

# 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*  
*Served on a house-made brioche bun. 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.