

GENERAL MANAGER

Sylvain Berthe

EXECUTIVE CHEF

Scott Emerick



Brunch 11AM-3PM

Happy Hour 3PM-6PM

Dinner 4PM-LATE

DINNER

STARTERS AND SNACKS

- Seawolf Baguette \$6
- ↓ Radish Carpaccio \$6
- ↓ Oysters on the Half Shell, Mignonette* \$3 ea
- ↓ Deviled Eggs/topped with Dungeness Crab.....\$5/\$12
- Rabbit Liver Mousse \$12
- ↓ House Cured Salmon with Radish Salad.....\$12

SMALL PLATES

- ↓ Soup of the Day \$9
- ↓ Baby Green Lettuces \$12
- Apple Cider Vinaigrette, Radish*
- ↓ Selection of Local Cheeses, Seasonal Accompaniments.....\$16
- ↓ Steamed Savory Clams.....\$16
- Chorizo, Spicy Pickled Peppers*
- ↓ Beet Terrine\$14
- Beets, Goat Cheese, Herb Salad*
- Steak Tartare, Fresh Local Egg Yolk*, Baguette.....\$14
- Tillamook Cheddar Mac & Cheese\$10

LARGE PLATES

- Asparagus Tartine\$16
- Sauteed Asparagus, Goat Cheese, Hazelnuts, Mint*
- ↓ Roasted Cauliflower.....\$16
- Congar Gold Cheese, Cherries, Hazelnuts*
- Housemade Garganelli..... \$19
- Hazelnut Pesto, Spring Vegetables*
- Housemade Pappardelle.....\$24
- Rabbit Bolognese*
- ↓ Wild Salmon Filet \$29
- Keta Salmon, Braised Leeks, Apple Cider Vinaigrette*
- Bouillabaisse..... \$26
- Salmon, Shrimp, Mussels, Clams, Potatoes*

LOCAL 360 FAVORITES

- Butcher's Grind House Burger* \$15
- Lettuce, Onion, Housemade Red Pepper Relish, Aioli*
- Add Carlton Farms Bacon & Tillamook Cheddar \$5*
- ↓ Braised Oregon Rabbit Leg \$29
- Vegetable Ragout, Natural Jus*

SEASONAL CHEF'S SPECIAL \$MP

FEATURED WINE FLIGHT

STEAK FRITES

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

- ↓ Hanger Steak..... \$24
- ↓ Tri Tip..... \$28
- ↓ 18 oz Ribeye\$44
- ↓ 14 oz New York Strip Steak..... \$34

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, Seasonal Syrup

Black Hole Sun..... \$11

Back Beat 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

Oola Aloo Gin, Lemon-Mint Matte Syrup, Scrappy's Lime Bitters, Communi-tea Green Tea Kombucha

Biting Mule..... \$10

Batch 206 Vodka, Seasonal Shrub, Timber City Ginger Beer

Porch Swing..... \$11

3 Howls Backbeat Bourbon, Letterpress Limoncello, Grapefruit Juice, IPA

The Compass..... \$12

Townshend White Rose, A to Z Sparkling Rose, Brovo Orange Curacao, Absinthe Bitters

FEATURED CRAFT COCKTAIL

Ask your server for our current offering

\$25

\$25

Gin & Vodka Flight

OOLA Distillery Seattle, WA

\$25

Gin (Organic WA White Winter Wheat & Barley)

Citrus Vodka (Infused with Lemon Verbena, Lemon & Lime Zest)

Rosemary Vodka (Infused with Tuscan Blue Rosemary)

Chili Pepper Vodka (Infused with Hungarian Goathorn Peppers)

BEVERAGES

Talking Rain Sparkling Water..... \$4

Local 360 Cola, Low Calorie, or Lemon Lime..... \$4

Orca Beverage sodas (bottled in Mukilteo)..... \$4
Ginger Ale, Rootbeer or Marionberry Cream

CommuniTea Green Tea Kombucha (2.5% alcohol)..... \$8.50

Timber City Draft Ginger Beer (West Seattle)..... \$6

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.

