

GENERAL MANAGER

Sylvain Berthe

EXECUTIVE CHEF

Kris Wallace



Happy Hour 4PM-6PM

Dinner 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 Catch of the Day\$3.5 ea/\$35 dz
- 🍌 Seawolf Baguette, Whipped Butter\$5
- 🍌 ✚ Soup of the Day\$8
- 🍌 ✚ Braised Beet Salad, Chicory, Walnuts..... \$9
- 🍌 ✚ Shaved Market Salad..... \$8/\$12
- ✚ Albacore Crudo, Lemon Oil, Micro Herbs \$16
- ✚ Beef Tartare \$16
- Egg Yolk Gel, Soyo Cured Yolk, Lavash*
- ✚ Crispy Pork Belly, Jus, Herbs \$10
- Charcuterie \$15
- Meats, Paté, Nuts, Bread, Soused Onions*
- 🍌 ✚ Selection of Local Cheeses..... \$6 ea
- Seasonal Compote, Flying Bird Botanical Honey, & Baguette*
- 🍌 ✚ Grilled Broccolini, Chili, Lime, Biscuit Crumb.....\$14
- 🍌 ✚ Grilled Asparagus, Herbs.....\$16
- 🍌 ✚ Pan Roasted Carrots, Pistachio, Creme Fraiche.....\$10

SWEETS

- 🍌 Apple Panna Cotta Crumble.....\$10
- 🍌 ✚ Pavlova.....\$10
- Seasonal Fruit, Chantilly Cream, Coulis*
- 🍌 Peanut Butter Bon Bons.....\$8
- Milk Shooter, Jam*
- 🍌 ✚ Chocolate Cake.....\$11
- Chocolate Sauce, Sand, Berries*
- 🍌 ✚ Lopez Island Ice Cream or Sorbet.....\$5

DINNER FOR 2

Served with Choice of Garden Salad or Braised Beet

Includes:

Rustic Vegetables

Chef's Featured Dessert

- ✚ Whole Roasted Chicken..... \$85
- ✚ Whole Fish..... \$85
- 🍌 ✚ Baked Cauliflower.....\$60

\$10 off Bottles of Wine when ordering dinner for 2

LARGE PLATES

- ✚ Steak Frites.....\$28
- Peppercorn Butter, House Cut Fries*
- ✚ Striploin.....\$35
- Carrot, Fennel, Scallion, Jus or House Cut Fries, Jus*
- 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*
- ✚ Herb Stuffed Quails\$30
- Leeks, Carrots, Port Jus*
- ✚ Penn Cove Mussels..... \$18
- White Wine, Fumet, Garlic, Herbs*
- ✚ Local Black Cod\$30
- Charred Veg, Charred Lemon Sauce*
- ✚ Bouillabaisse, Fish, Clams, Mussels\$30
- ✚ Pan Seared Salmon, Seasonal Vegetables, Jus.....\$35
- 🍌 ✚ Baked Cauliflower.....\$26
- Spice Marinade, Parsley, Almonds*
- 🍌 ✚ Wheat Berry.....\$22
- Scallion, Shallots, Golden Raisin Sauce*

🍌 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, & Skidmore 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
- Glass Vodka (Prebatch)\$12
M andarin Orange or M eyer Lemon
- PNW Boulevardier\$12
M ischief Bourbon, Woods A maro, Brovo Sweet & Dry Pink Vermouth, Skidmore 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, Skidmore Cherry Bitters, cleen:crafft 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 A mber Rum, Flying Bird Botanical Spicy Cacao, Vanilla Simple Syrup, Cream
- Break the Ice.....\$12
House Infused Coffee Vodka, Blue Star Espresso, Condensed Milk
- 98121 Irish.....\$12
Batch 206 Irish Whiskey, Brovo Orange Liqueur & A gave Liqueur, Blue Star Espresso, Whipped Cream

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:crafft Hemp Beverage (Seattle)\$5
Cola, Ginger, or Lime
- Evolution Cold Pressed Juices\$5
Orange, Grapefruit, or Tangerine
- Ryan's Organic Unfiltered Apple Cider\$5

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 Town berry, Dream Catcher

Fair Trade Hot Cacao \$6

Regular or Spicy

BLUE STAR COFFEE ROASTERS 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. 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.

