

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*
- Chicken & Waffle.....\$19  
*Crispy Chicken, 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*
- Beef Benedict ..... \$16  
*Braised Beef, Eggs, Waffle, Hollandaise, Hot Sauce*
- Kale Benedict..... \$16  
*Braised Kale, 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.....\$14
- 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*
- Braised Beef, 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  
*Back Beat 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  
*Batch 206 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:

FEATURING JAMES MANTONE FROM  
 SYNCLINE WINERY

### WINE FLIGHT \$18

- 2017 Rose, Horse Heaven Hills.....\$12/\$40  
*(Mourvedre, Grenache, Cinsault)*
- 2017 Picpoul, Boushey Vineyard.....\$13/\$42
- 2017 Gruner Veltliner, Bloxon Vineyard.\$13/42
- 2016 Subduction Red, Columbia Valley\$14/\$45  
*(Syrah, Grenache, Mourvedre, Cinsault, Carignan)*
- 2015 Pinot Noir, Celilo Vineyard,  
 Columbia Gorge.....\$49
- 2015 Carignan, Grenache, Horse Heaven Hill  
 \$49

### SPRING VALLEY VINEYARDS WINEMAKER SERGE LAVILLE

- Derby, 2014, Cabernet Sauvignon.....\$79
- Katherine, 2012, Cabernet Franc.....\$79
- Mule Skinner, 2013, Merlot.....\$79
- Nina Lee, 2012 Syrah.....\$79

**\*\*Complimentary Cheese Plate  
 for Every Bottle Ordered**



## 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.



## LIVING WAGE/INSURANCE

Thank you for your patronage. In order to provide all of our team members with living wages and comply with federal, state, and local law, Local 360 will add a 5% surcharge to your bill. The surcharge will be retained by Local 360 and will be used towards paying employee wages, benefits, private dining fees, and B & O taxes. If you have any questions regarding this policy or concerns regarding service, please speak to the manager.

