

## [ DIVIDE ]

**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**

**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**

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

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

**CRISPY BRUSSELS** Fried brussels with granny smith apples and balsamic reduction. **V** **10** Pork belly **2**

## [ FRESH GREENS ]

{Dressings: 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. **GF** **15**

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

**SUMMER SALAD** Mixed greens, seasonal berries, cucumbers, red onion, goat cheese, toasted almonds. Served with lemon poppyseed vinaigrette. **GF** **V** **12**

{Add: grilled chicken **2** | steelhead or steak bites **4**}

## [ SOUP & SIDES ]

**CHEF CHOICE SOUP**

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

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



# HOPPY HOUR

Tuesday-Friday  
3-6PM

# MONDAY

## Locals Night

Local Beers (\$2 off 6-8PM)

Local Farm Specials

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



# [ MAIN EVENT ]

## Between The Bread

{Served with hand-cut fries, tots or coleslaw by request | soup or salad 2}

{Add-ons: fried egg 2 | avocado 2 | additional patty 4}

**BANH MI** Vegan Big Ed hoagie with pickled vegetables, cilantro, vegan sriracha aioli, cabbage, avocado and spicy mushrooms. **V** 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** White cheddar, 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

{Substitutions: grilled chicken | veggie patty | gluten free bun 2}

## Pub Fare

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

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

**STEAK BITES** [Two] Chimichurri marinated steak bite skewers served with jalapeño aioli. **GF** 14

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

**MUSHROOM RISOTTO** Prepared with white wine and garnished with fresh parmesan and herbs. **GF** **V** 14 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. **GF** 14

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

# [ DESSERT ]

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

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

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