



HAPPY HOUR

Daily 3:00-6:00 pm

COCKTAIL SPECIALS

- Old Mischievous Ways.....\$8
John Jacob Rye, Aromatic Bitters, Almond Croissant Syrup
- Black Hole Sun.....\$9
206 Old Log Cabin Bourbon, Vermut del Sol, Brovo Amaro #4, Charcoal, FPA Foam
- Amarino Creek.....\$12
Clear Creek Apple Brandy, Skip Rock Nocino Walnut Liqueur, Letterpress Amaro Amarino, Chocolate Bitters, Fresh Ground Nutmeg
- Scoby.....\$9
Gifford's Gin, Lemon-Mint Matte Syrup, House Lime Tincture, Communita Green Tea Kombucha
- Biting Mule.....\$8
Crater Lake Reserve Vodka, Seasonal Shrub, Timber City Ginger Beer
- Apple & Taters.....\$8
Sozo Apple Cider, Skip Rock Potato Vodka, Brovo Orange Curacao, Lavendar Bitters
- Savor Seattle.....\$10
Crater Lake Rye, Black Cherry Shrub, Brovo Witty Vermouth, Lime & Orange Bitters, Rosemary Olive Oil

BEER & WINE

Draft Beers

\$1 off our Seasonal Draft Beer Selection

Ask about today's Happy Hour Wine Selection of White, Red, & Sparkling

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.

TO EAT

- Ⓥ Ⓞ Sweet & Salty Pumpkin Seeds \$3
- Ⓞ Bacon Deviled Eggs (3) \$3
- Ⓞ Steamed Black Mussels, Apple, Shallot..... \$7
- Ⓞ Savory Clams, Housemade Chorizo, Peppers \$8
- Ⓥ Ⓞ Little Gem Lettuces, Tarragon Vinaigrette, Radish.....\$4
- Ⓥ Ⓞ House Cut French Fries, Garlic Aioli.....\$4
- Ⓥ PB&J Bon Bons.....\$4
- Ⓥ Mini Mac and Cheese \$5
- Ⓥ Cheese Board, Seasonal Accompaniments \$9

Ⓞ Oysters on the Half Shell **

Lemon Mignonette

**Until they are all gone

\$1 ea

3pm-6pm

THE SLIDER BAR

- Southern Fried Chicken, Bacon, Aioli, Lettuce, Onion\$4
- Braised Pulled Pork Slider \$5
- Fried Oyster Po Boy, Tequila Lime Slaw, Blackened Aioli \$5



LOOKING FOR A GREAT EVENT SPACE?

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

Ⓥ = **VEGETARIAN-FRIENDLY**

Ⓞ = **GLUTEN-FREE AVAILABLE**

WE ARE HAPPY TO HAVE YOU DINE WITH US AND STRIVE TO FULFILL ALL REQUESTS AND SUBSTITUTIONS. PLEASE KNOW THEY MAY REQUIRE AN ADDITIONAL CHARGE OR, IN SOME CASES, EXTRA PREP TIME. FEEL FREE TO ASK YOUR SERVER, AND WE WILL DO EVERYTHING WE CAN TO ACCOMMODATE YOU.