



3SIXTY

BAR | BISTRO | MARKET

3 SIXTY

STARTERS

SEARED AHI TUNA* / 14

soy reduction, sambal mayo, cabbage slaw, citrus wasabi vinaigrette

HOT ARTICHOKE & SPINACH CRAB DIP / 14

pita chips

SEASONAL HUMMUS / 12

organic vegetables, pita chips

CRAB CAKES / 14

honey & chili mayo, napa cabbage sauté

SALT & PEPPER CALAMARI / 12

fresh jalapeños, sweet chili mayo

CHICKEN WINGS / 14

frank's red hot or bourbon bbq dipping sauce, blue cheese crumbles

3CHEESE BOARD / 14

seasonal jam, local honey, toasted pecans, dried fruit, crackers

PARMESAN & TRUFFLE WAFFLE FRIES / 8

white truffle oil, parmesan cheese, herbs

GARLIC EDAMAME / 9

roasted garlic, sautéed edamame, sea salt

SOUPS

CLAM CHOWDER / 9

potato, leeks, thyme, whole clams, chives, crostini

FRENCH ONION SOUP / 8

gruyère, swiss, parmesan cheese, sourdough crostini, herbs

SOUP OF THE DAY / 7

chef's seasonal creation

PLEASE ENJOY SOME OF THE GREAT
INGREDIENTS GROWN, RAISED, AND CAUGHT BY
OUR FRIENDS WHO SHARE OUR COMMITMENT
TO FOOD THOUGHTFULLY SOURCED, CAREFULLY
SERVED.

**these foods are cooked to order*

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

18% gratuity will be added to all parties of 6 or more

3SIXTY

SALADS

FARMER'S MARKET / 8

organic greens, shaved zucchini, shaved carrots, cucumber, tomatoes, red radish, toasted quinoa, lemon-basil vinaigrette

GEM LETTUCE CAESAR / 8

traditional dressing, parmesan cheese, sunflower seeds, croutons

ROASTED BUTTERNUT SQUASH WEDGE / 9

mizuna, friséé, cucumber, feta, toasted pecans, apple cider vinaigrette

CHEF'S SALAD / 12

gem lettuce, grilled chicken, radish, dry vella jack cheese, cherry tomatoes, avocado, alfalfa sprouts, buttermilk ranch dressing

ROASTED BEET & FRESH GOAT CHEESE / 9

baby greens, dried fruit, organic olive oil, balsamic reduction, toasted almonds

3SIXTY BISTRO / 9

asparagus, market greens, bacon, hard-boiled egg, croutons, white balsamic vinaigrette

SALAD ADD-ONS

CHICKEN BREAST / 6

GRILLED SHRIMP / 7

SUSTAINABLE SALMON* / 7

SEARED AHI TUNA* / 7

BERKELEY FARMS
PT. REYES
COWGIRL CREAMERY
MONTEREY FARMS
HOG ISLAND
LUSAMERICA
PETITE PAIN
PETALUMA HATCHERY
ALOT A GELATO
MCEVOY RANCH OLIVE OIL
ACME BREAD CO.
GILROY GARLIC
SINGLE SPRINGS RANCH
PAULIE'S PICKLING

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3SIXTY

SANDWICHES

ABLT / 12

avocado, natural bacon, tomatoes, gem lettuce, rustic sourdough bread, mayo

SEARED AHI TUNA STEAK* / 16

seared fresh tuna steak, chayote slaw, gem lettuce, cotija cheese, rustic roll

TURKEY CLUB / 14

sliced turkey breast, bacon, avocado, tomato, lettuce, mayo, ciabatta hero

FISH TACOS / 16

blackened mahi mahi, corn tortillas, chayote slaw, pico de gallo, avocado, chili mayo, lime, cilantro

GRILLED CHEESE OF THE MONTH / MP

chef's seasonal creation

BURGERS

ALL BURGERS CAN BE SUBSTITUTED FOR

A GRILLED CHICKEN BREAST OR GRILLED PORTOBELLO MUSHROOM

3SIXTY BISTRO BURGER* / 16

6 oz. grass-fed strauss beef patty, fried egg, cheddar, lamb bacon, ale mustard, onion, lettuce, brioche bun

