

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

DINNER

STARTERS AND SNACKS

- Fried Pumpkin Seeds\$3
- Wood Grilled Herb Focaccia, Whipped Butter \$4
- ♣ Oysters on the Half Shell, Mignonette* \$3 ea
- ♣ Deviled Eggs/topped with Dungeness Crab.....\$4/\$11
- PB&J Bon-Bons\$5
- Rabbit Liver Mousse \$9
Powers Winery Muscat Canella Gelée, Washington Cherries

SMALL PLATES

- Tender Greens, Farmer's Veggies, Balsamic, Blue, Crouton \$7
- ♣ Beet Salad, Quinoa, Sheep's Cheese, Hazelnuts \$9
- Wine Stewed Apples, Yarmuth Farm Goat Cheese..... \$9
Fennel, Mint
- ♣ Smoked Mussel Chowder, Lamb Bacon, Turkish Spices\$13
- ♣ Selection of Local Cheeses, Seasonal Accompaniments.....\$14
- Poutine, Smoked Brisket Gravy.....\$12
Beecher's Cheese Curds, Pickled Peppers
- Mussels and Clams, Chili Fennel Cream, Fresh Bay, Lemon.....\$15
- ♣ Steak & Beet Tartare, Garlic Chips, Fresh Yolk*\$13
- ♣ Rootbeer Glazed Pork Belly\$13
Heirloom Apple Slaw, Belgian Endive, Noug Cham

SEASONAL TASTING MENU

3 course \$35, available after 5pm daily

FEATURED WINE PAIRING

Three for \$16

LARGE PLATES

- Celery Root Schnitzel\$15
Bourbon Spiked Gravy, Butternut Mash, Garlicky Green Beans
- Smoked Shrimp & Grits.....\$19
Oregon Shrimp, Black Pepper Garlic BBQ Sauce, Cheese Grits
- ♣ Snake River Pork Chop\$24
Root hash, Cornbread, Honey Butter, Garlicky Green Beans
- Vegetable Cannelloni.....\$17
Foraged Mushrooms, Kale, Housemade Ricotta, Lime Zest, Carrot Marinara
- Wild Salmon Filet \$26
360 Smoked Salmon, Leeks, & Vinaigrette
- Dungeness Crab Salad.....\$29
Wood Fire Grilled Rye Bread, Fennel & Apple

LOCAL 360 FAVORITES

- Butcher's Grind House Burger*\$14
Lettuce, Onion, Housemade Red Pepper Relish, Aioli
Add Carlton Farms Bacon & Tillamook Cheddar\$3
- Fried Chicken Roulade*\$19
Bacon Mousse Chicken Roulade, Cheesy Grits, Collard Greens, Sunny-up Egg
- ♣ Braised Oregon Rabbit Leg\$25
Vegetable Ragout, Natural Jus

STEAK FRITES

Wood Fired Grilled Steaks Served with House Cut Fries and Red Wine Butter Sauce

- Hanger Steak..... \$21
- Tri Tip..... \$24
- 14 oz New York Strip Steak..... \$33
- 18 oz Ribeye\$42
- Game Cut for Two..... \$MP

SIDES

- ♣ Fries..... \$5
- ♣ Cheesy Grits..... \$5
- ♣ Mushrooms\$7
- ♣ Spicy Greens.....\$6
- ♣ Collard Greens\$6
- ♣ Roasted Fingerling Potatoes..... \$5
- Mac & Cheese \$8
- ♣ Washington Asparagus, Soft Poached Egg, Shaved Parmesan \$8

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

COCKTAILS

Old Mischievous Ways	\$10
<i>John Jacob Rye and spiced simple syrup come together for our house old fashioned</i>	
Scoby.....	\$11
<i>Distillers Way Gin, Lemon, Simple Syrup, Communi-tea Kombucha</i>	
Rum Box.....	\$12
<i>3 Howls Spiced Rum, Reynolds Orgeat, Caraway Aquavit, Apple Cider, Lemon Juice.</i>	
1st & Bell.....	\$10
<i>Joshua Brook Bourbon, Bitter Tea, Brovo Chocolate Liqueur</i>	
Mama Tequila.....	\$11
<i>Reposado Tequila, Orange Curacao, Lemon Verbena Liqueur, Grapefruit Juice, Lime Bitters</i>	
Velvet Thorn	\$11
<i>Solar Gin, Calisaya, Brovo Witty, Fresh Lemon Juice</i>	
Seattle Shandy	\$8
<i>Local 360 Lager, House Lemonade, Timber City Ginger Beer</i>	
Biting Mule.....	\$10
<i>Vodka, Seasonal Shrub, Timber City Ginger Beer, Citrus</i>	
Lucky Counter	\$11
<i>Counter Gin, Brovo Falernum, Brovo Floral Vermouth, Lemon, Scrappy's Lime Bitters</i>	
Revamp.....	\$10
<i>Vermut del Sol, Brovo Amaro 4, Orange Bitters, Sparkling Brut</i>	

VODKA DISCOVERY FLIGHT

THREE 1oz POURS OF UNIQUE FLAVORED VODKAS

Distilled from grapes in Sodo Seattle

PLUS A SIGNATURE COCKTAIL

THE ROSE & THORN

Glass Gridiron Vodka, Salish Sea Rose Liqueur, Imbue Petal & Thorn

\$28

DRINK OF THE DAY

Ask your server for today's feature offering

WESTLAND DISTILLERY

All Single Malt · Never Chill Filtered · No Added Color

Westland Single Malt (92 proof)	\$16	} SINGLE MALT FLIGHT \$30
Westland Sherry Wood (92 proof)	\$16	
Westland Peated Single Malt (92 proof).....	\$16	
Westland Single Cask no. 177 (118.6 proof)	\$18	
Westland Single Cask Peat Week (100 proof).....	.75 oz \$12 / 1.5 oz \$24	
Westland Single Cask no. 508 Peat Week (108.6 proof).....	.75 oz \$12 / 1.5 oz \$24	
Westland Single Cask no. 606 (115.6 proof).....	.75 oz \$12 / 1.5 oz \$24	
Westland Garryana Limited Release 1st Edition (112.4 proof).....	.75 oz \$15 / 1.5oz \$30	

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 Green Tea Kombucha (2.5% alcohol).....	\$8
Timber City Ginger Beer (West Seattle).....	\$5

BLUE STAR ESPRESSO BAR

Espresso, Americano, Latte, Mocha, Macchiato, Chai



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.

