

ALL

COCKTAILS

\$10

Local Bee's Knees

Counter Old Tom Gin, New Deal's ginger, lavender honey syrup

Air Mail

3 Howls White Rum, lime, honey, sparkling wine

Old Mischievous Ways

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

Bubble Me Bad

broVo's amaro 04, grapefruit bitters, house simple, Michelle Sparkling

206 Smash

Huckleberry vodka, lime, simple, Starvation Valley Cranberry, soda

Raincoat

Crater Lake rye, Sidetrack Nocino, maple simple, cinnamon

Monorail

Spiced Pear Liqueur, maple simple, lemon, orange, moonshine

3rd Howls A Charm

3 Howls Blood Orange Vodka, cherry bounce, lime, simple

Bumbershoot

Oola bourbon, Brovo Jammy Sweet vermouth, Scrappy's orange bitters

\$25

WA BOURBON FLIGHT

\$25

2 Bar bourbon 100% NW grain
(Distilled 3 miles away)

J.P. Trodden small Batch Bourbon
(Distilled 21 miles away)

OOLA Waitsburg Bourbon
(Distilled 2.1 miles away)



LOOKING FOR A GREAT EVENT SPACE?

Local 360's private dining rooms: The Chef's Table or Loft, are great places to hold your next business or social event.

V = VEGETARIAN-FRIENDLY

GF = GLUTEN-FREE AVAILABLE

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.

STARTERS AND SNACKS

- Fried pumpkin seeds \$2
- Wood grilled sourdough, whipped butter, sea salt \$4
- Ⓜ Oysters on the half shell, mignonette* \$3 ea
- Ⓜ Deviled eggs \$3
- PB&J bon bons \$5
- Ⓜ Savory vegetable soup, smoked oyster mushrooms, chili \$6
- Country style rabbit paté, dijon, crostini \$9

SMALL PLATES

- Ⓜ Tender greens, farmer's veggies, green goddess \$7
- Ⓜ Beet salad, Flora cheese, hazelnuts, cider vinaigrette \$9
- Panzanella Salad \$8
Pear, fennel, Yarmouth Farms goat cheese
- Ⓜ Cheese plate \$12
Selection of local cheeses, seasonal accompaniments
- Ⓜ Lamb ribs, smoke, cranberry mop \$10
- Poutine, red wine braised beef, cheddar fondue \$10
- Mussels, bay leaf, white wine, baguette* \$12
- Ⓜ Steak & beet tartare, garlic chips, greens* \$11
- Ⓜ Rootbeer glazed pork belly, sunchokes, apples \$12

LARGE PLATES

- Ⓜ Palouse chickpea cake, refrigerator pickles, goat's yogurt... \$15
- Pork roast, mustard rub, delicata, navy beans, sage \$18
- Ⓜ Smoked oyster kale ceasar, butternut, cranberries, croutons .. \$15
- Market fresh seafood \$mp
- Tagliatelle, foraged mushrooms, duck egg, green garbanzos* .. \$16
- Ⓜ Braised rabbit leg, vegetable ragout, natural jus \$24
- Fried chicken* \$18
Bacon mousse chicken roulade, cheesy grits, collard greens, sunny-up egg
- Ⓜ Steak frites, red wine butter sauce, aioli* \$19
- Ⓜ 16 oz ribeye, bone marrow butter* \$28
- Ⓜ Chef's Cut of the Night* mp
- Butcher's grind house burger* \$12

SIDES

- Ⓜ Fries, ● Ⓜ Cheesy grits \$3.50 ea.
- Ⓜ Mushrooms \$6
- Mac & cheese \$8
- Ⓜ Spicy greens or Ⓜ Collard greens \$6 ea.
- Ⓜ Roasted fingerlings \$5
- Ⓜ Roasted brussels sprouts, lardo, smoked salt \$7

*UNDERCOOKED EGGS & MEATS MAY BE HARMFUL

KING COUNTY HEALTH WARNING