

GENERAL MANAGER

Sylvain Berthe

GROUP CHEF

Aaron Barker



Brunch 9AM-3PM

Happy Hour 3PM-6PM

Dinner (Sun- Thurs) 4PM-10PM

Dinner (Fri, Sat) 4PM-11PM

BRUNCH

LOCAL BRUNCH CLASSICS

- PB&J Bon Bons.....\$5
- Old Fashioned Donut.....\$3.50
- ♣ Goat's Milk Yogurt, Fruit, Honey, Granola.....\$7
- Rabbit Sausage Biscuit Sandwich..... \$13
Egg, Cheddar, Bourbon Gastrique, Grits
- Washington Apple Waffle.....\$11
WA Cranberry Waffle, Apple Compote, Smokey Bourbon Caramel
- Chicken and Waffles, Maple Pepper Jelly..... \$12
- Chicken Fried Steak, *Mushroom Gravy, Eggs, Biscuit**.....\$14

CAGE-FREE EGGS

- ♣ Housemade Chorizo Scramble, Cheddar, Biscuit*.....\$12
- ♣ Farm Fresh Veggie Scramble, Homefries, Biscuit*...\$11
- ♣ Farmers Breakfast: Eggs, Meat, Homefries, Biscuit* ..\$13
- ♣ Corned Beef Hash, Poached Eggs, Biscuit*..... \$13
- ♣ Hangtown Fry: Open Faced Bacon Omelette*.....\$15
Creole Spiced Oysters, Caramelized Onions, Celery Root Remoulade

BUTTERMILK BISCUITS

- Raspberry Jam and Butter\$5
- Smothered in Our Sausage Gravy \$10
Add southern fried chicken or eggs your way..... \$5/\$3
- Country Benedict.....\$15
Spicy or Rabbit sausage, biscuits, poached eggs, gravy

DAILY SPECIALS

- Monday Puget Sound Moules Frites
- Tuesday Blackened Rockfish Po Boy
- Wednesday Smoked Chicken Monte Cristo
- Thursday Rabbit Meatloaf Sandwich
- Friday..... Fish & Chips

SOUP & SALAD

- ♣ Soup of the Season.....\$4/\$6
- Smoked Chicken Chowder \$5/\$7
- ♣ Local 360 House Salad.....\$7
Farmer's Veggies, Rogue Blue, White Balsamic, Crouton
- Roasted Vegetable Salad, 3 Grains,
Creamy Garlic Dressing..... \$10
Add chicken breast or bistro steak..... \$5/\$7
- ♣ Pork Belly Chop Salad, Rogue Blue, Soft Egg \$13

SANDWICHES

Includes fries. Substitute salad, soup, or three grain salad for \$2

- Falafel, Spiced Yogurt, Pickle, Warm Flatbread..... \$10
- Pulled Pork, Cole Slaw, Texas Pitmaster Sauce..... \$12
- Fried Chicken Sandwich, *Bacon, Aioli, Lettuce, Onion*.....\$11
- Butcher's Grind House Burger \$13
Lettuce, Onion, Housemade Red Pepper Relish, Aioli
Add Carlton Farms Bacon & Tillamook Cheddar.....\$3

SIDES

- ♣ Housemade Rabbit Sausage.....\$4
- ♣ Double Cheddar Mac..... \$8
- ♣ Cage-Free Eggs* (2) \$3.5
- ♣ Carlton Farms Bacon (3).....\$4
- Add Carlton Farms Bacon..... \$2*
- ♣ Fresh Cut Fries.....\$4
- ♣ Spicy Breakfast Sausage.....\$4
- ♣ Cheese Grits.....\$4
- ♣ Triple Potato Home Fries.....\$4
- ♣ Pit Ham Steak.....\$4
- Grand Central Baguette.....\$4
- ♣ Market Fruit\$4

LOOKING FOR A GREAT EVENT SPACE?

Local 360's private dining rooms: The Chef's Table or Mezzanine, are great places to hold your next event.

