

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

BRUNCH

LOCAL BRUNCH CLASSICS

BISCUITS, PASTRIES, & BREAD

- Housemade Biscuits with Jam and Butter.....\$8
- Breakfast Pastry.....\$6
- Cinnamon Rolls.....\$6
- Ricotta Pancakes.....\$12
Whipped Cream, Maple Syrup
- Housemade Granola.....\$12
Yogurt, Honey, Berries
- ♣ Seasonal Fruit Bowl.....\$10
Yogurt, Mint

BENEDICTS

- Smoked Salmon Benedict.....\$19
Salmon, Spinach, Poached Eggs, Jalapeno Hollandaise, Biscuit
- House Smoked Ham Benedict.....\$18
Smoked Ham, Spinach, Poached Eggs, Jalapeno Hollandaise, Biscuit
- Spinach Benedict.....\$16
Spinach, Poached Eggs, Jalapeno Hollandaise, Biscuit

WAFFLES

- Waffle.....\$13
Seasonal Fruit & Whipped Cream
- Fried Chicken & Waffle.....\$20
Cabbage Slaw, Jalapeno Vinegar, Smoked Butter, Maple Syrup
- Waffle, Maple Syrup.....\$11

CAGE-FREE EGGS

- Biscuits & Gravy \$16
Buttermilk Biscuits, Sausage Gravy, 2 Eggs, Greens
- ♣ Farmer's Breakfast.....\$14
Two Eggs, Home Fries, Bacon, Ham, or Sausage, Sourdough Toast
- ♣ Corned Beef Hash.....\$19
Corned Beef, Potatoes, 2 Poached Eggs, Grain Mustard Sauce, Greens
- ♣ Madeira Mushrooms Tartine..... \$15
Sourdough, 2 Poached Eggs, Greens
- ♣ Vegetable Frittata.....\$14
Seasonal Vegetables, Herbs, Cheddar, Home Fries, Salad
- ♣ Steak & Eggs..... \$24
2 Eggs, Home Fries, Salsa Verde
- Huevos Rancheros \$15
Black Beans, Crispy Corn Tortillas, Ranchero Sauce, 2 Sunny Eggs, Queso Fresco
- Add Steak..... \$12*

SANDWICHES & SALADS

- Local 360 Breakfast Sandwich.....\$14
Buttermilk Biscuit, Fried Egg, Cheddar, Bacon
- Smoked Salmon Bagel.....\$19
Herbed Cream Cheese, Capers, Lemon
- 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
- ♣ Garden Lettuce Salad..... \$10
- ♣ Quinoa, Kale, & Almond Grain Bowl....\$14
2 Poached Eggs, Feta, Pear Vinaigrette
- ♣ Roasted Beets, Pears, Mint..... \$13
Greens, Blue Cheese, Walnut Vinaigrette

SIDES

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|-----------------------------------|---------------------------------|-----------------------------------|
| ♣ Carlton Farms Bacon (3).....\$6 | ● ♣ Home Fries.....\$6 | ● Seawolf Sourdough Toast.....\$5 |
| ♣ Country Ham.....\$6 | ● ♣ House Cut Fries.....\$6 | ● Seawolf Baguette.....\$5 |
| ♣ Housemade Sausage.....\$6 | ● ♣ Cage-Free Eggs* (2).....\$4 | ● Bagel.....\$5 |
| ♣ Smoked Salmon.....\$9 | Sausage Gravy.....\$6 | ● Hollandaise.....\$2 |

♣ 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
Mischievous Spicy Pepper Vodka
Mischievous Vodka

\$12

**LOCAL 360 MIMOSA
BAR**

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

Our Classics:

Evolution Cold Press Juices
Orange, Grapefruit, or Tangerine

Specialty Mimosas:

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

Brovo Orange Liqueur, Tangerine Juice

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

*Seasonal Fruit Puree, Timber City Ginger
Beer*

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

Limocello & Thyme Syrup

Made with Sparkling Brut

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

Dragon's Head Cider, Ryan's Organic

Apple Cider

**BLUE STAR
COFFEE ROASTERS**
Twisp, WA
Drip or Espresso Bar

Local 360 Cold Brew \$6

Whole Milk, Almond, Soy, or Chai

Vanilla Simple Syrup

FLYING BIRD BOTANICALS
Bellingham, WA

Organic Tea Selections \$5

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

Caffeine Free: Old Town berry, Dream Catcher

Fair Trade Hot Cacao \$6

Regular or Spicy

BEVERAGES

CommuniTea Green Tea Kombucha*\$8

**contains alcohol (Seattle)*

Timber City Ginger Beer (West Seattle)\$7

Evolution Cold Pressed Juice (Seattle)\$5

Orange, Grapefruit, or Tangerine

Ryan's Organic Apple Cider (WA)\$5

Local Soda\$5

Cola, Diet Cola, Lemon Lime, or Ginger Ale

cleen:craft Hemp Soda (Seattle).....\$5

Ginger, Cola, or Lime



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 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.