PT. REYES BLUE CHEESE BURGER* / 16

6 oz. grass-fed strauss beef patty, lettuce, blue cheese crumbles, blue cheese dressing, grilled onions, brioche bun

ALL-AMERICAN* / 14

6 oz. grass-fed strauss beef patty, american, lettuce, tomato, onion, dijon, mayo, brioche bun

FORAGED* / 16

6 oz. grass-fed strauss beef patty, wild mushrooms, swiss, dijon, mayo, brioche bun

BBQ BURGER* / 15

6 oz. grass-fed strauss beef patty, cheddar, bacon, caramelized onions, bourbon bbq sauce, brioche bun

VEGGIE BURGER / 15

hazelnut crusted veggie cutlet, maple bourbon syrup, hickory smoked apples, whole wheat bun

ALL SANDWICHES & BURGERS ARE SERVED WITH
A 1/4 PICKLE AND YOUR CHOICE OF:

SOUP OF THE DAY
SIDE MARKET SALAD
WAFFLE FRIES

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3SIXTY

THIN CRUST PIZZAS

3SIXTY CLASSIC / 12

red sauce, fresh mozzarella

EXTRA PEPPERONI / 14

red sauce, mozzarella, smothered with local artisan pepperoni

FRESH VEGGIE / 14

red sauce, mushrooms, bell peppers, onions, olives, tomatoes, mozzarella

SPINACH & CHICKEN / 15

olive oil, chicken, mushrooms, roasted garlic, mozzarella, fresh spinach lightly dressed

(all pizza crusts are gluten free)

ENTREES

FISH & CHIPS / 19

beer battered cod, waffle fries, malt vinegar slaw, sour pickle tartar sauce

3SIXTY CIOPPINO & LINGUINI / 32

clams, shrimp, fish, calamari, crab, linguini
classic tomato saffron broth, herb crostini

GRILLED RIB EYE* / 34

butter braised mushrooms, asparagus, demi glace
parmesan truffle waffle fries

CEDAR ROASTED SALMON* / 27

sautéed seasonal vegetables, chermoula sauce

FRIED CHICKEN / 24

buttermilk brined boneless thighs, tri-color potato hash,
caramelized cabbage, onion & bacon lardon, pan gravy

SUNFLOWER & GARLIC MAC N' CHEESE / 14

fromage blanc, roasted garlic, sunflower seed bread crumb
topping

ADD CRAB / 7

ADD LINGUIÇA / 4

CHEF'S AD HOC

DAILY FISH/SEAFOOD CREATION

VEGETARIAN CREATION

(see server for details, MP)