● VEGETARIAN ♣ AVAILABLE GLUTEN-FREE



*UNDERCOOKED EGGS & MEATS MAY BE HARMFUL — KING COUNTY HEALTH WARNING



LIBATIONS

360 Bloody Mary	\$9
<i>House bloody mix with choice of gluten-free vodka, tequila (100% blue agave), or Old Ballad Dill Aquavit</i>	
Old Mischievous Ways	\$10
<i>John Jacob Rye and spiced simple syrup come together for our house old fashioned</i>	
Revamp.....	\$10
<i>Vermut del Sol, Brovo Amaro No. 4, Orange Bitters, Sparkling Brut</i>	
1st & Bell	\$10
<i>Joshua Brook Bourbon, Bitter Tea, Brovo Chocolate Liqueur</i>	
Scoby.....	\$11
<i>Distillers Way Gin, Lemon, Simple Syrup, Communi-tea Kombucha</i>	
Biting Mule	\$10
<i>Vodka, seasonal shrub, Timber City Ginger Beer, citrus</i>	
Mama Tequila	\$11
<i>Reposado Tequila, Orange Curacao, Lemon Verbena Liqueur, Grapefruit Juice, Lime Bitters</i>	
Lucky Counter	\$11
<i>Counter Gin, Brovo Falernum, Brovo Floral Vermouth, Lemon, Scrappy's Lime Bitters</i>	

LOCAL 360 MIMOSA BAR

\$12 glass / \$17 pitcher

Apple & Spiritopia Ginger · Limoncello & Thyme
Fresh Orange Juice · Fresh Grapefruit Juice

WINES BY THE GLASS

Brut Sparkling, Michelle by Domaine St Michelle.....	\$11/35
II Vintners Grenache Blanc 2015, Bouschey Vineyard.....	\$13/49
Almquist Family, 2014 Enchanted, Reising, WA ...	\$13/49
Purple Star Sauvignon Blanc, 2014, Ancient Lake	\$9/34
N.H.V. CanCan 2014, Two Coyotes Vineyard	\$11/39
<i>(Pinot Gris, Chardonnay, Viogner, Roussane)</i>	
Gorman Winery Devil You Don't Know Old Scratch.....	\$13/42
<i>(Chardonnay)</i>	
Amalie Robert Estates, iPinot, Pinot Noir, 2009, OR.....	\$14/51
II Vintners Syrah, 2013, Columbia Valley.....	\$13/46
N.H.V., Two Dancers, 2012, Columbia Valley	\$11/48
<i>(Syrah, Cabernet Franc)</i>	
Gorman Winery Devil You Don't Know.....	\$13/44
<i>(Syrah, Petite Syrah, Grenache, Pinot Noir)</i>	
Covington Cellars, 2011, Cabernet Sauvignon, C.V. ...	\$11/40
Covington Cellars, 2011, Petite Syrah, C.V.	\$11/40
Covington Cellars, 2011, Malbec, Olsen Vineyard.....	\$11/40

BEVERAGES

Talking Rain Sparkling Water.....	\$4
Local 360 Cola, Low Calorie, or Lemon Lime.....	\$3.75
Orca Beverage sodas (bottled in Mukilteo).....	\$3.75
<i>Ginger Ale, Rootbeer or Huckleberry</i>	
CommuniTea Gree Tea Kombucha (2.5% alcohol).....	\$8
Timber City Ginger Beer (West Seattle).....	\$5
Flying Bird Botanical Herbal Tea Selection	\$5
Flying Bird Botanical Hot Cacao, regular or spicy	\$4.50



WHAT IS SUSTAINABLE?

To us, it means relying on and investing in our immediate community and geological placement. It means utilizing our resources in an efficient and renewable manner that we find closest to us. It means dedicating ourselves to ensuring the health of our neighbors and loved ones by using the freshest, most naturally grown sources.

We believe that local produce, meat, and grains are more than mere vehicles for nutrients, but vital parts of the intricate system that supports our environment and the good folks who live here.

Our products are always sourced from the most

humane farms we can find. Ideally, 90% of our raw ingredients come from within 360 miles of Seattle.

Lemons, limes, coffee and a few other items just don't grow in Cascadia anytime of the year. We source these items Certified Organic from the closest place possible.

Nothing we are doing is innovative or new—on the contrary, we are returning to a simpler way of functioning as a business. We have stopped asking, “what is new,” and have begun asking, “what is best.”

LOCAL 360 BELIEVES IN AND SUPPORTS SUSTAINABLE STYLE
FOUNDATION'S MISSION TO EDUCATE, SUPPORT AND INSPIRE PEOPLE
TO MAKE MORE SUSTAINABLE PERSONAL LIFESTYLE CHOICES.



SERVICE CHARGE

Thank you for your patronage. In order to provide all of our team members with living wages and comply with federal, state, and local laws, Local 360 will add a 20% service charge to your bill. 58% of the service charge will go directly to your server as a commission. If you are served by a bartender, 60% of the service charge collected from your check will go directly to your bartender as a commission. The remainder of the service charge will be retained by Local 360, and will be used toward paying employee wages, benefits, and discretionary bonuses, as well as private dining fees and B&O taxes attributable to the service charge. If you have any questions regarding this policy or concerns regarding your service, please speak to a manager. Again, thank you for your business, and we wish you a happy 2017.

