

GENERAL MANAGER

Sylvain Berthe

EXECUTIVE CHEF

Jon Maley



Brunch Sat 9AM-3PM

Brunch Sat 9AM-4PM

Happy Hour 6PM-10PM

Dinner Wed-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.

BRUNCH

LOCAL BRUNCH CLASSICS

BISCUITS, PASTRIES, & BREAD

- Housemade Biscuits with Jam and Butter.....\$8
- Seawolf Bakers Pastry Selection\$6
- Macrina Bakery Pastry Selection.....\$5
- Seawolf Baguette\$5
Housemade Jam, Butter
- Macrina Organic Skagit Sourdough Toast \$4
Housemade Jam, Butter

BENEDICTS

- Seasonal Vegetable Benedict.....\$16
Seasonal Vegetables, Poached Eggs, Hollandaise, Buttermilk Biscuit
- Country Ham Benedict.....\$18
Ham, Poached Eggs, Hollandaise, Buttermilk Biscuit

WAFFLES

- Waffle.....\$12
Housemade Waffle with Seasonal Fruit Compote
- Chicken & Waffle.....\$18
Fried Chicken, Fried Egg
- Waffle.....\$11
Maple Syrup

FREE
BLUE STAR COFFEE
ROASTERS SEASONAL ROAST
DRIP COFFEE

CAGE-FREE EGGS

- ↓ Farmer's Breakfast.....\$14
Two Eggs, Home Fries, Bacon or Ham, Buttermilk Biscuit
- ↓ Corned Beef Hash.....\$16
Corned Beef, Potatoes, Poached Egg, Pickled Veg, Hollandaise

SANDWICHES & SALADS

- ↓ Garden Lettuce Salad.....\$8
Fresh Herbs & Apple Cider Vinaigrette
- House Cured Salmon Toast\$19
Skagit Sourdough, Pickled Veg, Herbed Cream
Add 1 Egg\$2
- Grilled Cheese.....\$10
Beecher's Flagship, Tillamook Cheddar, Macrina Organic Skagit Sourdough, House Cut Fries
Add 1 Egg\$2
Add Ham\$3
Add Bacon\$2
- Crispy Chicken Sandwich.....\$16
Fried Chicken Thigh, Pepper Relish, Aioli, House Cut Fries
Add Cheddar\$2
- 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

SIDES

- ↓ Carlton Farms Bacon (3).....\$5
- Mac & Cheese.....\$12
- ↓ House Cut Fries.....\$5
- Country Ham.....\$5
- ↓ House Cured Salmon.....\$6
- Cage-Free Eggs* (2).....\$4

● VEGETARIAN ↓ AVAILABLE GLUTEN-FREE

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



**360'S
BLOODY MARY**
HOUSE BLOODY MARY MIX &
YOUR CHOICE OF SPIRIT:

Hardware Aquavit
Regular, Dill, or Cardamom
Spicy Pepper Vodka
Mischief Vodka

\$12

**LOCAL 360 MIMOSA
BAR**

\$10 GLASS \$26 PITCHER
(1/2 LITER CARAFE):

Our Classics

Evolution Cold Press Juices

Orange, Grapefruit, or Tangerine

Capitol Vinyl.....\$12/\$30

Grandeza Orange Liqueur, Tangerine Juice

Island Dragon.....\$12/\$30

*Dragon Head Perry Cider, Ryan's Organic
Apple Cider*

MCK Timber.....\$12/\$30

Peach Puree, Timber City Ginger Beer

Morrison.....\$12/\$30

Clear Creek Creme de Cassis

Made with Townshend Sparkling Brut

**BLUE STAR
COFFEE ROASTERS**
Drip or Espresso Bar

Whole Milk, Almond, or Soy
Vanilla Simple Syrup

FLYING BIRD BOTANICALS

Organic Tea Selections \$5

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

Caffeine Free: Old Twn berry, Dream Catcher

Fair Trade Hot Cacao \$6

Regular or Spicy

BEVERAGES

Timber City Ginger Beer\$7

Evolution Cold Pressed Juice\$5

Orange, Grapefruit, or Tangerine

Ryan's Organic Apple Cider\$5

Seattle Soda\$5

Cola, Diet Cola, or Lemon Lime

cleen:craft Hemp Soda\$5

Ginger, Cola, or Lime

CommuniTea Green Tea Kombucha*\$8

**contains alcohol*



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 CHARGE

Thank you for your patronage. At Local 360, we no longer accept tips in favor of a flat 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. Specifically speaking, 52% of the actual Service Charge collected by your server on this sale, goes directly to them individually, as a direct commission. If you feel that service was not up to a 20% standard, please ask for the Manager on Duty and we will make accommodations. Again, thank you for your business.

