

## STARTERS

<b>FRIED BRUSSELS SPROUTS<sup>GF</sup></b>	<b>9</b>
bacon, balsamic drizzle, parmesan	
<b>BLISTERED SHISHITO PEPPERS<sup>GF, V</sup></b>	<b>8</b>
smoked sea salt, charred lemon	
<b>CRAB CAKES</b>	<b>14</b>
baby arugula, lemon garlic aioli, smoked paprika	
<b>TRUFFLE MAC &amp; CHEESE<sup>VEG</sup></b>	<b>10</b>
orecchiette, parmesan bechamel, mozzarella, panko crust	
<b>CRISPY TIGER SHRIMP</b>	<b>14</b>
asian slaw, sesame seed, sweet & spicy dipping sauce	
<b>CHICKEN QUESADILLA</b>	<b>14</b>
cheddar & jack cheese, guacamole, pico de gallo, sour cream	
<b>SEASONAL CHEESE &amp; CHARCUTERIE</b>	<b>16</b>
prosciutto, fennel salami, manchego, marin triple cream brie, seasonal dried fruit, local honey, toasted baguette	
<b>SWEET &amp; SPICY CHICKEN WINGS</b>	<b>14</b>
sweet thai chili sauce, soy, scallions choice of ranch or blue cheese dressing	
<b>BISON CHILI CHEESE FRIES</b>	<b>9</b>
sour cream, cheddar, green onion	

VEG-Vegetarian, V-Vegan, GF-Gluten Free

## SOUPS

<b>CLAM CHOWDER</b>	<b>9</b>
sourdough crouton, chive	
<b>BISON CHILI</b>	<b>9</b>
sour cream, cheddar, green onion	
<b>SOUP OF THE DAY</b>	<b>7</b>
chef's seasonal creation	

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## SALADS

<b>GARDEN SALAD<sup>V</sup></b>	<b>9</b>
mixed greens, frisee, cherry tomato, cucumber, red onion, crushed croutons, white balsamic vinaigrette	
<b>SPINACH &amp; PEAR SALAD<sup>VEG, GF</sup></b>	<b>11</b>
frisée, toasted almonds, dried cranberries, goat cheese crumbles, balsamic vinaigrette	
<b>BABY KALE CAESAR<sup>VEG</sup></b>	<b>11</b>
chopped romaine hearts, baby kale crushed croutons, shaved parmesan, buttermilk caesar dressing	
<b>WEDGE SALAD<sup>GF</sup></b>	<b>12</b>
iceberg lettuce, bacon, dates, crushed pistachios, point Reyes blue cheese dressing	
<b>SALAD ADD-ONS<sup>GF</sup></b>	
GRILLED CHICKEN BREAST	7
POACHED SHRIMP	7
SUSTAINABLE SALMON*	12

## PIZZA & PASTA

<b>MARGHERITA PIZZA<sup>VEG</sup></b>	<b>12</b>
sliced tomatoes, mozzarella, basil	
<b>PROSCUITTO &amp; ARUGULA PIZZA</b>	<b>15</b>
goat cheese spread, mozzarella, parmesan, balsamic drizzle	
<b>CLASSIC PEPPERONI PIZZA</b>	<b>14</b>
mozzarella, parmesan, crushed red pepper	
<b>BBQ CHICKEN PIZZA</b>	<b>15</b>
mozzarella, cheddar, red onion, cilantro	
<b>BOLOGNESE</b>	<b>26</b>
pappardelle, parmesan, fine herbs	
<b>SEAFOOD LINGUINI</b>	<b>32</b>
tiger shrimp, sea scallops, sustainable fish, cherry tomatoes, white wine truffle cream	
<b>THREE CHEESE RAVIOLI<sup>VEG</sup></b>	<b>20</b>
garlic mushrooms, spinach & basil pesto	
<b>PASTA PRIMAVERA<sup>VEG</sup></b>	<b>18</b>
gimelli pasta, roasted garlic, cherry tomatoes, broccolini, mushrooms, garlic & herb white wine sauce *add sautéed shrimp or grilled chicken for \$7	

