

SPRING INTO SUMMER MENU

STARTERS

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

AHI*

Poke marinated, smashed avocado salsa, spicy teriyaki cucumber, radish, tortilla chips. 13

WINGS

Full Monty wing sauce, organic carrot sticks, smoked blue cheese dressing, tortilla chips. 14

MEATBALLS

House-grind, San Marzano tomato sauce, marinated hand-stretched mozzarella, torn herbs, Parmesan, warm bread. 12

HUMMUS

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

QUESO

Oaxaca cheese, house-made chorizo, pico de gallo, tortilla chips. 7

GREENS

Add: Chicken 5 | Shrimp 8 | Steak 6

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

CAESAR

Young kale, cotija, lemon, pub pretzel crouton, house-made Caesar dressing. 7

MIXED GREENS

Beefsteak tomato, heirloom carrot, hothouse cucumber, shaved red onion, crouton, IM-vinaigrette. 7

MAINS

IM-BURGER*

House-grind, chopped bacon, Saison grilled onions, beefsteak tomato, mayo, arugula, shoestring russet fries, choice of cheddar or smoked blue cheese. 13

VEGGIE WRAP

Red onion, diced tomatoes, spicy teriyaki cucumbers, avocado salsa, roasted Tahini sauce, cheddar cheese, romaine mix, tomato basil wrap, cold quinoa salad. 11

CHICKEN CAESAR WRAP

House-marinated lime onion chicken, young kale, cotija, house-made Caesar, cold quinoa salad. 12

CHICKEN SALAD PITA

Pecans, apples, raisins, tomatoes, mixed greens, cold quinoa salad. 12

PULLED PORK TACOS

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

FETTUCCINE POMODORO

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

GNOCCHI

Seasonal squash, young spinach, roasted garlic, fresh lemon, aged Parmesan, sage brown butter. 14

PUB FISH

IPA battered Dutch Harbor cod, kale and cabbage slaw, house-made tartar, shoestring russet fries. 14

STEAK AND FRITES*

Char-grilled NY strip, shoestring russet, Maitre d'Hotel butter. 19

**Split plate charge when sharing a main 2*

SIDES

Tortilla chips and salsa 4 | Kale and cabbage slaw 4
Shoestring russet fries 5 | Small mixed green salad 5
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.