

3SIXTY

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STARTERS

CHARRED BRUSSEL SPROUTS ^{GF, VEG}	8
parmesan cheese, lemon mayo	
BLISTERED SHISHITO PEPPERS ^{GF, V}	8
smoked sea salt, lemon	
DUNGENESS CRAB CAKES	14
napa cabbage slaw, lemon, chipotle sauce	
BURRATA	10
smoked pancetta, dates, arugula, parmesan, toasted almonds, balsamic reduction, rosemary lavash	
SEASONAL HUMMUS ^V	10
grilled pita bread, organic olive oil	
VEGETABLE EMPANADA ^{VEG}	8
slow-roasted vegetables, roasted tomato salsa	
PARMESAN & TRUFFLE FRIES	8
white truffle oil, parmesan cheese, herbs	
CHICKEN WINGS	14
celery sticks and ranch dressing or blue cheese dressing choice of sauce: sticky honey-soy with toasted white sesame seeds, bourbon bbq, or traditional buffalo	
BAKED CAMEMBERT CHEESE	12
accompanied with pistachio, local honey, walnut & cranberry crostini	
YAKITORI: ASIAN SKEWERS (CHOICE OF 3)	14
smoked maldon salt, ginger & lemongrass relish, sesame seeds, green onion choice of: shrimp, beef, chicken	
VEG-Vegetarian, V-Vegan, GF-Gluten Free	

SOUPS

CLAM CHOWDER	9
sourdough crouton, jalapeño, bacon, chive	
BISON CHILI	9
bison & hominy, sour cream, cheddar	
SOUP OF THE DAY	7
chef's seasonal creation	

SALADS

GEM LETTUCE CAESAR & RADICCHIO ^{VEG}	8
traditional dressing, parmesan cheese, herb croutons	
ROASTED BEET & FRESH GOAT CHEESE ^{GF, VEG}	9
baby greens, dried fruit, organic olive oil, balsamic reduction, toasted almonds	
FARMERS MARKET ^{GF, V}	8
organic greens, shaved zucchini, shaved carrots, cucumber, tomatoes, red radish, toasted quinoa, lemon-basil vinaigrette	
HARVEST COBB ^{GF}	12
chopped gem lettuce, avocado, roasted butternut squash, turkey, pecans, alfalfa sprouts, cage-free egg, chipotle ranch	
ASIAN CHICKEN SALAD	12
grilled chicken, chopped romaine, red cabbage, carrots, edamame, green onion, crunchy chow mein noodles, sliced almonds, tangy peanut dressing	
SALAD ADD-ONS ^{GF}	
GRILLED CHICKEN BREAST	7
POACHED SHRIMP	7
SUSTAINABLE SALMON*	9

PIZZA & PASTA

3SIXTY MARGHERITA PIZZA ^{VEG}	12
crushed tomato, mozzarella, parmesan, basil	
PROSCUITTO & ARUGULA PIZZA	15
crushed tomato, mozzarella, parmesan, basil	
PEPPERONI PIZZA	14
crushed tomato, mozzarella, fra'mani handcrafted pepperoni	
MUSHROOM & FOUR CHEESE PIZZA ^{VEG}	14
organic olive oil, mozzarella, fontina, parmesan, asiago, basil	
JAPANESE PUMPKIN RAVIOLI ^{VEG}	26
brown butter sauce, spinach, toasted hazelnuts, sage, pumpkin crema	
CIOPPINO & LINGUINI	33
clams, shrimp, sustainable fish, calamari, crab, tomato-saffron broth	
PAPPARDELLE ALLA BOLOGNESE	28
parmesan, burrata, basil	