**these foods are cooked to order*

3 SIXTY

DESSERTS

STRAWBERRY SHORTCAKE / 6

balsamic reduction, crème fraîche, brown sugar

COFFEE-CARAMEL CRÈME BRÛLÉE / 6

chocolate covered espresso beans

BUTTERY APPLE TORTE / 6

salted caramel drizzle

FLOURLESS MEXICAN CHOCOLATE CAKE / 6

meringue, raspberry sauce

ASSORTED ICE CREAM / 6

LATE NIGHT 10PM-12AM

STARTERS

SEARED AHI TUNA* / 14

soy reduction, sambal mayo, cabbage slaw, citrus wasabi vinaigrette

HOT ARTICHOKE & SPINACH CRAB DIP / 14

pita chips

SEASONAL HUMMUS / 12

organic vegetables, pita chips

CRAB CAKES / 14

honey & chili mayo, napa cabbage sauté

SALT & PEPPER CALAMARI / 12

fresh jalapeños, sweet chili mayo

CHICKEN WINGS / 14

frank's red hot or bourbon bbq sauce dipping sauce, blue cheese crumbles

3CHEESE BOARD / 14

seasonal jam, local honey, toasted pecans, dried fruit, crostini

PARMESAN & TRUFFLE WAFFLE FRIES / 8

white truffle oil, parmesan cheese, herbs

GARLIC EDAMAME / 9

roasted garlic, sautéed edamame, sea salt

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LATE NIGHT 10PM-12AM

SOUPS

CLAM CHOWDER / 9

potato, leeks, thyme, whole clams, chives, crostini

FRENCH ONION SOUP / 8

gruyère, swiss, parmesan cheese, sourdough crostini, herbs

SOUP OF THE DAY / 7

chef's seasonal creation

SALADS

FARMER'S MARKET / 8

organic greens, shaved zucchini, shaved carrots, cucumber, tomatoes, red radish, toasted almonds, lemon-basil vinaigrette

GEM LETTUCE CAESAR / 8

traditional dressing, parmesan cheese, sunflower seeds, croutons

ADD GRILLED CHICKEN BREAST / 6

ENTREES

FISH & CHIPS / 19

beer battered cod, waffle fries, malt vinegar slaw, sour pickle tartar sauce

ALL-AMERICAN BURGER* / 14

6 oz. grass-fed strauss beef patty, american, lettuce, tomato, onion, dijon, mayo, brioche bun

