

[**D I V I D E**]

TRUFFLE CHIPS House-made potato chips tossed in an optional rosemary garlic-infused white truffle oil and truffle salt. Served with roasted garlic aioli. **7**

WINGS [Six] full wings tossed in Immersion hot sauce or habanero mango honey sauce. Served with carrot sticks and blue cheese dressing. **14**

PUB PRETZEL [Two] house-made pretzel twists finished with smoked sea salt and brewery spent grain. Served with creamy beer pub cheese and stone ground mustard. **7**

STEAK BITES [Two] Chimichurri marinated steak bite skewers served with jalapeño aioli. Cooked to order.* **12**

PUB HOUSE NACHOS House fried tortilla chips, queso, carnitas, pico de gallo and habanero cream. **12**

ZESTY QUESO Topped with chorizo, pico de gallo and crispy jalapeños. Served with tortilla chips. **10**

Pub Fare

SEARED PORK BELLY Served with pickled vegetables and finished with mango salsa and sriracha aioli. **12**

CHICKEN LETTUCE WRAPS Teriyaki marinated chicken in butterleaf lettuce with pickled vegetables, sesame seeds and green onions. **12**

CRISPY BRUSSELS Fried brussel sprouts with granny smith apples. **10** Pork belly **2**

AHI POKE Raw marinated ahi, served on a bed of pickled vegetables and topped with avocado and sesame seeds.* **15**

GARLIC GINGER SHRIMP Breaded and tossed in a spicy garlic ginger sauce. Garnished with sesame seeds, carrot, radish and green onion. **12**

PUB FISH Golden fried beer battered Dutch Harbor Alaskan cod served with hand-cut fries, house-made tartar and cabbage slaw. **15**

MUSHROOM RISOTTO Garnished with fresh parmesan and herbs. **14** Pork belly **2**

STEAMED MUSSELS Green mussels steamed in a cajun beer broth with grape tomatoes and onions. Served with garlic sourdough. **14**

[**S O U P & S I D E S**]**CHEF CHOICE SOUP**

Cup **4** | Bowl **7**

Kale and cabbage slaw **4** | Hand-cut fries **5** | Small mixed greens **5**
Caesar salad **5** | Sautéed seasonal vegetables **6** | Cajun Tots **6**



HOPPY HOUR

Tuesday-Friday
3-6PM

MONDAY

Locals Night

Local Beers (\$2 off)

Local Farms

Local Live Music

WEDNESDAY

Trivia Night
6-8PM

SUNDAY

\$3 off growler fills
All Day

"HOPS ARE A WICKED
AND
PERNICIOUS WEED."
-KING HENRY VIII

@IMMERSIONBREWING

IMBREWING.COM

MONDAY - SUNDAY
11:30AM - CLOSE

NO MORE THAN FOUR CHECKS
PER TABLE

18% GRATUITY APPLIED TO PARTIES
EIGHT OR MORE

*CONSUMING RAW OR

UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, EGGS, OR

UNPASTEURIZED MILK MAY INCREASE
YOUR RISK OF FOOD-BORNE ILLNESS.

[MAIN EVENT]

between the bread

{Served with fries, truffle chips, tots or coleslaw by request | soup or salad 2}

BAHN MI Vegan Big Ed hoagie with pickled vegetables, cilantro, vegan sriracha aioli, cabbage, avocado and spicy mushrooms. **13** Pork belly **2**

SMOKED OREGONIAN Smoked chicken breast, arugula, tomato, bacon, avocado, pepper jack and roasted garlic aioli on a hoagie. **15**

PUB HOUSE BURGER Bacon, beer pub cheese, crispy onions and house burger sauce on a brioche bun. Cooked to order.* **15**

IMMERSION BURGER Arugula, tomato, grilled onions and house burger sauce on a brioche bun. Cooked to order.* **14** Bacon **2**

ELK BURGER 70/30 Elk and Wagyu with white cheddar roasted garlic aioli, lettuce, tomato on a brioche bun. Cooked to order.* **17** Pork belly **2**

taco takeover

{Served with tortilla chips and salsa}

FISH [Two] flour tortillas with beer battered cod, cabbage, pico de gallo, cotija cheese and roasted jalapeño aioli. **15**

CARNITAS [Three] corn tortillas with carnitas, cabbage, tomatillo sauce, pico de gallo and cotija cheese. **14**

BLACKENED STEELHEAD [Two] flour tortillas with blackened steelhead sriracha slaw, mango salsa, cotija cheese, crisp jalapeños and chimichurri. **15**

ZESTY AHI [Two] flour tortillas with raw marinated ahi, sriracha slaw and Asian salsa fresco.* **15**

Burgers made from never frozen half
pound of ground Wagyu and Chuck

[FRESH GREENS]

{avocado ranch, balsamic vinaigrette, blue cheese, honey mustard, lemon poppyseed vinaigrette, ranch, caesar}

CAESAR Crispy romaine and baby kale tossed with grated parmesan cheese, lemon and pretzel croutons. **10**

SOUTHWEST COBB Mixed greens topped with hard-boiled egg, tomato, bacon, black beans, corn, white cheddar, avocado and pulled chicken. Served with avocado ranch dressing. **15**

MIXED GREENS Tomato, cucumber, onion, radish, carrot, pretzel croutons and your choice of dressing. **10**

CAPRESE Sliced mozzarella, tomato and basil leaves topped with a balsamic reduction on a bed of mixed greens. **12**

{Add: Grilled Chicken 2 | Steelhead, Steak Bites, or Shrimp 4}

[DESSERT]

SEASONAL CHEESE CAKE House-made graham cracker crust and crème brûlée crunch. **7**

MALTED BLONDE BROWNIE Pilsner malt extract and chocolate chips topped with ice cream. **7**