*these foods are cooked to order

BURGERS

ALL BURGERS CAN BE SUBSTITUTED FOR
A GRILLED CHICKEN BREAST OR GRILLED PORTOBELLO MUSHROOM

- 3SIXTY SIGNATURE BISTRO*** 16
6 oz. grass-fed strauss beef patty, fried egg, cheddar, lamb bacon, ale mustard, onion, lettuce brioche bun
- ALL-AMERICAN*** 14
6 oz. grass-fed strauss beef patty, american cheese, lettuce, tomato, onion, dijon mustard, mayo, brioche bun
add bacon: \$2
- PT. REYES BLUE CHEESE*** 16
6 oz. grass-fed strauss beef patty, lettuce, blue cheese crumbles, blue cheese dressing, grilled onions, brioche bun
- FORAGED*** 16
6 oz. grass-fed strauss beef patty, lettuce, wild mushrooms, swiss, dijon, mayo, brioche bun
- BARBEQUE*** 15
6 oz. grass-fed strauss beef patty, lettuce, cheddar, bacon, caramelized onions, bourbon bbq, brioche bun
- IMPOSSIBLE BURGER™* VEG** 18
impossible veggie burger patty, arugula, tomato, swiss cheese, gochujang mayo, brioche bun

SANDWICHES

- DUNGENESS CRAB MELT** 18
granny smith apples, truffle butter, parsley, gruyere cheese, artisan sourdough
- KOREAN BULGOGI BEEF CHEESESTEAK** 16
spicy gochujang mayo, provolone, onions, bell peppers, baguette
- ROASTED TURKEY SANDWICH** 14
cranberry cream cheese, lettuce, tomato, whole wheat ciabatta
- FISH TACOS** GF 16
blackened mahi-mahi, corn tortilla, cabbage, pico de gallo, avocado, chipotle crema, cilantro, lime
- ABLT** 12
avocado, natural bacon, tomatoes, gem lettuce, rustic sourdough bread, molasses aioli

ALL BURGERS AND SANDWICHES ARE SERVED WITH
A ¼ PICKLE AND YOUR CHOICE OF:
SIDE MARKET SALAD, FRENCH FRIES,
SALT & PEPPER HOUSE-FRIED KETTLE CHIPS

*these foods are cooked to order

ENTREES

- GRILLED 12 OZ NIMAN RANCH RIBEYE*** GF 38
roasted heirloom carrots with molasses drizzle, yukon gold potato puree, cabernet demi
- PAN ROASTED SUSTAINABLE SALMON*** GF 30
steamed broccolini with toasted almonds, wild mushroom risotto, red onion marmalade
- ORGANIC FREE RANGE CHICKEN BREAST** GF 26
roasted heirloom cauliflower with grain mustard, whipped yukon gold potato puree, rosemary jus
- BONELESS BEEF SHORT RIBS** 34
baby kale, roasted root vegetables, yukon gold potato puree, lemon zest
- TAMARI BRAISED ORGANIC TOFU** V 24
sesame broccolini & carrots, hoisin glazed mushrooms, napa cabbage
- GRILLED 16 OZ NIMAN RANCH TOMAHAWK PORK CHOP** GF 34
charred brussel sprouts with parmesan cheese, braised red cabbage, grain mustard
- FISH & CHIPS** 22
beer battered cod, malt vinegar cole slaw, fries, sour pickle tartar sauce
- CHEF'S AD HOC** MP
daily chef's creation

A LA CARTE SIDES/ \$8

- STEAMED BROCCOLINI WITH TOASTED ALMONDS** GF, V
- OVEN ROASTED HEIRLOOM CARROTS WITH MOLASSES DRIZZLE** GF, V
- CHARRED BRUSSEL SPROUTS WITH PARMESAN CHEESE** GF, VEG
- WHIPPED YUKON GOLD POTATO PUREE** GF, VEG
- WILD MUSHROOM RISOTTO** GF, VEG
- PAPPARDELLE WITH ORGANIC OLIVE OIL, GARLIC, HERBS** VEG

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HAPPY HOUR 330 PM – 630 PM

BARTENDER'S BOILERMAKER	7
bartender's choice of shot & bottled beer	
SEASONAL SANGRIA	7
BARTENDER'S SPECIALTY COCKTAIL	7
BOTTLED BEER**	5
CANVAS WINES	7
MARGARITA	7
choice of strawberry, jalapeño, or classic	
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
**excluding grapefruit sculpin

