

## [ DIVIDE ]

**WINGS** [Ten] Apple smoked chicken wings tossed in Immersion hot sauce or maple buffalo 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, pico de gallo and habanero cream with your choice of carnitas or southwest chicken. **12**

**ZESTY QUESO** Firey and smooth house-made cheese blend topped with chorizo, pico de gallo and crispy jalapeño served on a bed of tortilla chips. **10**

**SHRIMP & GRITS** Pan seared shrimp sautéed in a honey jalapeño marinade served on a deep fried polenta cake and finished with a white wine beurre blanc. **13**

**AHI POKE** Raw marinated ahi, served on a bed of pickled vegetables and topped with avocado, sriracha aioli and sesame seeds. Served with tortilla chips.\* **16**

## [ FRESH GREENS ]

*{Dressings: avocado ranch, white balsamic vinaigrette, blue cheese, honey mustard, 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**

**HARVEST SALAD** Fresh mixed greens, pumpkin seeds with crumbled goat cheese, red onions & tomatoes. Finished with a butternut squash balsamic reduction dressing. **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** | Thin-cut fries **5** | Small mixed greens **5**  
Small caesar salad **5** | Sautéed seasonal vegetables **6** | Sweet potato fries **6**



# HOPPY HOUR

Tuesday-Friday  
3-6PM

Sunday  
All Day

## MONDAY

### LOCALIZED

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

Local Farm Specials

Local Live Music

Local Artists

## 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 PARTY

18% GRATUITY APPLIED TO PARTIES  
EIGHT OR MORE



# [ MAIN EVENT ]

## Between The Bread

{Served with thin-cut fries, sweet potato fries or coleslaw by request | soup or salad 2}

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

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

**PORTOBELLO BURGER** Marinated in white balsamic vinaigrette topped with goat cheese, butter leaf, tomato and red pepper & onion medley on a brioche bun. **V 14**

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

**IMMERSION BURGER** White cheddar, arugula, tomato, grilled onions and handcrafted burger sauce on a brioche bun. Cooked to order.\* **14 Bacon 2**

**ELK BURGER** 70/30 Elk and Wagyu with white cheddar, marionberry aioli, micro greens, tomato on a brioche bun. Cooked to order.\* **17 Pork belly 2**

{Substitutions: portobello 1 | grilled chicken | veggie patty | gluten free bun 2}

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

## Pub Favorites

**THAI CHICKEN LETTUCE WRAPS** Thai sauce marinated chicken in butter leaf lettuce with pickled vegetables, sesame seeds and green onions. **12**

**N.Y. STEAK & FRITES** 12oz. New York cut beside rosemary garlic aioli, fries and pan-seared seasonal vegetables. **GF 24**

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

**BRAISED RIBS** Pork back ribs finished on the grill with pomegranate BBQ sauce. Served with thin-cut fries and coleslaw. **GF Half rack 20 Full rack 26**

**PRETZEL WRAPPED BEER SAUSAGE** Primal Cuts sausage wrapped in a parmesan encrusted pretzel served with thin-cut fries and spicy mustard aioli. **14**

## Taco Takeover

{Served with tortilla chips and salsa}

**BEER BATTERED FISH TACOS** [Two] Flour tortillas with house beer battered cod, cabbage, pico de gallo, cotija cheese and roasted jalapeño aioli. **15**

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

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