3SIXTY CLASSIC PIZZA / 12

red sauce, fresh mozzarella

TURKEY CLUB SANDWICH / 14

sliced turkey breast, bacon, avocado, tomato, lettuce, herb mayo, ciabatta hero

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3SIXTY drinks

SPECIALTY COCKTAILS

HONEY RYE / 13

rye whiskey, egg whites, honey syrup, lemon

BACON BLOODY / 11

bacon infused house-spiced bloody mary

FRESH LEMONADE / 12

gin, fresh lemon, cucumber, elderflower liqueur, soda

BOURBON FLOAT / 12

bourbon, coffee liqueur, foam

ORANGE CUCUMBER SWIZZLE / 13

reposado tequila, aperol, cucumber, lime

STRAWBERRY BASIL SMASH / 12

vodka, strawberry puree, basil, lime

ADULT APPLE CIDER / 13

apple vodka, apple brandy, apple cider, pomagranate liqueur

FIG RUM PUNCH / 12

rum, fig jam, apple, pear, cinnamon

NEW FASHIONED / 12

bourbon, bitters, luxardo, orange

REFRESHMENTS / 5

PEPSI

DIET PEPSI

SIERRA MIST

ICED TEA

LEMONADE

COFFEE, TEA, AND JUICE

Starbucks / 3

Assorted Tazo Teas / 6

Espresso Double Shot / 3.5

Latte / 3.5

Cappuccino / 3.25

Mocha / 3.75

Americano / 3.25

Orange / 5

Cranberry / 5

Apple / 5

Grapefruit / 5

Pineapple / 5

V8 / 5

3 SIXTY drinks

HAPPY HOUR MENU: 330P-630P

BARTENDER'S BOILERMAKER / 7

bartender's choice of shot & bottled beer

SEASONAL SANGRIA OR PUNCH / 6

MARGARITA / 7

classic, strawberry, or jalapeno

BARTENDER'S WEEKLY COCKTAIL / 7

BOTTLED BEER / 5

CANVAS WINES / 7

chardonnay, merlot, cabernet

BOTTOM'S UP / 7

single pour, house spirits and your choice of 1 house mixer

bloody mary mix, red bull, ginger beer at an additional charge

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PILSNER

Sierra Nevada Nooner Pilsner 5.2 ABV 38 IBU / 8
Chico, CA

Trumer Pils 4.8 ABV 26 IBU / 8
Berkeley, CA

Stella Artois 5 ABV 37 IBU / 8.5
Belgium

LAGERS

Bud Light, Pale Lager 4.2 ABV / 6.5
St. Louis, MO

Anchor Steam California Lager 4.9 ABV / 8
San Francisco, CA

STOUTS & PORTERS

Heretic Chocolate Hazelnut Porter 7.0 ABV 33 IBU / 9
Fairfield, CA

Guinness Dry Irish Stout 4.2 ABV / 10
Ireland

WHEAT BEERS & CIDERS

Drake's Hefeweizen 4.5 ABV / 8
San Leandro, CA

21st Amendment Hell or High Watermelon 4.9 ABV / 8
San Francisco, CA

Crispin Cider / 8
Colfax, CA

3SIXTY beer

ALES

CaliCraft Chez Pannise Farmhouse Pale Ale 5.3 ABV / 8.5
Walnut Creek, CA

Lagunitas Little Sumpin' Sumpin' Ale 7.5 ABV 65 IBU / 8.5
Petaluma, CA

Bear Republic Racer 5 IPA 7.5 ABV 75 IBU / 9
Cloverdale, CA

Ballast Point Sculpin IPA 7 ABV 70 IBU / 10.5
San Diego, CA

Deschute's Fresh Squeezed IPA 6.4 ABV 60 IBU / 9
Portland, OR

Saint Archer IPA / 9
San Diego, CA

Speakeasy Prohibition Amber Ale 6.1 ABV 50 IBU / 8.5
San Francisco, CA

Anderson Valley Boont Amber Ale / 8.5
Anderson Valley, CA

21st Amendment Toaster Pastry Red Ale 7.6 ABV 74 IBU / 9
San Francisco, CA

Seasonal Specialties
(See server for details)

BOTTLED BEERS

HEINEKEN / 7.5

COORS LIGHT / 6

BUDWEISER / 6

MILLER LITE / 6

MICHELOB ULTRA / 7.5

CORONA / 7.5

MODELA ESPECIAL / 7.5

SAM ADAMS / 7.5

FAT TIRE / 7.5

BLUE MOON / 7.5

GRAPEFRUIT SCULPIN / 8.5

O'DOUL'S PREMIUM / 7.5

3SIXTY wine

WHITES & ROSÉ

	Glass	Bottle
Pinot Gris , Erath <i>Dundee, Oregon</i>	12	58
Sauvignon Blanc , Chateau Ste. Michelle <i>Woodinville, Washington</i>	11	49
Chardonnay , Canvas, M. Mondavi <i>Napa, California</i>	9	41
Chardonnay , Bel Vino <i>Temecula, California</i>	11	49
Rosé of Pinot Noir , Martin Ray <i>Russian River Valley, California</i>	12	58
Rosé of Sangiovese , Hart's Desire <i>Healdsburg, California</i>	13	63

WINES BY BOTTLE

WHITES

Pinot Grigio , Rancho Santa Margherita <i>Italy</i>	68
Chardonnay , Trefethen <i>Napa Valley, California</i>	68
Chardonnay , Flowers <i>Sonoma, California</i>	94

REDS

Pinot Noir , Gary Ferrell <i>Russian River Valley, CA</i>	89
Red Blend , The Prisoner <i>Napa Valley, CA</i>	94
Cabernet Sauvignon , Mount Veeder <i>Napa Valley, California</i>	72
Cabernet Sauvignon , Silver Oak <i>Oakville, California</i>	125

3SIXTY wine

REDS

	Glass	Bottle
Pinot Noir , Smoke Tree by Moët Hennessy <i>Sonoma, California</i>	13	63
Merlot , Canvas, M. Mondavi <i>Napa, California</i>	9	41
Red Blend , Hess Treo <i>Napa, California</i>	12	58
Cabernet , Canvas, M. Mondavi <i>Napa, California</i>	9	41
Cabernet , First Press <i>Napa, California</i>	13	63
Cabernet , Beaulieu Vineyards <i>Napa, California</i>	16	75

BUBBLES

	Glass	Bottle
Brut , Segura Viudas Cava <i>Penedes, Spain</i>	9	42
Brut , Zardetto Prosecco Di Congliano <i>Veneto, Italy</i>	12	58
Brut , Glorria Ferrer <i>Mendoza, Argentina</i>	14	63
Veuve Clicquot <i>Reims, France</i>	-	125



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