BOTTLED BEERS

HEINEKEN	7.5
COORS LIGHT	6
BUDWEISER	6
MILLER LITE	6
MICHELOB ULTRA	7.5
CORONA	7.5
MODELO ESPECIAL	7.5
SAM ADAMS	7.5
FAT TIRE	7.5
BLUE MOON	7.5
GRAPEFRUIT SCULPIN	8.5
O'DOUL'S PREMIUM N/A	7.5

REFRESHMENTS

Starbucks	3	Orange	5
Assorted Tazo Teas	6	Cranberry	5
Espresso Double Shot	3.5	Apple	5
Latte	3.5	Grapefruit	5
Cappuccino	3.25	Pineapple	5
Mocha	3.75	V8	5
Americano	3.25	Pepsi	5
Diet Pepsi	5	Dr. Pepper	5
Mountain Dew	5	Ginger Ale	5
Lemonade	5	Iced Tea	5
Arnold Palmer	5	Sierra Mist	5

SPECIALTY COCKTAILS

HONEY RYE	13
rye whiskey, egg whites, honey syrup, lemon	
BACON BLOODY	11
bacon infused vodka, house-spiced bloody mary mix	
FRESH LEMONADE	12
gin, fresh lemon, cucumber, st. germain	
BERRIES AND BUBBLES	12
sparkling wine, elderflower liqueur, fresh berries	
ORANGE CUCUMBER SWIZZLE	13
reposado tequila, aperol, cucumber, lime	
STRAWBERRY BASIL SMASH	12
vodka, house-made strawberry puree, basil, lime	
NEW FASHIONED	12
bourbon, bitters, luxardo, orange	
LAYOVER	11
bourbon, mint, blackberries	
EL CLÁSICO	12
rum, maple syrup, lime, pineapple juice, Tajin spice, bitters	

DESTINATION COCKTAILS

MANHATTAN	12
<i>New York, New York</i>	
MAI TAI	12
<i>Maui, Hawaii</i>	
SAZERAC	12
<i>New Orleans, Louisiana</i>	
JALAPEÑO CADILLAC MARGARITA	12
<i>Cabo, Mexico</i>	
PIMM'S CUP	12
<i>London, U.K.</i>	
MOJITO	12
<i>Havana, Cuba</i>	

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WHITES & ROSÈS

	GLASS	BOTTLE
RIESLING, GIESEN <i>Marlborough, New Zealand</i>	11	47
PINOT GRIGIO, CANVAS <i>Veneto, Italy</i>	9	41
PINOT GRIGIO, CANTINA <i>Abruzzo, Italy</i>	13	58
SAUVIGNON BLANC WHITEHAVEN <i>Marlborough, New Zealand</i>	12	52
FUMÉ BLANC, R. MONDAVI <i>Sonoma, CA</i>	11	47
CHARDONNAY, CANVAS <i>Napa Valley, CA</i>	9	41
CHARDONNAY, IMAGERY <i>Sonoma, CA</i>	12	52
CHARDONNAY, RAEBURN Russian River, California	14	64
ROSÈ, D66 FRAGILE <i>Healdsburg, CA</i>	11	47

BUBBLES

	GLASS	BOTTLE
BRUT, CANVAS BLANC DE BLANCS <i>Veneto, Italy</i>	9	42
BRUT CA'MOMI HEARTCRAFT <i>Napa Valley, CA</i>	11	47
BRUT, GLORIA FERRER <i>Sonoma, CA</i>	14	66
BRUT ROSÈ, ROEDERER <i>Anderson Valley, CA</i>	18	82
BRUT, VUEVE CLICQUOT <i>Reims, France</i>	--	125

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REDS

	GLASS	BOTTLE
PINOT NOIR, CANVAS <i>Napa Valley, CA</i>	9	41
PINOT NOIR BAILEYANA FIREPEAK <i>Edna Valley, CA</i>	14	66
MERLOT, CANVAS <i>Sonoma, CA</i>	9	41
MERLOT, FREI BROTHERS <i>Dry Creek Valley, CA</i>	12	52
MALBEC TRAPICHE BROQUEL <i>Mendoza, Argentina</i>	12	52
SYRAH, DARCIE KENT <i>Livermore, CA</i>	14	64
OTHERS, DAVID PHINNEY CALIFORNIA	17	78
CABERNET, CANVAS <i>Napa Valley, CA</i>	9	41
CABERNET, EBERLY <i>Paso Robles, CA</i>	14	64
CABERNET, UNCAGED CALIFORNIA	12	52
CABERNET, SILVER OAK <i>Alexander Valley, CA</i>	--	125

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CUVEÉ WINES

Take a sip, have a glass, or finish a bottle. Our cuveé system keeps these premium wines fresh, giving you the freedom to enjoy wine on your terms.

