

[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.