

GENERAL MANAGER

Sylvain Berthe

EXECUTIVE CHEF

Scott Emerick



Brunch 11AM-3PM

Happy Hour 3PM-6PM

Dinner (Sun- Thurs) 4PM-10PM

Dinner (Fri, Sat) 4PM-11PM

DINNER

STARTERS AND SNACKS

- Fried Pumpkin Seeds \$4
- Seawolf Baguette \$5
- ↓ Radish Carpaccio \$6
- ↓ Oysters on the Half Shell, Mignonette* \$3 ea
- ↓ Deviled Eggs/topped with Dungeness Crab..... \$5/\$12
- PB&J Bon-Bons \$6
- Rabbit Liver Mousse \$9
- Salmon Rilletes \$10

SMALL PLATES

- ↓ Soup of the Season..... \$7
- ↓ Field Green Lettuces \$9
- Apple Cider Vinaigrette, Radish*
- ↓ Warm Cabbage Salad..... \$14
- Goat Cheese, Duck Confit, Hazelnuts*
- Dungeness Crab Salad..... \$29
- Sea Wolf Sourdough, Fennel & Apple*
- ↓ Selection of Local Cheeses, Seasonal Accompaniments..... \$16
- Taylor Shellfish Black Mussels, Bacon, Apple, Shallot \$15
- Steamed Savory Clams \$16
- Chorizo, Spicy Pickled Peppers*
- ↓ Steak Tartare, Fresh Local Egg Yolk*, Baguette..... \$14

SEASONAL TASTING MENU

3 course \$35, available after 5pm daily

FEATURED WINE PAIRING

Three for \$16

LARGE PLATES

- Ember Roasted Rainbow Carrots..... \$19
- Parsnip Puree, Winter Vegetables*
- Smoked Shrimp & Grits..... \$19
- Oregon Shrimp, Peppers, Cheese Grits*
- Bluebird Farms Organic Whole Grain Emmer Farro \$21
- Pork Ragu, Kale*
- Housemade Pappardelle..... \$19
- Hazelnut Pesto*
- Wild Salmon Filet \$29
- Keta Salmon, Braised Leeks, Apple Cider Vinaigrette*
- Wild Mushroom Pot Pie \$24
- Anderson Ranch Braised Lamb Shank..... \$37
- Rutabaga Puree*

LOCAL 360 FAVORITES

- Butcher's Grind House Burger* \$14
- Lettuce, Onion, Housemade Red Pepper Relish, Aioli*
- Add Carlton Farms Bacon & Tillamook Cheddar* \$4
- Fried Chicken Roulade* \$19
- Bacon Mousse Chicken Roulade, Cheesy Grits, Collard Greens, Sunny-up Egg*
- ↓ Braised Oregon Rabbit Leg \$29
- Vegetable Ragout, Natural Jus*

STEAK FRITES

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

- Hanger Steak..... \$23
- Tri Tip..... \$26
- 14 oz New York Strip Steak..... \$34
- 18 oz Ribeye \$44
- Game Cut \$MP

SIDES

- ↓ House Cut Fries \$6
- ↓ Sautéed Kale..... \$9
- Tillamook Cheddar Mac & Cheese \$9
- Cheesy Grits..... \$6
- ↓ Braised Cipolini Onions..... \$9
- ↓ Roasted Sweet Potato \$9
- ↓ Brussels Sprouts & Pears \$10
- ↓ Roasted Fingerling Potatoes..... \$8
- ↓ Roasted Rutabagas \$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
John Jacob Rye, Aromatic Bitters, Almond Croissant Syrup
- Black Hole Sun \$11
206 Old Log Cabin Bourbon, Vermut del Sol, Brovo Amaro #4, Charcoal, IPA Foam
- Amarino Creek \$14
Clear Creek Apple Brandy, Skip Rock Nocino Walnut Liqueur, Letterpress Amaro Amarino, Chocolate Bitters, Fresh Ground Nutmeg
- Scoby. \$11
Gifford's Gin, Lemon-Mint Matte Syrup, House Lime Tincture, Communi-tea Green Tea Kombucha
- Biting Mule..... \$10
Crater Lake Reserve Vodka, Seasonal Shrub, Timber City Ginger Beer
- Porch Swing \$11
3 Howls Backbeat Bourbon, Letterpress Limoncello, Grapefruit Juice, IPA
- The Bull Fighter \$11
Luna Azul Reposado, Raspberry Shrub, Clear Creek Cassis, Lemon + Lime, Scrappy's Firewater Bitters

DRINK OF THE DAY

Ask your server for today's feature offering

\$25

\$25

Thomas & Sons Distillery Townshends Tea Spirit Flight

4 x 1 oz Pours

Bluebird Alpine Liqueur \$9

Fernet \$8

Kasmiri Amaro \$9

Smoke Tea \$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
Ginger Ale, Rootbeer or Marionberry Cream
- 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.