WHITE WINES

SAUVIGNON BLANC, CAKEBREAD

Napa Valley, CA

3 oz \$11 | 5 oz \$18 | 7 oz \$25 | BTL \$77

CHARDONNAY, FLOWERS

Napa Valley, CA

3 oz \$13 | 5 oz \$22 | 7 oz \$31 | BTL \$94

CHARDONNAY, CAKEBREAD

Napa Valley, CA

3 oz \$13 | 5 oz \$22 | 7 oz \$31 | BTL \$99

RED WINES

PINOT NOIR, FOLEY

Santa Barbara, CA

3 oz \$12 | 5 oz \$19 | 7 oz \$27 | BTL \$89

PINOT NOIR, GARY FARRELL

Russian River, CA

3 oz \$12 | 5 oz \$20 | 7 oz \$28 | BTL \$89

RED BLEND, PRISONER

Napa Valley, CA

3 oz \$16 | 5 oz \$26 | 7 oz \$36 | BTL \$110

CABERNET, SEQUIOA GROVE

Napa Valley, CA

3 oz \$13 | 5 oz \$22 | 7 oz \$31 | BTL \$105

CABERNET, MOUNT VEEDER

Napa Valley, CA

3 oz \$14 | 5 oz \$23 | 7 oz \$32 | BTL \$99

SCOTCH

Our rocks/neat pours are 2oz pours

BALVENIE 12 YR, Speyside single malt	22.5
CHIVAS REGAL 12 YR, Aberdeen blended	18
DEWAR'S, Highland blended	15
GLENFIDDICH 12 YR, Speyside single malt	18
GLENFIDDICH 18 YR, Speyside single malt	44
GLENLIVET 12 YR, Speyside single malt	18
GLENMORANGIE 10 YR, Highland single malt	16.50
JOHNNIE WALKER BLACK, Speyside blended	18
JOHNNIE WALKER RED, Speyside blended	12.5
LAGAVULIN 16 YR, Islay single malt	40
LAPHROAIG 10 YR, Islay single malt	21
MACALLAN 12 YR, Speyside single malt	27
MACALLAN 15 YR, Speyside single malt	42
MACALLAN 18 YR, Speyside single malt	58
OBAN 14 YR, Highland single malt	28
TALISKER 10 YR, Speyside single malt	32
HIBIKI, Japanese single malt	24

BOURBON & RYE

ANGEL'S ENVY, Port finished KY straight bourbon	21
BAKER'S 7 YR, Small batch KY straight bourbon	24
BASIL HAYDEN, Small batch KY straight bourbon	18
BLANTON'S, Single barrel KY straight bourbon	27
BULLEIT, KY straight bourbon	15
BULLEIT, Small batch straight 95% rye	15
HUDSON BABY, 100% corn small batch bourbon	27
KNOB CREEK, Small batch KY straight bourbon	16.5
KNOB CREEK, Small batch rye	18
MAKER'S MARK, KY straight bourbon	16.5
OLD POTRERO, CA Single malt straight rye	24
TEMPLETON, Small batch IA rye	27
WHISTLE PIG 10 YR, Canadian straight rye	36
WOODFORD, KY straight bourbon	18

