

GENERAL MANAGER
Sylvain Berthe

EXECUTIVE CHEF
Peter Phillips



Brunch Sat 9AM-3PM

Brunch Sun 9AM-4PM

Happy Hour 4PM-6PM

Dinner Tue - Sat 4PM-10PM

THANK YOU FOR DINING WITH US. WE ARE HAPPY TO BRING YOU THIS LIMITED MENU AS WE BEGIN THE REOPENING PROCESS. WE WILL CONTINUE TO ADD MORE OF YOUR FAVORITE DISHES TO THE MENU IN THE MONTHS AHEAD.

DINNER

Dine in or Take Out

SMALL PLATES

- ✦ Oyster on the Half Shell, Mignonette\$3.5 ea
- ✦ Selection of Local Cheeses.....\$20
A pples, Sugared Almonds, Baguette
- Roasted Bone Marrow \$15
Bacon, Potato, Squash, Seawolf Sourdough
- Lamb Meatballs, Cilantro, Raisins, Yogurt..... \$17
- Chicken Liver Paté, Chutney, Seawolf Sourdough..... \$12
- ✦ Butternut Squash Soup, Chili, Ginger, Almond \$10
- ✦ Shaved Garden Salad..... \$10
Radishes, Fennel, Herbs, Mustard Vinaigrette
- ✦ Roasted Beets, Pears, Mint \$12
Quinoa, Pecans, Pear Vinaigrette, Sheeps Milk Cheese
- ✦ Steamed Mussels 'Mouclade', Seawolf Sourdough..... \$18
- Duck & Squash Ravioli \$18
Carrot Puree, Cardamon, Pickled Carrots, Bordelais Sauce

SWEETS

- Local 360 Seasonal Pie, Vanilla Ice Cream.....\$12
- Sticky Toffee Pudding, Creme Anglaise.....\$12
- Peanut Butter Bon Bons, Milk Shooter, Jam.....\$8
- ✦ Chocolate Pot de Creme, Whipped Cream.....\$12
- Pumpkin Cheesecake, Huckleberry Cream.....\$12
- ✦ Lopez Island Creamery Ice Cream & Sorbet.....\$5
- Flying Bird Botanical Cacao, Housemade Cookie.....\$8
Spicy or Regular

LARGE PLATES

- Butcher's Grind House Burger*\$16
6 oz Local Beef Patty, Lettuce, Onion, Housemade Red Pepper Relish, Aioli
Add Carlton Farms Bacon & Tillamook Cheddar.....\$4
- ✦ Steak Frites..... \$29
Peppercorn Butter, Leaves, Frites
- ✦ Pan Seared Duck Breast.....\$38
Potato Gnocchi, Bacon, Cabbage, Sage
- ✦ Half Pan Roasted Chicken.....\$28
Sherry Vinegar, Rainbow Chard
- ✦ Braised Short Ribs \$39
Roasted Root Vegetables, Polenta, Balsamic
- PNW Bouillabaisse\$36
Salmon, Black Cod, Mussels, Clams, Lobster Broth, Rouille
Crostini
- Chanterelles & Lobster Mushrooms.....\$25
Cavatelli, Shallots, Arugula, Ricotta

FEATURED WINERY

SIMPATICO CELLARS
Woodinville, WA
Cassie Wistrom & Craig Sosey

WINE FLIGHT \$16

SIDES

- ✦ Carrots, Harissa, Yogurt..... \$9
- Polenta.....\$9
- ✦ Roasted Broccoli.....\$9
- ✦ House Cut Fries.....\$9
- ✦ Brussel Sprouts, Maple Chili.\$9
Anchovy Dressing

● VEGETARIAN/VEGAN OPTION AVAILABLE ✦ AVAILABLE GLUTEN-FREE

*UNDERCOOKED EGGS & MEATS MAY BE HARMFUL – KING COUNTY HEALTH WARNING



COCKTAILS

- Old Mischievous Ways\$12
M ischief John Jacob Rye, Spiced M apple Simple Syrup, & Local Orange Bitters
- Kara's Mule.....\$12
Timber City Ginger Beer, Lime Juice
Your Choice of Spirit: M ischief Vodka, Gin, or Bourbon, Puget Sound Rum
- Timber City \$11
South Sound Pounder, Seasonal Fruit & A romatics
- PNW Boulevardier\$12
M ischief Bourbon, Woods A maro, Brovo Sweet & Dry Pink Vermouth, Local A romatic Bitters
- Le Fremont\$12
M ischief A ged Gin, H ardware Distillery Cardamon
A quavit, H oney Simple Syrup, Grapefruit Juice, Townshend Sparkling
- La Belle Ville.....\$12
Puget Sound Comb & Cane Rum, Vanilla & Spiced Simple Syrup, Local Cherry Bitters, cleen:craft H emp Cola
- Cut the Chase.....\$12
Local 360 Cold Brew, Sons of Vancouver A maretto, Vanilla Cream

HOT DRINKS

- Hot Patio.....\$12
Puget Sound Rum, Flying Bird Botanical Spicy Cacao, Vanilla Simple Syrup, Creme Chantilly
- Break the Ice.....\$12
House Infused Coffee Vodka, Blue Star Espresso, Condensed Milk
- 98121 Irish.....\$12
Batch 206 Irish Whiskey, Brovo Orange Liqueur, Blue Star Espresso, Creme Chantilly

BEVERAGES

- Timber City Ginger Beer Draft (West Seattle)..\$7
- CommuniTea Green Tea Kombucha (Seattle)*...\$7
**contains alcohol*
- Local Soda\$5
Cola, Diet Calorie, Lemon Lime, or Ginger Ale
- cleen:craft Hemp Beverage (Seattle)\$5
Cola, Ginger, or Lime
- Evolution Cold Pressed Juices (Seattle).....\$5
Orange, Grapefruit, or Tangerine
- Ryan's Organic Unfiltered Apple Cider (WA)...\$5

FLYING BIRD BOTANICALS

Bellingham, WA

Organic Tea Selections \$5

Caffeinated: White Lemon Ginger, Lavender Orange Grey, Jasmine Green, Cederwood Chai, Lemon Mint Mate, English Breakfast

Caffeine Free: Old Town berry, Dream Catcher

Fair Trade Hot Cacao, Housemade Cookie \$8

Regular or Spicy

BLUE STAR COFFEE ROASTERS

Twisp, WA

Drip or Espresso Bar

Local 360 Cold Brew \$6

Whole Milk, Almond, Soy, or Chai

Vanilla Simple Syrup



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, we would buy our raw ingredients 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 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 CHARGES

Thank you for your patronage. At Local 360, we charge a 20% Service Charge. 100% of the Service Charge is paid to ALL employees of the restaurant in the form of increased living wages, health insurance payments to qualified team members, administrative fees, and net associated taxes paid to the State. 52% of the Service Charge collected by your server / bartender on this sale, is paid to them as a direct commission. You are always welcome to leave your server / bartender an additional gratuity for great service. Again, thank you for your business and support.

