE by Georgetown
AFRICAN AMBER by Mac & Jack's
TOTAL DOMINATION IPA by Ninkasi
DEAD GUY ALE by Rogue Brewing
HARD CIDER 6.5 / 7.5 / 22 by Manchester 42
CREAM HSB (NITRO) by Hales Brewery
GUINNESS STOUT (NITRO) 6.5 / 7.5 / 22
RAINIER BEER 3 / 4 / 5 / 16

ON CRYSTAL CLEAR LAKE CHELAN



CAMPBELL'S

PUB & VERANDA

BRUNCH

THE 1901 ROAST IS A SPECIAL BLEND THAT WE CREATED WITH OUR FRIENDS AT THE MELA COFFEE ROASTING CO. IN WENATCHEE

Our coffee is strong, bold, and full of flavor, complimenting the classic, fresh American dishes we serve.
If you love it the way we do, See campbellsresort.com/dining to have it sent to your home.

QUICK STARTS

APPLEWOOD SMOKED SALMON / 16
toasted bagel / cream cheese / caper / red onion
arugula

STEEL CUT OATMEAL / 10 
brown sugar / crasins / cream

ACAI BOWL / 14 
frozen acai berry / vanilla greek yogurt / coconut-
almond granola / banana / strawberry / honey

CRISPY BEIGNETS / 12 
powdered sugar / vanilla-marscapone cheese / jam

CINNAMON ROLLS / 10 
two rolls freshly baked in house / cream cheese frosting

ON THE SIDE

-  **FRESH LOCAL TREE FRUIT** from Fardell Farms / 9
-  **COCONUT-ALMOND GRANOLA** from Sweet River Bakery / 10
- BUTTERMILK APPLE OATCAKE (1 pc) / 5**
- BANANAS FOSTER FRENCH TOAST (1 pc) / 6**
- TWO LOCAL ORGANIC EGGS / 5**
- BACON, SAUSAGE, OR HAM / 5**
- FRESH BAKED BUTTERMILK BISCUIT OR TOAST / 3**
-  **BREAKFAST POTATO OR FRENCH FRIES / 5**
- GREEK YOGURT / 5**

Gluten free options or substitutions available, please ask your server

 Vegetarian  Vegan

GRIDDLE N' IRON

BUTTERMILK APPLE OATCAKES

our signature pancake, a blend of rolled oats, wheat
flour, buttermilk, and local chelan apples

Try our cakes with blueberries or Fardell
Farms cherries for 2 bucks

CHELAN SUNRISE / 15

one cake / two eggs / bacon, ham, or sausage

SHORTSTACK (3) / 12



BANANAS FOSTER FRENCH TOAST

thick french bread dipped in egg batter, griddled
and topped with bananas sauteed with rum, butter,
and brown sugar

CHELAN SHINE / 16

one slice of banana french toast / two eggs / bacon,
ham, or sausage

THREE SLICES / 14



BUTTERMILK BISCUITS & GRAVY / 16

two fresh homemade buttermilk biscuits / two eggs
scratch sausage gravy / country fried potatoes

BELGIAN MALTED WAFFLE / 12



cinnamon-maple syrup / whipped butter

BREAKIN' EGGS

PUB BREAKFAST / 16

two eggs / bacon, maple ham or sausage
country fried potatoes / toast or biscuit

CHICKEN FRIED STEAK / 18

two eggs / buttermilk biscuit / scratch sausage-
onion gravy / country fried potatoes

STEHEKIN OMELETTE / 16

bacon / sausage / ham / peppers / onion
mushroom / cheese / country fried potatoes
toast or biscuit

BREAKFAST BURRITO / 14

scrambled eggs / cheese / choice of ham, sausage,
bacon / tater tots / black beans / salsa / sour
cream / seasonal fruit

BENEDICTS

CLASSIC BENEDICT / 16 canadian bacon
poached eggs / english muffin / scratch
hollandaise sauce / country fried potatoes

PASTRAMI BENEDICT / 17 house smoked
pastrami / crispy potato latkes
scratch hollandaise sauce / fresh fruit

CRAB BENEDICT / 18 dungeness crab
scratch hollandaise sauce / poached eggs
english muffin / country fried potatoes

SOUP

FRENCH ONION SOUP / 10

crostini lid / blistered gruyere / thyme

SOUP OF THE DAY

seasonally inspired / made daily
Cup 5 | Bowl 9

Famous for a reason

CLAM CHOWDER

Cup 5 | Bowl 9 | Bread bowl 12

Gluten free options or substitutions available, please ask your server



Vegetarian



Vegan

LUNCHTIME CLASSICS

Applewood Smoked

BABY BACK RIBS

pork baby back ribs / blackening rub
applewood smoked / house bbq glaze
chipotle slaw / fries