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DRAFT BEER

PILSNERS

TRUMER 8.5
4.9% ABV, 26 IBUs
Berkeley, CA

STELLA ARTOIS 8.5
5% ABV, 37 IBUs
Belgium

LAGERS

BUD LIGHT 6
4.2% ABV
St. Louis, MO

NAPA SMITH 9
6.5% ABV, 40 IBUs
Napa, CA

ANCHOR STEAM 8
4.9% ABV, 37 IBUs
San Francisco, CA

WHEATS & CIDERS

GOLDEN STATE MIGHTY DRY CIDER 8.5
6.9% ABV
Sebastopol, CA

MODERN TIMES FORTUNATE ISLANDS 9
5% ABV, 46 IBUs
San Diego, CA

STOUTS & PORTERS

GUINNESS IRISH STOUT 10
4.2% ABV, 45 IBUs
Ireland

DRAFT BEER

ALES

DRAKES 1500 PALE ALE 8
5.5% ABV, 48 IBUs
San Leandro, CA

ELYSIAN SPACE DUST IPA 8.5
8.2% ABV, 73 IBUs
Seattle, WA

BALLAST POINT SCULPIN IPA 10.5
7.0% ABV, 70 IBUs
San Diego, CA

**DEVILS CANYON FULL BOAR
SCOTCH ALE** 8.5
7.4% ABV, 12 IBUs
San Carlos, CA

ANDERSON VALLEY BOONT AMBER 8.5
5.8% ABV, 16 IBUs
Boonville, CA

S.F. BREWING ALCATRAZ AMBER 9
6% ABV, 28 IBUs
San Francisco, CA

SEASONAL DRAFT

LAGUNITAS 8.5
Petaluma, CA

SPEAKEASY 8
San Francisco, CA

SIERRA NEVADA 8
Chico, CA

KARL STRAUSS 8.5
San Diego, CA

MAGNOLIA 9
San Francisco, CA

21st AMENDMENT 9
San Francisco, CA

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LATE NIGHT 10 PM – 12 AM

STARTERS

CHARRED BRUSSEL SPROUTS ^{GF, VEG} 8
parmesan cheese, lemon mayo

BLISTERED SHISHITO PEPPERS ^{GF, V} 8
smoked sea salt, lemon

DUNGENESS CRAB CAKES 14
napa cabbage slaw, lemon, chipotle sauce

SEASONAL HUMMUS ^V 10
grilled pita bread, organic olive oil

CHICKEN WINGS 14
celery sticks and ranch dressing or blue cheese dressing
choice of sauce: sticky honey-soy with toasted white sesame seeds, bourbon bbq, or traditional buffalo

BAKED CAMEMBERT CHEESE ^{VEG} 12
accompanied with pistachio, local honey, walnut & cranberry crostini

SOUPS

CLAM CHOWDER 9
crouton, jalapeño, bacon, chive

BISON CHILI 9
beans & hominy, sour cream, cheddar

SOUP OF THE DAY 7

LATE NIGHT 10 PM – 12 AM

SALADS

FARMER'S MARKET ^{GF, V} 8
organic greens, shaved zucchini, shaved carrots, cucumber, tomatoes, red radish, toasted almonds, lemon – basil vinaigrette

GEM LETTUCE CAESAR & RADICCHIO ^{VEG} 8
traditional dressing, parmesan cheese, herb croutons
ADD GRILLED CHICKEN ^{GF} 7

ENTREES

ALL – AMERICAN BURGER* 14
6 oz. grass-fed strauss beef patty, american cheese, onion, dijon mustard, mayo, brioche bun
add bacon: \$2

ROASTED TURKEY SANDWICH 14
cranberry cream cheese, lettuce, tomato, whole wheat ciabatta

FISH AND CHIPS 22
beer battered cod, french fries, malt vinegar slaw
sour pickle tartar sauce

3SIXTY MARGHERITA PIZZA ^{VEG} 12
crushed tomato, mozzarella, parmesan, basil

PEPPERONI PIZZA 14
crushed tomato, mozzarella, fra'mani handcrafted pepperoni

DESSERTS Available 11AM – 12AM

PUMPKIN CHEESECAKE 6
caramel sauce, toasted pepitas, cinnamon

PASSION FRUIT CRÈME BRULEE 6
coconut cream, shaved coconut

BUTTERY APPLE TORTE 6
salted caramel drizzle

FLOURLESS CHOCOLATE CAKE 6
armaretto crème anglaise, cherry, almond brittle

ASSORTED ICE CREAM 6

**these foods are cooked to order*