\*these foods are cooked to order

# 3SIXTY

## BURGERS & SANDWICHES

<b>HYATT SIGNATURE BURGER*</b>	<b>14</b>
6oz grass fed beef patty, cheddar, iceberg lettuce, remoulade, tom cat bun, sliced dill pickle	
<b>ALL-AMERICAN BURGER*</b>	<b>14</b>
6oz grass fed beef patty, american cheese, onion, lettuce, tomato, mustard & mayo, tomcat bun	
<b>BARBEQUE BURGER *</b>	<b>15</b>
6 oz. grass-fed beef patty, lettuce, cheddar, bacon, caramelized onions, bourbon bbq, tom cat bun	
<b>FORAGED BURGER *</b>	<b>14</b>
6 oz. grass-fed beef patty, lettuce, wild mushrooms, swiss cheese, dijon, mayo, tom cat bun	
<b>AUTUMN BURGER</b>	<b>15</b>
vegetarian beyond burger patty, swiss cheese, baby arugula, tomato, onion, butternut squash aioli, tom cat bun	
<b>GRILLED CHICKEN SANDWICH</b>	<b>14</b>
cheddar, lettuce, avocado, lemon garlic aioli, tom cat bun	
<b>3SIXTY CHEESESTEAK</b>	<b>15</b>
shaved roast beef, caramelized onion & bell pepper, mushrooms, provolone cheese, garlic herb mayo, sweet roll	
<b>ROASTED TURKEY SANDWICH</b>	<b>14</b>
bacon, lettuce, tomato, pepper jack cheese, roasted garlic aioli, toasted sourdough	
<b>FISH TACOS</b>	<b>16</b>
blackened mahi-mahi, corn tortilla, cabbage, pico de gallo, guacamole, chipotle aioli, cilantro, lime	
<b>ARTISANAL HAM &amp; CHEESE</b>	<b>12</b>
gruyere & cheddar cheese, napa cabbage slaw, toasted sourdough	

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  
Substitute Truffle fries \$2  
Substitute Clam Chowder \$3  
Substitute Bison Chili \$3  
ALL BURGERS ARE COOKED TO ORDER

# 3SIXTY

## ENTREES

<b>GRILLED 12 OZ RIBEYE* GF</b>	<b>38</b>
garlic & herb smashed potatoes, broccolini, roasted cauliflower, mushroom peppercorn demi	
<b>MAPLE GLAZED SALMON* GF</b>	<b>30</b>
roasted butternut squash, charred bell pepper, baby kale, parsnip puree, toasted hazelnuts	
<b>FISH &amp; CHIPS</b>	<b>20</b>
beer battered cod, french fries, napa cabbage slaw, classic tartar sauce	
<b>OVEN ROASTED CHICKEN GF</b>	<b>26</b>
garlic & herb smashed potatoes, brussels sprouts, figs, belgian endive, marsala cream	
<b>HONEY GARLIC GLAZED PORK CHOP</b>	<b>28</b>
roasted sweet potatoes, charred broccolini, baby carrots, sweet & savory pan jus	

## A LA CARTE SIDES

<b>SEASONAL VEGETABLE MEDLEY V, GF</b>	<b>8</b>
<b>GARLIC &amp; HERB SMASHED POTATOES VEG</b>	<b>8</b>
<b>MAC &amp; CHEESE VEG</b>	<b>8</b>
<b>FRIED BRUSSELS SPROUTS GF</b>	<b>8</b>
<b>HOUSE SALAD V</b>	<b>6</b>
<b>FRENCH FRIES V</b>	<b>6</b>
<b>TRUFFLE FRIES VEG</b>	<b>8</b>

## DESSERTS

<b>CHOCOLATE POTS DE CREME</b>	<b>7</b>
season berries, almond bark, fresh mint	
<b>CLASSIC CRÈME BRULEE</b>	<b>7</b>
seasonal berries, fresh mint	
<b>CARAMEL APPLE BLOSSOM</b>	<b>7</b>
vanilla ice cream, dried figs, caramel drizzle	
<b>COLOSSAL NEW YORK CHEESECAKE</b>	<b>10</b>
cranberry reduction, crushed pistachios <i>*best shared for two</i>	

*\*these foods are cooked to order*

# 3SIXTY

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## HAPPY HOUR 330 PM – 630 PM

<b>BARTENDER'S BOILERMAKER</b>	<b>8</b>
bartender's choice of shot & bottled beer	
<b>SEASONAL SANGRIA</b>	<b>8</b>
<b>BARTENDER'S SPECIALTY COCKTAIL</b>	<b>8</b>
<b>BOTTLED BEER**</b>	<b>5</b>
<b>CANVAS WINES</b>	<b>7</b>
<b>MARGARITA</b>	<b>8</b>
choice of strawberry, jalapeño, or classic	
<b>BOTTOM'S UP*</b>	<b>8</b>
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

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

## DESTINATION COCKTAILS

<b>MANHATTAN</b>	<b>15</b>
<i>New York, New York</i>	
<b>MAI TAI</b>	<b>12</b>
<i>Maui, Hawaii</i>	
<b>SAZERAC</b>	<b>12</b>
<i>New Orleans, Louisiana</i>	
<b>JALAPEÑO CADILLAC MARGARITA</b>	<b>12</b>
<i>Cabo, Mexico</i>	
<b>PIMM'S CUP</b>	<b>12</b>
<i>London, U.K.</i>	
<b>MOJITO</b>	<b>13</b>
<i>Havana, Cuba</i>	