Half Rack 22 | Full Rack 28

STEAK FRITES / 26 *

flat iron steak / horseradish bourbon demi
parmesan truffle fries / comeback sauce

FIRE PASTA / 22

fettuccine / chicken breast / franks hot sauce
worcestershire / chile flake / cream / parm
crispy jalapeño poppers

NEW YORK STEAK DIP / 18

smoked new york steak / white cheddar
caramelized onion / mushroom / au jus
horseradish / baguette / fries

HOT PASTRAMI SANDWICH / 16

pastrami / brined, cured, and smoked in house
swiss / coleslaw / dijonaise sauce / kosher pickle
light rye

EL CUBANO / 16

cuban mojo roasted pork loin / ham / dijon mayo
swiss / pickels / brick pressed toasted baguette
fries

FISH FRY / 16

choice of crispy cod, coconut prawns, **or** calamari
crispy cod / fries / slaw / house tartar
coconut prawns / fries / slaw / thai chile sauce
crispy calamari / fries / slaw / comeback sauce

B. L. T. / 16

duroc thick cut bacon / hierloom tomato
arugula / garlic aioli / baguette / fries
add turkey / 17

BLACKENED CHICKEN SANDWICH / 16

bacon / pepperjack / chipotle slaw / spicy ranch
brioche / fries
make it a blackened chicken wrap / 17

BURGERS

BACON CHEDDAR BURGER / 16 *

8 oz beef burger / cheddar / duroc thick bacon
romaine / tomato / onion / mayo / fries

VALHALLA BURGER / 18 *

8oz. beef burger / valhalla stilton / pancetta jam
arugula / mayo / fries

PUB BURGER / 16 *

8 oz beef burger / smoked gouda / crispy onion
arugula / tomato / burger sauce / fries

GREEK LAMB BURGER / 18 *

8 oz lamb burger / feta / pickled onion / roasted
jalapeno / cucumber / arugula / harissa mayo
fries

IMPOSSIBLE BURGER / 18

impossible burger / vegan cheddar / onion
lettuce / tomato / vegan mayo / potato bun /
fries

SNACKS

NORTHWEST CHEESE BOARD / 20

beechners white cheddar / valhalla stilton
lavender & honey goat cheese / prosciutto
salami / fardell farm's fresh local tree fruit

TERIYAKI MUSHROOM CAPS / 14

button mushrooms / dry vermouth / house
teriyaki sauce / hotel butter / rolls

PUB WINGS / 12

korean / gochujang / soy sauce / sesame oil
garlic / ginger / rice vinegar / brown sugar
buffalo / franks hot sauce / butter
saigon / sambal olek / thai chile / garlic / soy
sauce / honey
kansas city / house classic bbq sauce

CRISPY CALAMARI / 14

lightly breaded & fried / chipotle aioli / lemon

PARMESAN TRUFFLE FRIES / 9

garlic truffle oil / parmesan / comeback sauce

SCOTCH EGG / 9

andoullie sausage wrapped soft egg / panko
bread crumb / comeback sauce

SALAD

OUR SALAD GREENS ARE ORGANIC. THE HERBS AND VEGGIES
ARE FROM OUR GARDEN AS AVAILABLE

SHRIMP & CRAB LOUIE / 24

dungeness crab / poached scallop / prawns
baby greens / cherry tomato / artichoke heart
black olive / egg / spicy louie dressing

SMOKED CHICKEN & STRAWBERRY SALAD / 18

mixed greens / toasted almond / goat cheese
basil / balsamic syrup

JAPANESE COLD STEAK SALAD / 20

thin sliced cold steak / ponzu-mustard vinaigrette
arugula / green onion / cucumber / wasabi

BLACKENED SALMON CAESAR / 22

roasted corn relish / toasted caper / parmesan
romaine / anchovy-garlic dressing / grilled
baguette

NORTHWEST SALAD / 16

chelan fruit apples / craisins / blue cheese
crumbles / baby greens / candied walnuts
balsamic vinaigrette
add chicken 20
add salmon 22

FARRO CAPRESE SALAD / 16

farro grain / arugula / sun dried tomato / basil /
verde sauce / pine nut / mediteranean olive
burrata
Add chicken 20
Add salmon 22

CHOP CHOP / 16

romaine / turkey / salami / smoked provolone
tomato / garbanzo / basil / parmesan / balsamic
vinaigrette

WEDGE / 16

iceberg / bacon / basil / green onion / cherry
tomato / blue cheese crumble / blue cheese
dressing
add chicken 20
add salmon 22

* Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

Gluten free options or substitutions available, please ask your server



Vegan