

GENERAL MANAGER

*Sylvain Berthe*

EXECUTIVE CHEF

*Scott Emerick*



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 ..... \$9
- Rabbit Sausage Biscuit Sandwich..... \$13  
*Egg, Cheddar, Bourbon Gastrique, Grits*
- Washington Apple Waffle.....\$11  
*Washington Cranberry Waffle, Apple Compote, Smokey Bourbon Caramel*
- Chicken and Waffles, Maple Pepper Jelly ..... \$15
- Chicken Fried Steak, Country Gravy, Eggs, Biscuit\* .....\$16

### BUTTERMILK BISCUITS

- Raspberry Jam and Butter.....\$5
- Biscuits & Sausage Gravy..... \$12
- Add southern fried chicken.....\$5*
- Add 2 local eggs your way .....\$3*

### CAGE-FREE EGGS

- ↓ Housemade Spicy 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\* .....\$14

### BENEDICTS

*Served with Poached Eggs, English Muffin, Hollandaise,  
& Home Fries*

- Classic Honey Ham ..... \$14
- Local Smoked Salmon..... \$19
- Crab Meat..... \$21

### DAILY SPECIALS

- Monday .....Puget Sound Moules Frites \$14
- Tuesday ..... Blackened Rockfish Po Boy \$13
- Wednesday ..... Smoked Chicken Monte Cristo \$14
- Thursday ..... Rabbit Pot Pie \$15
- Friday.....Fish & Chips \$14

### SOUP & SALAD

- ↓ Soup of the Season.....\$4/\$6
- Chilled Zucchini Soup, Herb Salad..... \$5/\$7
- ↓ Local 360 House Salad..... \$7  
*Little Gem Lettuce, Tarragon Vinaigrette, Radish*
- 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*

- Roasted Beet Burger, Goat Cheese, Carrot Ketchup.....\$12
- Pulled Pork, Cole Slaw, Texas Pitmaster Sauce..... \$12
- Fried Chicken Sandwich, Bacon, Aioli, Lettuce, Onion .....\$14
- Butcher's Grind House Burger .....\$14  
*Lettuce, Onion, Housemade Red Pepper Relish, Aioli*
- Add Carlton Farms Bacon & Tillamook Cheddar .....\$3*

### SIDES

- ↓ Housemade Rabbit Sausage ..... \$5
- ↓ Carlton Farms Bacon (3) .....\$5
- ↓ Spicy Chorizo Sausage.....\$5
- ↓ Pit Ham Steak.....\$5
- Double Cheddar Mac.....\$8  
*Add Carlton Farms Bacon.....\$2*
- ↓ Cheese Grits.....\$4
- Grand Central Baguette .....\$4
- ↓ Cage-Free Eggs\* (2) .....\$4
- ↓ Fresh Cut Fries .....\$5
- ↓ Triple Potato Home Fries.....\$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

8.24.17



# 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, Lemon, Scrappy's Lime Bitters</i>	

### LOCAL 360 MIMOSA BAR

\$12 glass / \$17 pitcher

Evolution Cold Pressed Orange, Apple, or Grapefruit

## WINES BY THE GLASS

*Ask about our Rosé Selections and Flight*

Domaine Ste. Michelle Brut, Columbia Valley, WA.....	\$11/\$35
A to Z Sparkling Rosé, Bubbles, Oregon .....	\$12/\$39
Il Vintners Grenache Blanc 2016, Bouschey Vineyard .....	\$15/\$49
Illahé Vineyards, 2015, Grüner Veltliner, Willamette Valley, OR .....	\$12/\$39
Purple Star Sauvignon Blanc, 2014, Ancient Lake, WA .....	\$9/\$34
N.H.V. CanCan 2014, Yakima Valley, Two Coyote Vineyard.....	\$12/\$39
<i>(Pinot Gris, Chardonnay, Viognier, Roussanne)</i>	
Amalie Robert, Chardonnay, 2010, Willamette Valley, OR.....	\$13/\$42
Amalie Robert, iPinot, 2009 Pinot Noir, Willamette Valley .....	\$14/\$51
Chinook Winery 2014 Cabernet Franc, Yakima Valley.....	\$14/51
Il Vintners Syrah, 2013, Columbia Valley.....	\$13/\$48
NHV, 2012, Two Dancers, Columbia Valley .....	\$12/\$43
<i>(Syrah, Cabernet Franc)</i>	
Bergevin Lane Vineyard, Calico Red, 2013, Columbia Valley .....	\$12/\$41
<i>(Syrah, Merlot, Cabernet Sauvignon, Petite Verdot, Malbec, Carmenere)</i>	
Covington Cellars, Ma Belle, 2011 GSM Olsen Vineyard.....	\$12/\$40
<i>(Grenache, Syrah, Cinsault, Mourvedre)</i>	
Bergevin Lane Vineyard, Linen Red, 2014, Columbia Valley.....	\$11/\$39
<i>(Malbec, Petite Verdot, Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc)</i>	

## 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



## WHAT IS SUSTAINABLE?

**T**o 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.

