

starters

IMMERSION PUB PRETZEL

2 house-made pretzel twists finished with smoked sea salt and brewery spent grain. Served with creamy pub cheese and stone ground mustard. 7

AHI POKE* GF

Poke marinated ahi tuna with avocado salsa. Served with spicy teriyaki cucumber, radish and sesame seeds. 13

FULL MONTY WINGS

Choice of: IMMERSION Buffalo or Teriyaki Sauce

6 full wings tossed in your choice of house-made sauce. Served with carrot sticks, celery and blue cheese dressing. 14

FLAUTAS

3 flour tortillas filled with seasoned chicken and shredded cheddar, fried golden brown. Served on a bed of lettuce and finished with roasted jalapeño aioli, cotija cheese and diced tomato. 12

HUMMUS GF, V

Our own roasted red pepper garlic hummus served with a medley of cucumbers, carrot sticks, celery and house-made pretzel chips. 10

QUESO

Warm Oaxaca cheese with chorizo, pico de gallo and tortilla chips. 7

CRAB AND ARTICHOKE DIP

House-made crab and artichoke dip served with garlic crustini. 13

CHIPS AND SALSA v

House-made red salsa and garnished with green onions. 4

soups and greens

SOUPS

Potato. GF Tillamook aged white cheddar and green onion.

Chef selection. *Ask your server.*

Cup 4 | Bowl 7

CAESAR* GF

Romaine and baby kale tossed with grated Parmesan cheese, lemon, pub pretzel croutons and Caesar dressing. 10

MIXED GREENS GF, V

A fresh blend of arugula and field greens with ripe tomatoes, cucumber, red onion, radish, shaved carrots and pretzel croutons with your choice of dressing. 10

SOUTHWEST CHICKEN COBB GF

Mixed greens topped with hard-boiled egg, tomato, bacon, black beans, corn, white cheddar, avocado and pulled chicken. Served with avocado ranch dressing. 16

APPLE BLUE CHEESE GF, V

Mixed greens with fresh apple, candied pecans, tomato, raisins and blue cheese crumbles. Served with blue cheese dressing. 13

Wrap it up including fries +1

Add: Grilled Chicken +2, Grilled Shrimp or Steak +4

Dressings: Ranch, Avocado Ranch, Caesar, Honey Mustard, Blue Cheese and Immersion Vinaigrette

sides

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

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

burgers and sandwiches

All burgers and sandwiches served with hand-cut fries.

Sub a salad or slaw +2

Sub a cup of soup +1

Sub a bowl of soup +2

BURGERS* *Substitutions: Grilled Chicken | Veggie Patty +2*
Gluten free buns available.

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

Boring Pete. House burger with lettuce, cheddar, tomato, pickle, ketchup, mustard and mayo. 14

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

SUGGESTED BEER PAIRING: **BENDER IPA**

GF Can be made gluten free

v Vegetarian

TOASTED HIPPY v

Roasted zucchini, yellow squash and onions topped with marinated mozzarella and marinara served on a hoagie roll with hand-cut fries. 15

Add bacon and make it a Toasted Hypocrite +2

SUGGESTED BEER PAIRING: **TWISTED SISTERS**

CRISPY CHICKEN WRAP

Hand-breaded chicken strips with romaine, bacon, cheddar, tomato and avocado. Tossed in house-made honey mustard. 14

SUGGESTED BEER PAIRING: **IMMERSION RED ALE**

CUBANO

Seasoned pulled pork, capicola, swiss, pickles and mustard piled high on a hoagie and pressed. Served with hand-cut fries. 15

SUGGESTED BEER PAIRING: **TWISTED SISTERS**

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.

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.