

shareables

IMMERSION PUB PRETZEL **v**

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

HUMMUS **GF, V**

Our own roasted red pepper, garlic hummus served with a medley of cucumbers, carrot sticks, celery and grilled pita bread. 10

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

greens

OREGON BERRY **GF, V**

Mixed greens, fresh Oregon berries, cucumbers, goat cheese and sliced almonds. Tossed in marionberry sherry vinaigrette. 13

SUGGESTED BEER PAIRING: **TWISTED SISTER**

SEARED AHI* **GF**

Mixed greens, carrot, celery, cucumber, tomatoes, onions and cajun ahi seared rare. Finished with crispy wonton strips and tossed in sesame ginger vinaigrette. 16

SUGGESTED BEER PAIRING: **RIVER RIDER**

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. 15

SUGGESTED BEER PAIRING: **BOX FACTORY RED**

CAESAR* **GF**

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

SUGGESTED BEER PAIRING: **BENDER**

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

SUGGESTED BEER PAIRING: **LITTLE FAWN**

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

Dressings (All House-made): Ranch, Avocado Ranch, Caesar, Honey Mustard, Marionberry Sherry Vinaigrette, Sesame Ginger Vinaigrette, Blue Cheese and Immersion Vinaigrette
Wrap It Up Including Fries +1

SOUP

Potato. GF Topped with Tillamook aged white cheddar and green onion.

Chef selection. *Ask your server.*

Cup 4 | Bowl 7

CAJUN TATERS **v**

Tots tossed in garlic and cajun oil with a side of ranch. 8

AHI CEVICHE* **GF**

Citrus ahi, tomatoes, cucumbers, onions, cilantro and garlic. Drizzled with habanero cream and served with house-made tortilla chips. 12

GREEN BEAN FRIES **v**

Little Fawn Saison battered fried green beans with garlic ginger aioli. 10

NACHOS

House-made tortilla chips, seasoned pork, mixed cheese, pico de gallo and habanero cream. 12

CHIPS AND SALSA **v**

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

sammies

GRILLED CHICKEN WRAP

Spinach tortilla filled with grilled chicken, romaine, bacon, white cheddar, tomato and avocado. Tossed in honey mustard. 14

SUGGESTED BEER PAIRING: **BOX FACTORY RED**

HIPPY JOINT **v**

Spinach tortilla filled with roasted red pepper hummus, mixed greens, tomatoes, red peppers, cucumber, radish, carrots and onions. 15

SUGGESTED BEER PAIRING: **LITTLE FAWN**

COLUMBIA RIVER STEELHEAD BLT

5oz. blackened fillet dusted with cajun spice and grilled. Topped with lettuce, tomato, bacon and tartar sauce. Served on a brioche bun. 16

SUGGESTED BEER PAIRING: **TWISTED SISTER**

SMOKED OREGONIAN

Smoked chicken breast, arugula, tomato, bacon, avocado, pepper jack and mayonnaise on a hoagie. 15

SUGGESTED BEER PAIRING: **EPIC BENDER**

All Sandwiches Served with Fries or Tots by Request
Sub a Salad or Slaw +2, Cup of Soup +1, Bowl of Soup +2, Gluten Free Bun +2

sides

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

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

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

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.