

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

## 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
- Huckleberry Gelée*

### SMALL PLATES

- ↘ Soup of the Season..... \$6
- ↘ Little Gem Lettuces .....\$8
- Tarragon Vinaigrette, Radish*
- ↘ Wood Grilled Treviso Salad.....\$12
- Fresh Sheep Milk Cheese, Wild Mushrooms*
- ↘ Heirloom Tomato Salad, Goat Cheese, Herb Vinaigrette .....\$12
- ↘ Selection of Local Cheeses, Seasonal Accompaniments.....\$14
- Taylor Shellfish Black Mussels, Bacon, Apple, Shallot .....\$15
- Steamed Savory Clams .....\$16
- Chorizo, Spicy Pickled Peppers*
- ↘ Steak Tartare, Fresh Local Egg Yolk\*, Baguette.....\$14
- ↘ Braised Carlton Farms Pork Belly .....\$14
- Swiss Chard, Peaches*

### SEASONAL TASTING MENU

3 course \$35, available after 5pm daily

### FEATURED WINE PAIRING

Three for \$16

### LARGE PLATES

- Ember Roasted Eggplant .....\$17
- Wild Mushrooms, Cherry Tomatoes*
- Smoked Shrimp & Grits.....\$19
- Oregon Shrimp, Peppers, Tomatoes, Cheese Grits*
- ↘ Wood Grilled Snake River Pork Chop..... \$26
- Green Beans, Hazelnut Cream*
- Housemade Pappardelle.....\$24
- Housemade Pork Ragu*
- Wild Salmon Filet .....\$28
- 360 Smoked Salmon, Corn, Tomatoes, Wild Mushrooms*
- 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
- ↘ Spicy Greens.....\$6
- Mac & Cheese ..... \$8
- Cheesy Grits..... \$5
- ↘ Blistered Padron Peppers ..... \$8
- ↘ Roasted Summer Squash .....\$9
- ↘ Mushrooms .....\$7
- ↘ Roasted Fingerling Potatoes..... \$5
- ↘ Garlic Sautéed Cherry Tomatoes .....\$12

### 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>Gifford's Gin, Lemon, Simple Syrup, Communi-tea Kombucha</i>	
Brandy Anne.....	\$11
<i>Clear Creek Pear Brandy, Townshend's Smoke Tea Liqueur, Vermut Del Sol</i>	
Black Hole Sun .....	\$11
<i>Blackfish Bourbon, Vermut del Sol, Brovo Amaro #4, Charcoal, FPA Foam</i>	
Hasta Luego.....	\$11
<i>Reposado Tequila, Brovo Curacao, Clear Creek Cassis, Blackfish Blackberry, Chocolate Bitters, Lime Juice</i>	
Seattle 75.....	\$11
<i>Belltown Brewing Speakeasy FPA, 3 Howls Backbeat Bourbon, Lemon, Simple Syrup</i>	
Biting Mule.....	\$10
<i>Crater Lake Reserve Vodka, Seasonal Shrub, Timber City Ginger Beer, Citrus</i>	
The Great Northern.....	\$13
<i>Counter Old Tom Gin, Salish Sea Hibiscus Liqueur, Brovo Amaro #4, Lime, Simple Syrup</i>	
Selkirk Martini.....	\$14
<i>Glass Selkirk Barrel Finished Vodka, Vermut Del Sol, Brovo Chocolate Liqueur, Orange Bitters</i>	

## SEASONAL COCKTAIL FEATURE

**Amarino Creek**  
*Clear Creek Pot Still Brandy, Skip Rock Nocino Walnut Liqueur, Letterpress Amaro Amarino, Chocolate Bitters, Fresh Ground Nutmeg, Cherry*  
 \$15

## DRINK OF THE DAY

Ask your server for today's feature offering

## WASHINGTON

\$30

\$30

### Fremont Distillery Rye Whiskey Flight 3 x 1 oz Pours

Mischeif Rye \$9

John Jacob Rye \$10

Dark Northern Rye \$11

Storm Tossed Rye \$12

## 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?

**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.

