



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, 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.



DINNER

4PM  10PM

Sunday through Thursday

4PM  11PM

Friday and Saturday



Layman's Terms

Small's Gin, Fernet Branca, Peyschaud's bitters, spiced simple

Old Mischievous Ways

John Jacob whiskey and spiced simple come together for a perfect old fashioned

Apple Harvest

Clear Creek Eau de Vie de Pomme, vanilla spice simple, Domaine Ste. Michelle Brut sparkling

Harbor Nights

Dutch Harbor Breeze grog, Averna, vermouth

Pera-gon Locale

El Relingo blanco tequila, tarragon, pear liqueur, lemon soda water, bitters

Royal Thorn

Imbue Petal & Thorn, sweet vermouth, orange Ste. Michelle Sparkling

Paper Jetplane

Burnside bourbon, broVo amaro #1 & #6, lemon

Honey Silo Soda

Single Silo vodka, honey, ginger apple cider, Dry Soda Vanilla Bean soda

LOCAL LIQUOR FLIGHTS

Whiskey: John Jacobs + Waitsburg + Wanigan White
 Vodka: Peabody + Wishkah Honey + Indio Blood Orange
 Gin: Big Gin + Ransom Old Tom + Cricket Club
 Rum: Red Island Lime + Deco Coffee + Deco Gold

\$18 EACH

EACH FLIGHT INCLUDES A POUR OF EACH LIQUOR & AN ASSORTMENT OF MIXING INGREDIENTS



LOOKING FOR A GREAT EVENT SPACE?

Local 360's private dining room, The Chef's Table, is a great place to hold your next business or social event.

V - VEGETARIAN-FRIENDLY

GF - GLUTEN-FREE

WE ARE HAPPY TO HAVE YOU DINE WITH US AND STRIVE TO FULFILL ALL REQUESTS AND SUBSTITUTIONS. PLEASE KNOW THEY MAY REQUIRE AN ADDITIONAL CHARGE OR,

- Fried pumpkin seeds \$3
- Grand Central Baguette, whipped butter, sea salt..... \$4
- Ⓜ Oyster (*raw*)* \$2/ea
- Ⓜ Deviled Egg..... \$3
- PB&J Bon Bons \$5
- Ⓜ Winter root vegetable soup, parsnips chips \$5/\$7
- Spicy pig ear, remoulade \$7
- Rabbit country style paté, cornichons, dijon, crostini..... \$8

SMALL PLATES

- Ⓜ Baby greens, radish, sherry vinaigrette..... \$7
- Ⓜ Beet Salad, Rogue bleu, hazelnuts, cider vinaigrette \$9
- Ⓜ Selection of cheeses, mostarda, crostini \$11
- Ⓜ Mussels, toasted dijon, white wine, thyme, baguette* \$12
- Beef tartar, quail egg, pickled shallots..... \$12
- Poutine, braised short rib, cheddar fondue \$10
- Ⓜ Crispy pork belly, fennel salad, bourbon apple butter* \$12
- Tete de cochon* \$10
with brioche French toast, sunny up egg, orange vanilla emulsion

LARGE PLATES

- Fried Chicken* \$18
a bacon mousse chicken roulade with cheesy grits & braised greens topped with a sunny-up egg
- Wood grilled pork chop, whole grain mustard jus* \$18
- Ⓜ Palouse chick pea cake, carrot coriander puree \$15
- Ⓜ Braised rabbit leg, whip parsnips, brussels, marsala demi \$24
- Butcher's grind house burger* \$12
add cheese & bacon \$3
- Steak frites, mushroom demi, aioli..... \$19
- Ⓜ Winter squash risotto, toasted hazelnuts..... \$16
- Cioppino: Mussels, clams, ling cod, spicy fennel broth \$19
- Artisan pasta, smoked portobello, sunchoke bechamel \$15
- Chef's Cut of the Night* \$mp
- 16 oz ribeye, mushroom demi* \$26

SIDES

- Fries, ● Grits, ● Mushrooms \$3.50 ea.
- Mac & cheese \$8
- Sautéed greens or Collard greens (*contains pork*) \$5 ea.
- Potato gratin..... \$5
- Bacon bruleed brussel sprouts or Roasted cauliflower \$5

*UNDERCOOKED EGGS & MEATS MAY BE HARMFUL