

3SIXTY

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STARTERS

CHARRED BRUSSEL SPROUTS	8
parmesan cheese, lemon mayo	
BLISTERED SHISHITO PEPPERS	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	10
grilled pita bread, organic olive oil, whole roasted garlic, smoked paprika	
VEGETABLE POTSTICKERS	8
ponzu dipping sauce, green onions, sesame seeds	
BEER BRAISED SHORT RIB SLIDERS	14
pickled red onions, baby arugula, monterey jack cheese, acme baby brioche	
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	
LEMONGRASS CHICKEN BAO BUN TACOS	14
hoisin mayo, crushed roasted cashew, jalapeño, pickled shredded daikon & carrots, cilantro	
YAKITORI: ASIAN SKEWERS (CHOICE OF 3)	14
smoked maldon salt, ginger & lemongrass relish, sesame seeds, green onion choice of: shrimp, beef, chicken	

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	8
traditional dressing, parmesan cheese, herb croutons	
ROASTED BEET & FRESH GOAT CHEESE	9
baby greens, dried fruit, organic olive oil, balsamic reduction, toasted almonds	
FARMERS MARKET	8
organic greens, shaved zucchini, shaved carrots, cucumber, tomatoes, red radish, toasted quinoa, lemon-basil vinaigrette	
HARVEST COBB	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	
GRILLED CHICKEN BREAST	7
POACHED SHRIMP	7
SUSTAINABLE SALMON*	9

PIZZA & PASTA

3SIXTY MARGHERITA PIZZA	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	14
organic olive oil, mozzarella, fontina, parmesan, asiago, basil	
JAPANESE PUMPKIN RAVIOLI	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	
WILD MUSHROOM RISOTTO	24
truffle butter, thyme, vermouth reduction, parmesan	

*these foods are cooked to order

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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™	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	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 & SANDWICHES ARE SERVED WITH A ¼ PICKLE
AND YOUR CHOICE OF:
SIDE MARKET SALAD, SIDE CAESAR SALAD,
FRENCH FRIES, SOUP DE JOUR
SALT & PEPPER HOUSE-FRIED KETTLE CHIPS
CUP OF CLAM CHOWDER OR BISON CHILI \$3

ENTREES

GRILLED 12 OZ NIMAN RANCH RIBEYE*	38
roasted heirloom carrots with molasses drizzle, yukon gold potato puree, cabernet demi	
PAN ROASTED SUSTAINABLE SALMON*	30
steamed broccolini with toasted almonds, wild mushroom risotto, garlic white wine sauce	
ORGANIC FREE RANGE CHICKEN BREAST	26
roasted heirloom cauliflower with grain mustard, whipped yukon gold potato puree, rosemary jus	
BONELESS BEEF SHORT RIBS	34
baby kale, roasted root vegetables, pappardelle with organic olive oil, garlic, herbs, lemon zest	
TAMARI BRAISED ORGANIC TOFU	24
sesame broccolini & carrots, hoisin glazed mushrooms, napa cabbage	
GRILLED 16 OZ NIMAN RANCH TOMAHAWK PORK CHOP	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
OVEN ROASTED HEIRLOOM CARROTS WITH MOLASSES DRIZZLE
CHARRED BRUSSEL SPROUTS WITH PARMESAN CHEESE
WHIPPED YUKON GOLD POTATO PUREE
WILD MUSHROOM RISOTTO
PAPPARDELLE WITH ORGANIC OLIVE OIL, GARLIC, HERBS

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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 CLASICÒ	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, ZACCAGNINI <i>Abruzzo, Italy</i>	13	58
SAUVIGNON BLANC WHITEHAVEN <i>Marlborough, New Zealand</i>	12	52
FUME BLANC, DRY CREEK <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 <i>Russian River, California</i>	14	64
ROSÈ, D66 FRAGILE <i>Healdsburg, CA</i>	11	47

