



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.



FATHER'S
DAY

**THREE COURSE MEAL
INCLUDES PAIRED
BEER FLIGHT**

Small Plates:

- Butter lettuce, carrots, rhubarb vinaigrette
- Housemade pretzels, rarebit

Large Plates:

- Pan-roasted Rockfish, long beans, crispy shallots
- Southern Fried Chicken, collard greens, saw mill gravy
- Smoked Beef Brisket, green bean casserole
- Polenta Cake, smoked tomatoes, Rogue blue cheese

Desserts:

- Fresh Berry Trifle
- Chocolate Mousse, peanut butter crunch

\$48



\$10

COCKTAILS

\$10

Local 360 Bloody Mary Pitcher.....\$15
Pick your favorite: Traditional, Spicy, or Pickled Pepper

Evolutionary
Crater Lake vodka, citrus simple, EVO IPA

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

Air Mail
Deco Gold rum, Good Morning Glory grog, honey lime syrup, Domaine Ste. Michelle Sparkling wine

El Diablo
Tequila, cassis, lime juice, Rachel's ginger beer

Virginie's Rosie Smash
Imbue Bittersweet vermouth, Blanc de Virginie sauvignon blanc, muddled rosemary, cucumber, soda

Uncle V's Remedy
Uncle Val's Botanical gin, maraschino liqueur, absinthe, orange bitters, Peyschaud's bitters

Worth the Wait
Ola Waitsburg bourbon, Imbue Petal & Thorn, spiced simple, bitters

WOODINVILLE WHISKEY CO. SIPPING FLIGHT

This award winning distillery specializes in handcrafted small-batch spirits. Sip the best: Headlong White Dog, Harvest Release '12, Woodinville Bourbon, Rye

\$22



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, IN SOME CASES, EXTRA PREP TIME. FEEL FREE TO ASK YOUR SERVER, AND WE WILL DO EVERYTHING WE CAN TO ACCOMMODATE YOU.

BRUNCH (SERVED UNTIL 3 PM)

- Berry coffee cake \$3.50
- Fried chicken, honey butter biscuit.....\$4
- House made granola, greek yogurt, berries.....\$9
- Dungeness crab omlete, garlic scapes, creme fraiche.....\$18
- Sunny eggs, roast beef, english muffin, horseradish bearnaise ...\$16
- Poached eggs, chickpea cakes, arugula, spicy hollandaise\$15
- Fried chicken and waffle\$17
Crispy fried bone in breast and wing, malted waffle, 100% maple
- Toad in the hole, smoked sausage, mushroom, smoky ketchup. \$14
- Chorizo scramble, grilled scallions, buttermilk biscuit.....\$13
- Biscuits & gravy, 2 sunny up eggs \$14
- Steak & eggs, roasted potatoes, buttermilk biscuit\$15

SMALL PLATES

- ⊕ Deviled eggs..... \$3
- PB&J bon bons..... \$5
- ⊕ Butter lettuce, carrots, rhubarb vinaigrette..... \$7
- ⊕ Beet salad, Flora cheese, hazelnuts, cider vinaigrette.....\$9
- ⊕ Dinah's cheese, roasted pears, honey comb, hazelnuts \$11
- Mussels, bay leaf, white wine, fennel pollen, baguette*\$12

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, mashed potatoes, apple gravy*\$18
- ⊕ Braised rabbit leg, roasted fingerlings, asparagus, demi.....\$24
- Butcher's grind house burger*\$12
add cheese & bacon \$3
- ⊕ Steak frites, red wine butter sauce, aioli\$19
- ⊕ Farro, pea vines, chevre, nettle pistou\$16
- ⊕ Grilled lamb steak, warm chick pea & golden raisin salad.....\$18
- 16 oz Smoked prime rib, horseradish bearnaise.....\$24
- ⊕ Roasted Salmon, wild mushrooms, saffron potato puree.....\$19

SIDES

- Fries, ● Grits, ● Mushrooms \$3.50 ea.
- Mac & cheese \$8
- Sauteed greens or Collard greens (*contains pork*) \$5 ea.
- Roasted fingerling potatoes..... \$5
- ⊕ Roasted cauliflower, Flora cheese, hazelnuts..... \$5
- ⊕ Sauteed pea vines, chilies, roasted garlic..... \$5

*UNDERCOOKED EGGS & MEATS MAY BE HARMFUL

KING COUNTY HEALTH WARNING