

GENERAL MANAGER

Sylvain Berthe

EXECUTIVE CHEF

Scott Emerick



Brunch 11AM-3PM

Happy Hour 3PM-6PM

Dinner 4PM-LATE

BRUNCH

LOCAL BRUNCH CLASSICS

- Seasonal Fruit Waffle.....\$12
Housemade Buttermilk Waffle with Spring Compote & Hazelnuts
- Duck & Waffle\$21
Crispy Confit Leg, Fried Egg, Pepper Jelly
- Steak & Eggs*\$19
5 oz Butcher's Cut, 2 Fried Eggs, Home Fries, Biscuit

BUTTERMILK BISCUITS

- Raspberry Jam and Butter.....\$5
- Biscuits & Gravy..... \$12
- Add southern fried chicken.....\$5*
- Add 2 local eggs your way\$4*
- Add sausage.....\$4*

CAGE-FREE EGGS

- ↓ Housemade Spicy Chorizo Scramble, Cheddar, Biscuit*\$14
- ↓ Farm Fresh Veggie Scramble, Biscuit*\$12
- ↓ Farmers Breakfast: Eggs, Meat, Homefries, Biscuit*\$14
- ↓ Corned Beef Hash, Poached Eggs, Biscuit*\$14

BENEDICTS

- Salmon Benedict \$19
House Cured Keta Salmon, Waffle, Eggs, Hollandaise
- Pork Benedict \$16
Braised Pork, Eggs, Waffle, Hollandaise, Hot Sauce

SEAFOOD SPECIALS

- Steamed Savory Clams, Chorizo, Spicy Pickled Peppers \$16
- Shrimp & Grits, Peppers, Tomatoes, Poached Eggs..... \$17
- Local Albacore, Hazelnut Pesto, Soft Boiled Eggs, Potatoes ...\$19
- Bouillabaisse: Salmon, Shrimp, Mussels, Clams, Potatoes\$26

SOUP & SALAD

- ↓ House Cured Sockeye Salmon with Radish Salad..... \$12
- Salmon Kale Caesar: Keta Salmon & Poached Egg\$16
- ↓ Soup of the Day \$9
- ↓ Baby Lettuce Salad with Radish & Apple Cider Vinaigrette\$12
- ↓ Beet Terrine: Beet & Goat Cheese Terrine with Herb Salad.....\$14
- ↓ Selection of Local Cheeses, Seasonal Accompaniments.....\$16

SANDWICHES

Includes Fries or Salad

- The Sylvain.....\$14
Olympia Provisions Mortadella, Cougar Gold Cheese, Salted Butter, Seawolf Baguette
- Pulled Pork, Pickled Greens.....\$14
- Fried Chicken Sandwich, Bacon, Aioli, Lettuce, Onion\$14
- Butcher's Grind House Burger \$15
Lettuce, Onion, Housemade Red Pepper Relish, Aioli
- Add Carlton Farms Bacon & Tillamook Cheddar \$5*

LARGE PLATES

- Rabbit Pappardelle: Housemade Pasta, Rabbit Bolognese\$24
- ↓ Steak Tartare, Fresh Local Egg Yolk*, Baguette.....\$14

SIDES

- ↓ Carlton Farms Bacon (3)\$5
- Tillamook Cheddar Mac & Cheese..... \$10
- ↓ Housemade Fennel Pork Sausage\$6
- Add Carlton Farms Bacon.....\$3*
- ↓ House Cut Fries.....\$6
- ↓ Cage-Free Eggs* (2)\$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



LIBATIONS

COCKTAILS

- Old Mischievous Ways\$10
John Jacob Rye, Aromatic Bitters, and Seasonal Syrup
- Black Hole Sun.....\$11
206 Old Log Cabin Bourbon, Vermut del Sol, Brovo Amaro #4, Charcoal, IPA Foam
- Scoby.....\$11
Oola Aloo Gin, Lemon-Mint Matte Syrup, Scrappy's Lime Bitters, Communi-tea Green Tea Kombucha
- Biting Mule.....\$10
Crater Lake Reserve Vodka, Seasonal Shrub, Timber City Ginger Beer

LOCAL 360 BLOODY MARYS

Classic Mary \$11

*Crater Lake Reserve Vodka, House Bloody Mary Mix, Paprika
 Garlic Salt rim*

Spicy Mary \$12

*Crater Lake Pepper Vodka, Firewater Bitters, House Bloody Mary
 Mix, Red Pepper Salt Rim*

BBQ Mary \$12

*Badger Pocket Black Peppercorn Vodka, Townshend's Smoke Tea,
 House Bloody Mary Mix, Brown Sugar Pepper Rim*

LOCAL 360 MIMOSA BAR

\$12 glass / \$17 pitcher

Orange, Apple & Ginger

Lemoncello & Thyme, or Grapefruit

WINE FEATURE:

HUNGER DOESN'T HAVE TO HAPPEN. \$2
 FROM EVERY BOTTLE SOLD IS DONATED TO
 FOOD LIFELINE

WINE FLIGHT \$16

- Erath Rosé, 2017, Oregon.....\$10/\$35
- Erath Resplendent, Pinot Noir, 2015.....\$12/\$39
- Intrinsic Red, 2016, Columbia Valley.....\$14/\$43
(Cabernet Franc, Malbec)
- Drumheller Cabernet Sauvignon, 2015, \$12/\$39

See our bottle selection of wines crafted
 by Serge Laville from Spring Valley
 Vineyard below.

SPRING VALLEY VINEYARDS

- Derby Cabernet Sauvignon.....\$79
- Katherine Cabernet Franc.....\$79
- Mule Skinner Merlot.....\$79

**Complimentary Cheese Plate
 for Every Bottle Ordered



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.