BUBBLES

	GLASS	BOTTLE
SPARKLING WHITE CA'MOMI HEARTCRAFT <i>Napa Valley, CA</i>	11	47
BRUT, GLORIA FERRER <i>Sonoma, CA</i>	13	61
BRUT ROSE, ROEDERER <i>Anderson Valley, CA</i>	18	82
BRUT, VUEVE CLICQUOT	--	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 <i>California</i>	17	78
CABERNET, CANVAS <i>Napa Valley, CA</i>	9	41
CABERNET, UNCAGED Z. ALEXANDER BROWN <i>California</i>	12	52
CABERNET, EBERLE <i>Paso Robles, CA</i>	14	64
CABERNET, SILVER OAK <i>Oakville, CA</i>	--	125

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CUVEE WINES

WHITE WINES

PINOT GRIGIO, SANTA MARGHERITA

Trentino-Alto Adige, Italy

3 oz \$10 | 5 oz \$16 | 7 oz \$25 | BTL \$68

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, TREFETHEN

Napa Valley, CA

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

RED WINES

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/heat pours are 2 oz pours

BALVENIE 12 YR, <i>Speyside single malt</i>	22.5
CHIVAS REGAL 12 YR, <i>Aberdeen blended</i>	18
DEWARS, <i>Highland blended</i>	15
GLENFIDDICH 12 YR, <i>Speyside single malt</i>	18
GLENFIDDICH 18 YR, <i>Speyside single malt</i>	44
GLENLIVET 12 YR, <i>Speyside single malt</i>	18
GLENMORANGIE 10 YR, <i>Highland single malt</i>	16.50
JOHNNIE WALKER BLACK, <i>Speyside blended</i>	18
JOHNNIE WALKER RED, <i>Speyside blended</i>	12.5
LAGAVULIN 16 YR, <i>Islay single malt</i>	40
LAPHROAIG 10 YR, <i>Islay single malt</i>	21
MACALLAN 12 YR, <i>Speyside single malt</i>	27
MACALLAN 15 YR, <i>Speyside single malt</i>	42
MACALLAN 18 YR, <i>Speyside single malt</i>	58
OBAN 14 YR, <i>Highland single malt</i>	28
TALISKER 10 YR, <i>Speyside blended</i>	32

BOURBON & RYE

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

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DRAFT BEER

PILSNERS

TRUMER 8.5
4.8-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, 17 IBUs
Napa, CA

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

WHEATS & CIDERS

GOLDEN STATE MIGHTY DRY CIDER 8.5
4.9-ABV
Sebastopol, CA

KARL STRAUSS WINDANSEA 8.5
5.1-ABV, 12 IBUs
San Diego, CA

STOUTS & PORTERS

MODERN TIMES 10
CITY OF THE DEAD STOUT
7.5-ABV, 30 IBUs
San Diego, CA

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
Anderson Valley, CA

SAN FRANCISCO 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

MAGNOLIA 9
San Francisco, CA

21st Amendment 9
San Francisco, CA

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LATE NIGHT 10 PM – 12 AM

STARTERS

CHARRED BRUSSEL SPRROUTS	8
parmesan cheese, lemon mayo	
BLISTERED SHISHITO PEPPERS	8
smoked sea salt, lemon	
DUNGENESS CRAB CAKES	14
napa cabbage slaw, lemon, chipotle sauce	
SEASONAL HUMMUS	10
grilled pita bread, organic olive oil, whole roasted garlic, smoked paprika	
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	
SEASONAL HUMMUS	10
grilled pita bread, organic olive oil, whole roasted garlic, smoked paprika	

SOUPS

CLAM CHOWDER	9
sourdough 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	8
organic greens, shaved zucchini, shaved carrots, cucumber, tomatoes, red radish, toasted almonds, lemon – basil vinaigrette	
GEM LETTUCE CAESAR & RADICCHIO	8
traditional dressing, parmesan cheese, herb croutons	
ADD GRILLED CHICKEN	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	12
crushed tomato, mozzarella, parmesan, basil	

DESSERTS 11 AM – 10 PM

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

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