

IMMERSION PUB GRUB

STARTERS

SOUPS

Potato. Tillamook 18-month aged cheddar, green onion.

Chef selection. Ask your server.

Cup 4 | Bowl 7

PUB PRETZEL

House-made pretzel twists finished with sea salt and brewery spent grain.

Served with creamy pub cheese and stone ground mustard. 7

AHI POKE*

Poke marinated ahi tuna stacked with smashed avocado salsa.

Served with spicy teriyaki cucumber, radish and tortilla chips. 13

WINGS

Wings & drumettes tossed in a house-made wing sauce. Served with organic carrot sticks, smoked blue cheese dressing and tortilla chips. 14

MEATBALLS

House-grind Wagyu and Chuck topped with hand-stretched mozzarella, San Marzano tomato sauce, herbs and Parmesan. Served with warm bread. 12

HUMMUS

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

QUESO

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

GREENS

BEET

A medley of seasonal beets, summer squash, quinoa, charred Brussel sprouts, arugula and shallots, finished with toasted spent grain and fresh chevre and tossed in our own roasted tomato vinaigrette.

Vegetarian 12 | Grilled Chicken 16 | Grilled Shrimp 18

WEDGE

A duo of artisan romaine wedges with rendered bacon, charred onion, smoked blue cheese crumbles and tomato vinaigrette. 9

CAESAR

Romaine tossed with grated Parmesan cheese, lemon, pub pretzel crouton and house-made Caesar dressing.

Vegetarian 8 | Grilled Chicken 12 | Grilled Shrimp 14

MIXED GREENS

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

Vegetarian 8 | Grilled Chicken 12 | Grilled Shrimp 14

MAINS

IM-BURGER*

A seven ounce blend of house-grind Wagyu and Chuck with Little Fawn Saison grilled onions, beefsteak tomato, arugula and mayo on a lightly grilled brioche bun with your choice of cheddar or smoked bleu cheese. Served with hand-cut russet fries. 14 Add Bacon. 2

VEGGIE WRAP

A fresh mix of red onion, diced tomato, spicy teriyaki cucumbers, avocado salsa, roasted garlic hummus, cheddar cheese and mixed greens in a tomato basil wrap and served with cold quinoa salad. Vegetarian 11 | Bacon 13 | Grilled Chicken 15

CHICKEN CAESAR WRAP

House-marinated lime onion chicken wrapped with chopped romaine, grated Parmesan, house-made Caesar dressing and served with cold quinoa salad. 12 Add Bacon. 2

CHICKEN SALAD PITA

A fresh mix of grilled chicken with pecans, apples, raisins, tomatoes and mixed greens. Served with cold quinoa salad. 13

PULLED PORK TACOS

Three slow-cooked seasoned pork tacos piled high on white corn tortillas and finished with shredded cabbage, tomatillo sauce and cotija cheese. Served with our own salsa and tortilla chips. 13

FETTUCCINE POMODORO

Fettuccine pasta with tomato basil, garlic, spinach and white wine. Vegetarian 13 | Grilled Chicken 15 | Grilled Shrimp 18

GNOCCHI

Sautéed potato gnocchi with seasonal squash, young spinach, roasted garlic, aged Parmesan and fresh lemon in a sage brown butter. Vegetarian 16 | Grilled Chicken 20 | Grilled Shrimp 22

PUB FISH

Eight ounces of golden fried IPA battered Dutch Harbor cod served with hand-cut russet fries, house-made tartar and cabbage slaw. 14

STEAK AND FRITES*

Char-grilled NY strip served with hand-cut russet fries and finished with Maitre d'Hotel butter. 22

SIDES

Tortilla chips and salsa 4 | Kale and cabbage slaw 4

Hand-cut russet fries 5 | Small mixed green salad 5

Sautéed broccolini 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.

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.