

# 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

## SHRIMP CEVICHE **GF**

Pineapple citrus poached shrimp, tomatoes, cucumbers, onions, cilantro and garlic. Drizzled with habanero cream and served with house-made tortilla chips. 12

## 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.