

# between buns

**BURGERS\*** *Substitutions: Grilled Chicken / Veggie Patty*  
*Side Salad +2, Gluten Free Bun +2*  
*Served on a Brioche Bun with Fries.*

**IMMERSION Burger** House burger with arugula, white cheddar, tomato, grilled onions and house burger sauce. 15

**Black n' Blue** Blackened house burger with bacon, arugula, blue cheese, tomato and mayo. 16

**The Pub House** House burger with bacon, Bender IPA pub cheese, crispy onions and house burger sauce. 15

*Add-ons: Fried Egg +2, Avocado +2, Bacon +2, Extra Patty +4 or Extra Cheese +1*

SUGGESTED BEER PAIRING: **RIVER RIDER**

# tacos

**TACOS** *Substitution: Side Salad +2*  
*Served with Tortilla Chips and Salsa.*

**Carnitas Tacos GF** 3 slow-cooked seasoned pork tacos piled high on white corn tortillas and finished with shredded cabbage, tomatillo sauce, pico de gallo and cotija cheese. 15

**Tacos de Pescado** 2 warm flour tortillas with Little Fawn Saison battered cod, shredded cabbage, pico de gallo and cotija cheese. Finished with roasted jalapeño aioli. 16

**Shrimp Tacos** 2 warm flour tortillas with seasoned shrimp, shredded cabbage, pico de gallo, cotija cheese and habanero cream. 15

SUGGESTED BEER PAIRING: **TWISTED SISTER**

# plates

**PUB FISH** *Substitution: Side Salad +2*

Golden fried Little Fawn Saison battered Dutch Harbor cod served with hand-cut fries, house-made tartar and cabbage slaw. 15

SUGGESTED BEER PAIRING: **LITTLE FAWN**

**STEAK FRITES\*** GF

11.5 oz. rib-eye with hand-cut fries and finished with Maitre d'Hotel butter. 21

SUGGESTED BEER PAIRING: **MAX STOUT**

**OSO BUCCO**

Volcano pork shank braised in Max Stout and smoked, finished with chipotle BBQ sauce and crispy onion straws. Served with tater tots. 20

SUGGESTED BEER PAIRING: **BOX FACTORY RED**

**PRAWN SAUTE**

Jumbo prawns sautéed in citrus garlic butter with tomatoes, spinach, and capers. Tossed in angel hair pasta. 18

SUGGESTED BEER PAIRING: **LITTLE FAWN**

We are a made-from-scratch pub-style family kitchen.

We are happy to accommodate most dietary needs, ask your server.

18% gratuity will be applied to parties of 7 or more.

GF Can be made gluten free

V Vegetarian

# sides

Kale and cabbage slaw 4 | Hand-cut fries 5 |

Small mixed green or Caesar salad 5 | Sautéed seasonal vegetables 6

# sweet tooth

**DESSERTS**

**Max Stout Brownie a la Mode**

House-made with vanilla bean Tillamook ice cream. 7

**Oregon Berry Crisp a la Mode**

House-made. Mixed berries with a baked crisp topping and vanilla bean Tillamook ice cream (berries vary based on availability). 7

**NON-ALCOHOLIC BEVERAGES**

Fountain Soft Drinks 3 | Iced Tea 3 | Hot Tea 3

Caldera Ginger Ale 4 | Caldera Root Beer 4

House Made Marionberry Lemonade 4

Bottled Kombucha 5

French Pressed Bellatazza Coffee, Reg or Decaf 4

Weekdays 11:30 am – 3:00 pm

**POWER LUNCH – \$12\*\***

*Choose from: Full Sandwich + 16 oz. Year Round Beer – or – 1/2 Sandwich + Cup of Soup + 16 oz. Year Round Beer. No Substitutions.*

**TUNA MELT**

Tuna salad on sourdough bread with cheddar cheese. Brushed with garlic butter and pressed.

**BLTA**

Bacon, lettuce, tomato, avocado and mayonnaise on toasted sourdough.

\*\* Not available on holidays

**IMMERSION**  
B R E W I N G

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.