

shareables

IMMERSION PUB PRETZEL **v**

2 house-made pretzel twists finished with smoked sea salt and brewery spent grain. Served with creamy Little Fawn Saison pub cheese and stone ground mustard. 7

FULL MONTY WINGS

Choice of: *IMMERSION Buffalo or BBQ*

6 full wings tossed in your choice of house-made sauce. Served with carrot sticks, celery and blue cheese dressing. 14

TERIYAKI CHICKEN LETTUCE WRAPS **GF**

Marinated chicken in butterleaf lettuce with pickled vegetables. Garnished with sesame seeds and green onions. 12

SWEET AND SPICY BRUSSELS **GF**

Brussels sprouts tossed in brown sugar and cayenne pepper and roasted. Finished with crispy bacon and pomegranate molasses. 10

ZESTY QUESO **v**

House-made queso dip with pico de gallo, served with tortilla chips. 10

CAJUN TATERS **v**

Tots tossed in garlic and cajun oil with a side of ranch. 8

IMMERSION PUB NACHOS

Choice of carnitas, barbacoa, shrimp or spicy roasted vegetables piled high on tortilla chips with mixed cheese, pico de gallo and habanero cream. 12

sammies

All Sammies Served with Fries or Tots by Request

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: **PATIO POUNDER**

SMOKED OREGONIAN

Smoked chicken breast, arugula, tomato, bacon, avocado, pepper jack and mayonnaise on a hoagie. 15

SUGGESTED BEER PAIRING: **BOX FACTORY RED**

Substitutions:

Side Salad or Slaw +2 | Cup of Soup +1 | Bowl of Soup +2
Gluten Free Bun +2

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.

greens

ROASTED BEET SALAD **GF**

Roasted red and gold beets tossed with arugula, spinach and goat cheese in a warm bacon balsamic vinaigrette. Finished with candied pecans. 12

SUGGESTED BEER PAIRING: **BOX FACTORY RED**

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: **RIVER RIDER**

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,
Blue Cheese and IMMERSION Vinaigrette
Wrap It Up Including Fries +1*

soup

Chef Choice. Choice of 2 rotating chef selections, ask your server.

Cup 4 | Bowl 7

sides

Kale and cabbage slaw 4 | Large hand-cut fries 5 | Small hand-cut fries 3
Small mixed green or Caesar salad 5 | Sautéed seasonal vegetables 6

HOPPY HOUR

TUESDAY – FRIDAY FROM 3 – 6PM &
MONDAY ALL DAY

\$1 OFF BEER,
\$5 WELLS & SELECT WINES,
\$2 OFF SHAREABLES

v IMMERSION favorite **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.

tacos

All tacos are served with tortilla chips and salsa.

SPICY VEGGIE **v** 2 crispy corn/flour hybrid tortillas with roasted squash, zucchini, onion and shredded cabbage. Finished with corn and black bean salsa fresco, jalapeño aioli and cotija cheese. 11

BARBACOA 2 crispy corn/flour hybrid tortillas with seasoned shredded beef. Finished with shredded cabbage, queso, pico de gallo and habanero cream. 14

CARNITAS **GF** 3 slow-cooked seasoned pork tacos piled high on white corn tortillas and finished with shredded cabbage, tomatillo sauce, pico de gallo and cotija cheese. 14

PESCADO 2 warm flour tortillas with Little Fawn Saison battered cod, shredded cabbage, pico de gallo and cotija cheese. Finished with roasted jalapeño aioli. 15

SHRIMP 2 warm flour tortillas with seasoned shrimp, shredded cabbage, pico de gallo, cotija cheese and habanero cream. 15

SUGGESTED BEER PAIRING: **PATIO POUNDER**

plates

PUB FISH

Golden fried Little Fawn Saison battered Dutch Harbor cod served with hand-cut fries, house-made tartar and cabbage slaw. 15

SUGGESTED BEER PAIRING: **LITTLE FAWN**

STEAK FRITES* **GF**

11.5 oz. rib-eye with hand-cut fries and seasonal vegetables. Finished with Maitre d'Hotel butter. 21

SUGGESTED BEER PAIRING: **MAX STOUT**

SEAFOOD FETTUCINI

Shrimp, scallops and crab tossed in a garlic cream sauce with fettucini noodles. Finished with Parmesan cheese and parsley. 18

SUGGESTED BEER PAIRING: **PATIO POUNDER**

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.

burgers*

All burgers served on a Brioche Bun with Fries or Tots by request.

Burger Substitutions: Grilled Chicken | Veggie Patty

IMMERSION BURGER House burger with arugula, white cheddar, tomato, grilled onions and house burger sauce. 15

THE PUB HOUSE House burger with bacon, Little Fawn Saison pub cheese, crispy onions and house burger sauce. 15

CLASSIC CHEESE House burger with yellow cheddar cheese. 12

Add-ons: Fried Egg +2, Avocado +2, Bacon +2, Extra Patty +4 or Extra Cheese +1

SUGGESTED BEER PAIRING: **RIVER RIDER**

Our burgers are made from a half pound blend of ground Wagyu and Chuck, never frozen!

Substitutions:

Side Salad or Slaw +2 | Cup of Soup +1 | Bowl of Soup +2
Gluten Free Bun +2

sweet tooth

MAX STOUT BROWNIE A LA MODE

House-made with vanilla bean Tillamook ice cream. 7

OREGON BERRY CRISP A LA MODE

House-made. Mixed berries with a baked crisp topping and vanilla bean Tillamook ice cream (berries vary based on availability). 7

NON-ALCOHOLIC BEVERAGES

Fountain Soft Drinks 3 | Iced Tea 3 | Hot Tea 3

House-made Marionberry Lemonade 4

Bottled Kombucha 5

20oz. French Press Bellatazza Coffee, Reg or Decaf 4

FIND US ON SOCIAL MEDIA   

 IMMERSION favorite **GF** Can be made gluten free **v** Vegetarian

Weekdays 11:30 am – 3:00 pm

POWER LUNCH – \$12**

Choose from: Full Sandwich + 16 oz. Year Round Beer – or – 1/2 Sandwich + Cup of Soup + 16 oz. Year Round Beer. **No Substitutions.**

TUNA MELT

Tuna salad on sourdough bread with cheddar cheese. Brushed with garlic butter and pressed.

BLTA

Bacon, lettuce, tomato, avocado and mayonnaise on toasted sourdough.

** Not available on holidays

IMMERSION BREWING

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.