

GENERAL MANAGER

Sylvain Berthe

CHEF DE CUISINE

Scott Emerick



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

- ✦ Little Gem Lettuces\$8
Tarragon Vinaigrette, Radish
- ✦ Wood Grilled Treviso Salad..... \$12
Fresh Sheep Milk Cheese, Wild Mushrooms
- Wine Stewed Apples, Yarmuth Farm Goat Cheese..... \$9
- ✦ Selection of Local Cheeses, Seasonal Accompaniments.....\$14
- Poutine, Smoked Brisket Gravy\$12
Beecher's Cheese Curds, Pickled Peppers
- Taylor Shellfish Black Mussels, Apple, Shallot..... \$15
- Steamed Manila Clams.....\$16
Garlic, Fresh Horseradish
- ✦ Steak & Beet Tartare, Garlic Chips, Fresh Yolk* \$13
- ✦ Braised Carlton Farms Pork Belly\$14
Celery Root Remoulade

SEASONAL TASTING MENU

3 course \$35, available after 5pm daily

FEATURED WINE PAIRING

Three for \$16

LARGE PLATES

- Foraged Mushroom Pot Pie.....\$17
- Smoked Shrimp & Grits.....\$19
Oregon Shrimp, Black Pepper Garlic BBQ Sauce, Cheese Grits
- ✦ Wood Grilled Snake River Pork Chop.....\$24
Ember Roasted Spring Onions, Yogurt Sauce
- Housemade Pappardelle.....\$19
Washington Hazelnut Spring Pesto
- Wild Salmon Filet\$28
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\$28
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 \$MP

SIDES

- ✦ Fries..... \$5
- ✦ Cheesy Grits..... \$5
- ✦ Mushrooms\$7
- ✦ Spicy Greens.....\$6
- ✦ Collard Greens\$6
- ✦ Roasted Fingerling Potatoes..... \$5
- Mac & Cheese \$8
- ✦ Roasted Summer Squash\$9

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>Oola Gin, Lemon, Simple Syrup, Communi-tea Kombucha</i>	
Howly Berry	\$12
<i>3 Howls Spiced Rum, Sidetrack Strawberry, Blackfish Rhubarb, Lime, Aromatic Bitters</i>	
Black Hole Sun	\$11
<i>Bourbon, Vermut del Sol, Brovo Amaro #4, Charcoal, IPA Foam</i>	
South of Bell.....	\$10
<i>Silver Tequila, Old Ballard Dill Aquavit, Cucumber, Lime, Simple Syrup</i>	
Seattle Shandy	\$8
<i>Local 360 Lager, House Lemonade, Timber City Ginger Beer</i>	
Biting Mule.....	\$10
<i>Oola 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>	
The Perfect Pear.....	\$11
<i>Clear Creek Pear Brandy, Imbue Bittersweet Vermouth, Sparkling Brut</i>	

SEASONAL COCKTAIL FEATURE

Selkirk Martini
Glass Distillery's Selkirk Barrel Finished Vodka, Vermut Del Sol, Brovo Chocolate Liqueur, Orange Bitters
\$14

DRINK OF THE DAY

Ask your server for today's feature offering

WASHINGTON

\$26

\$26

Dry Fly Distillery Small Batch Whiskey Flight 4 x 1 oz Pours

Straight Wheat Whiskey aged 3 years \$9

Straight Wheat Whiskey Port barrel Finished

Aged 3 years \$10

Straight Bourbon 101 Aged 3 years \$11

Straight Triticale Aged 3 years \$9

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 Marionberry Cream</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.

