

# IMMERSION PUB

## Late Night Menu

### SOUPS

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

**Chef selection.** *Ask your server.*

Cup 4 | Bowl 7

### PRETZEL

Sea salt, pub cheese, stone-ground mustard. 7

### BEET

Seasonal beets, summer squash, quinoa, toasted spent grain, charred Brussel sprouts, arugula, shallot, roasted tomato vinaigrette, fresh chevre. 11

### WEDGE

Artisan romaine, rendered bacon, charred onion, smoked blue cheese crumbles, tomato vinaigrette. 8

### AHI\*

Poke marinated, smashed avocado salsa, ancho-pickled hothouse cucumber, Easter egg radish, tortilla chips. 13

### GNOCCHI

Roasted butternut squash, young spinach, roasted garlic, aged Parmesan, sage brown butter. 14

### PULLED PORK TACOS

Slow-cooked pork, pico de gallo, white corn tortilla, shredded cabbage, tomatillo sauce, cotija. 12

### HUMMUS

Roasted garlic, cucumber, carrot sticks, pretzel chips. 8

### PARMESAN SAUTEED ASPARAGUS 6

We are a made-from-scratch pub-style family kitchen.

All ingredients are sourced locally first, while seasonably available.

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.