## SCOTCH

*Our rocks/neat pours are 2oz 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
HIBIKI, <i>Japanese single malt</i>	24
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 single malt</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
GENTLEMEN'S JACK, <i>Lynchburg Tennessee</i>	17
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

## 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

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## WHITES & ROSÈS

	GLASS	BOTTLE
<b>RIESLING, GIESEN</b> <i>Marlborough, New Zealand</i>	12	52
<b>PINOT GRIGIO, CANVAS</b> <i>Veneto, Italy</i>	10	45
<b>PINOT GRIGIO, CANTINA</b> <i>Abruzzo, Italy</i>	13	58
<b>SAUVIGNON BLANC</b> WHITEHAVEN <i>Marlborough, New Zealand</i>	12	52
<b>SAUVIGNON BLANC</b> FLINT & STEEL <i>Napa, CA</i>	12	52
<b>CHARDONNAY, CANVAS</b> <i>Napa Valley, CA</i>	10	45
<b>CHARDONNAY, IMAGERY</b> <i>Sonoma, CA</i>	12	52
<b>CHARDONNAY, RAEBURN</b> <i>Russian River, California</i>	14	64
<b>ROSE, CONUNDRUM</b> <i>California</i>	12	52
<b>ROSE, MIRABEAU</b> <i>Cotes de Provence, France</i>	14	64

## SPARKLING

	GLASS	BOTTLE
<b>BRUT,</b> CANVAS BLANC DE BLANCS <i>Veneto, Italy</i>	10	45
<b>BRUT</b> CA'MOMI HEARTCRAFT <i>Napa Valley, CA</i>	11	48
<b>BRUT, GLORIA FERRER</b> <i>Sonoma, CA</i>	14	66
<b>BRUT ROSÈ, ROEDERER</b> <i>Anderson Valley, CA</i>	18	82
<b>BRUT, VUEVE CLICQUOT</b> <i>Reims, France</i>	--	125

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## REDS

	GLASS	BOTTLE
<b>PINOT NOIR, CANVAS</b> <i>Napa Valley, CA</i>	10	45
<b>PINOT NOIR</b> BAILEYANA FIREPEAK <i>Edna Valley, CA</i>	15	71
<b>MERLOT, CANVAS</b> <i>Sonoma, CA</i>	10	45
<b>MERLOT, RUTHERFORD</b> RANCH <i>Dry Creek Valley, CA</i>	14	64
<b>MALBEC</b> TRAPICHE BROQUEL <i>Mendoza, Argentina</i>	14	64
<b>SYRAH, DARCIE KENT</b> <i>Livermore, CA</i>	14	64
<b>OTHERS, DAVID PHINNEY</b> CALIFORNIA	17	78
<b>CABERNET, CANVAS</b> <i>Napa Valley, CA</i>	10	45
<b>CABERNET, EBERLE</b> <i>Paso Robles, CA</i>	15	71
<b>CABERNET, UNCAGED</b> CALIFORNIA	12	52
<b>CABERNET, SILVER OAK</b> <i>Alexander Valley, CA</i>	--	125
<b>CABERNET, CAYMUS</b> <i>Napa Valley, CA</i>	--	160

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## DRAFT BEER

### ALES

<b>DRAKES 1500 PALE ALE</b>	<b>8</b>
5.5% ABV, 48 IBUs <i>San Leandro, CA</i>	
<b>ELYSIAN SPACE DUST IPA</b>	<b>8.5</b>
8.2% ABV 73 IBUs <i>Seattle, WA</i>	
<b>BALLAST POINT SCULPIN IPA</b>	<b>10.5</b>
7.0% ABV, 70 IBUs <i>San Diego, CA</i>	
<b>DEVILS CANYON FULL BOAR SCOTCH ALE</b>	<b>8.5</b>
7.4% ABV, 12 IBUs <i>San Carlos, CA</i>	
<b>ANDERSON VALLEY BOONT AMBER</b>	<b>8.5</b>
5.8% ABV, 16 IBUs <i>Boonville, CA</i>	
<b>S.F. BREWING ALCATRAZ AMBER</b>	<b>9</b>
6% ABV, 28 IBUs <i>San Francisco, CA</i>	

## SEASONAL DRAFT

<b>LAGUNITAS</b>	<b>8.5</b>
<i>Petaluma, CA</i>	
<b>SAM ADAMS</b>	<b>8</b>
<i>Boston, MA</i>	
<b>SIERRA NEVADA</b>	<b>8</b>
<i>Chico, CA</i>	
<b>KARL STRAUSS</b>	<b>8.5</b>
<i>San Diego, CA</i>	
<b>MAGNOLIA</b>	<b>9</b>
<i>San Francisco, CA</i>	
<b>21<sup>st</sup> AMENDMENT</b>	<b>9</b>
<i>San Francisco, CA</i>	

