

INSANELY GOOD CLASSIC COCKTAILS

an insanely good
CLASSIC MARTINI / 12
tanqueray 10 gin / anchor old tom gin / vermouth blanc/ dry vermouth frozen and served glacier cold

an insanely good
AMARETTO SOUR / 12
light rum / dark rum / dry curaçao oregeat / lime / passion fruit foam

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

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

SEASONAL COCKTAILS

CHERRY BOUNCE SOUR / 12
rittenhouse rye / homemade fresh cherry bounce / lemon simple syrup / egg white

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

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

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

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

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

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

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VESPER MARTINI / 12
bulldog gin / tito's vodka / lillet blanc frozen and served glacier cold

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

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

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

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

WHISKEY PEACH SMASH / 12
1792 full proof bourbon / dry curaçao fresh picked muddled peach / fresh picked peach puree / lemon / mint

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

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

HOLY JOE / 12
red breast 12 yr irish whiskey / sweet vermouth / apricot liqueur / cynar frozen and served glacier cold

PEAR & ROSEMARY COCKTAIL / 12
ketel one vodka / lillet blanc / pear syrup / lemon / rosemary / soda

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 4 / 5 / 16

ON CRYSTAL CLEAR LAKE CHELAN



CAMPBELL'S

PUB & VERANDA

DINNER

STARTERS

NORTHWEST CHEESE BOARD / 20

beechers 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

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

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

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
italian 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

RED MEAT

OUR STEAKS AND PRIME RIB COME WITH CHOICE OF BAKED POTATO, SMASHED RED POTATOES, WILD RICE, OR FRIES

RIB EYE / 42 *

16oz. bone-in / valhalla stilton butter / ale
battered onion ring / seasonal vegetable

STEAK FRITES / 26 *

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

LAMB KEBAB / 26

red pepper harissa / mint-yogurt sauce / grilled
flatbread / tumeric rice / seasonal vegetable

PORK

PORK CHOP / 30 *

12oz. bone-in / blue cheese cream sauce / honey
roasted shallot / smashed red potatoes / seasonal
vegetable

SMOKED RIBS

FULL RACK / 28 HALF RACK / 22

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

PASTA

FIRE PASTA / 22

fettuccine / chicken breast / franks hot sauce /
worcestershire / chile flake / cream / parmesan /
crispy jalapeño popper

SMOKED CHICKEN PENNE / 25

applewood smoked chicken / penne pasta / white
cheddar sauce / portobello mushroom / green pea

TOP SIRLOIN AND PRAWNS / 36 *

8 oz. top sirloin / scampi prawns / rosemary
seasonal vegetable

Every Friday and Saturday

PRIME RIB OF BEEF

Our famous prime rib served with choice of
starch, seasonal vegetable, au jus, and creamed
horseradish

Treat Yourself
18 oz. cut **44** 12 oz. cut **35**

POULTRY

PERUVIAN CHICKEN WITH GREEN SAUCE / 26

bone in breast / peruvian spice rub / cool
jalapeno-cilantro yogurt / tumeric rice seasonal
vegetable

PAN SEARED DUCK / 32 *

cardamom spice rubbed duck breast / nefarious
syrah & cherry pan sauce / smashed red potatoes
seasonal vegetable

SHRIMP WITH ORZO / 27

wild patagonian shrimp / orzo / asparagus /
garlic / lemon / chile flake / basil / feta

VEGAN SPAGHETTI & MEATBALLS / 22

impossible meatballs / seitan & mushroom
bolognese / spaghetti squash / basil

* 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

 Vegetarian  Vegan