## DRAFT BEER

### PILSNERS

<b>TRUMER</b>	<b>8.5</b>
4.9% ABV, 26 IBUs <i>Berkeley, CA</i>	
<b>STELLA ARTOIS</b>	<b>8.5</b>
5% ABV, 37 IBUs <i>Belgium</i>	

### LAGERS

<b>BUD LIGHT</b>	<b>6</b>
4.2% ABV <i>St. Louis, MO</i>	
<b>NAPA SMITH</b>	<b>9</b>
6.5% ABV, 40 IBUs <i>Napa, CA</i>	
<b>ANCHOR STEAM</b>	<b>8</b>
4.9% ABV, 37 IBUs <i>San Francisco, CA</i>	

## WHEATS & CIDERS

<b>GOLDEN STATE MIGHTY DRY CIDER</b>	<b>8.5</b>
6.9% ABV <i>Sebastopol, CA</i>	
<b>MODERN TIMES FORTUNATE ISLANDS</b>	<b>9</b>
5% ABV, 46 IBUs <i>San Diego, CA</i>	

## STOUTS & PORTERS

<b>GUINNESS IRISH STOUT</b>	<b>10</b>
4.2% ABV, 45 IBUs <i>Ireland</i>	

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LATE NIGHT 10 PM – 12 AM

## STARTERS

<b>FRIED BRUSSELS SPROUTS</b> <sup>GF</sup>	9
bacon, balsamic drizzle, parmesan	
<b>CRAB CAKES</b>	14
baby arugula, lemon garlic aioli, smoked paprika	
<b>CHICKEN QUESADILLA</b>	14
cheddar & jack cheese, guacamole, pico de gallo, sour cream	
<b>SWEET &amp; SPICY CHICKEN WINGS</b>	14
sweet thai chili sauce, soy, scallions choice of ranch or blue cheese dressing	
<b>BISON CHILI CHEESE FRIES</b>	9
sour cream, cheddar, green onion	
<b>BLISTERED SHISHITO PEPPERS</b> <sup>GF, V</sup>	8
sea salt, charred lemon	

## SOUPS

<b>CLAM CHOWDER</b>	9
sourdough crouton, chive	
<b>BISON CHILI</b>	9
sour cream, cheddar, green onion	
<b>SOUP OF THE DAY</b>	7
chef's seasonal creation	

## A LA CARTE SIDES

<b>SEASONAL VEGETABLE MEDLEY</b> <sup>V, GF</sup>	8
<b>GARLIC &amp; HERB SMASHED POTATOES</b> <sup>VEG</sup>	8
<b>FRIED BRUSSELS SPROUTS</b>	8
<b>HOUSE SALAD</b> <sup>V</sup>	6
<b>FRENCH FRIES</b> <sup>V</sup>	6
<b>TRUFFLE FRIES</b> <sup>VEG</sup>	8

LATE NIGHT 10 PM – 12 AM

## SALADS

<b>GARDEN SALAD</b> <sup>V</sup>	9
mixed greens, frisée, cherry tomato, cucumber, red onion, crushed croutons, white balsamic vinaigrette	
<b>BABY KALE CAESAR</b> <sup>VEG</sup>	11
chopped romaine hearts, crushed croutons, shaved parmesan, buttermilk caesar dressing	
<b>SALAD ADD-ONS</b> <sup>GF</sup>	
GRILLED CHICKEN BREAST	7
POACHED SHRIMP	7
SUSTAINABLE SALMON*	12

## ENTREES

<b>ALL-AMERICAN BURGER</b>	15
6oz grass fed beef patty, american cheese, onion, lettuce, tomato, mustard & mayo, tomato bun	
<b>GRILLED CHICKEN SANDWICH</b>	14
cheddar, lettuce, avocado, lemon garlic aioli, brioche bun	
<b>FISH &amp; CHIPS</b>	20
beer battered cod, french fries, napa cabbage slaw, classic tartar sauce	
<b>CLASSIC PEPPERONI PIZZA</b>	14
mozzarella, parmesan, crushed red pepper	
<b>MARGHERITA PIZZA</b> <sup>VEG</sup>	12
sliced tomatoes, mozzarella, basil	

## DESSERTS

<b>CHOCOLATE POTS DE CREME</b>	7
season berries, almond bark, fresh mint	
<b>CLASSIC CRÈME BRULEE</b>	7
seasonal berries, fresh mint	
<b>CARAMEL APPLE BLOSSOM</b>	7
vanilla ice cream, dried figs, caramel drizzle	
<b>COLOSSAL NEW YORK CHEESECAKE</b>	10
cranberry reduction, crushed pistachios <i>*best shared for two</i>	

*\*these foods are cooked to order*