



We Hope That You Enjoyed The Great Ingredients Grown, Raised, & Caught By Our Friends Who Share Our Commitment To Food Thoughtfully Source, Carefully Served

Point. Reyes
Lusamerica
Gilroy Garlic

Cowgirl Creamery
A Lot A Gelato

Parties Of Six Or More Are Subject To An 18% Gratuity

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk Of Foodborne Illness

9.14.19

Food Thoughtfully Sourced, Carefully Served is the philosophy behind our seasonal menu which supports our local purveyors here in Northern California. We are inspired by the culture and diversity the Bay area represents, as well as you, our well-traveled guests. What may be comfort food for some will be new and enticing for others. Sharing this experience with visitors from all over the world is our story.

Welcome to 3SIXTY: Bar, Bistro and Market



Follow us on Instagram @hyattsf0 or hashtag #3SIXTYSFO

3SIXTY

HAPPY HOUR

4:00 PM – 6:00 PM

BEVERAGES

Bartender's Specialty bartender's choice of cocktail	8
Bartender's Boilmaker choice of shot & bottled beer	8
Seasonal Sangria	8
Bottled Beer**	5
Canvas Wines merlot, cabernet, pinot noir, pinot grigio, chardonnay	7
Margarita choice of strawberry, jalapeño, or classic	8
Bottoms Up* single pour, house spirits and your choice of one house mixer	8

*bloody mary mix, red bull, ginger beer at an additional charge
**excluding grapefruit sculpin

HAPPY HOUR

4:00 PM – 6:00 PM

APPETIZERS

**\$2 off Any Appetizer Listed Below
or Any Two Different Appetizers for \$22**

Fried Brussels Sprouts ^{GF}
Chicken Quesadilla
3SIXTY Chicken Wings
Sweet Potato Poutine
Classic Pepperoni Flatbread
Roasted Garlic and Mushroom Flatbread

REFRESHMENTS

Pepsi	5	Diet Pepsi	5
Mountain Dew	5	Dr. Pepper	5
Ginger Ale	5	Sierra Mist	5
Lemonade	5	Selection of Juices	5
Iced Tea	5	V8	5
Starbucks Coffee	3	Assorted Tazo Teas	6
Double Espresso	3.5	Latte	4
Cappuccino	3.25	Mocha	4
Americano	3.25		

3SIXTY

LATE NIGHT OFFERINGS

10PM-12AM

SALADS

Wedge Salad Iceberg lettuce, dates, bacon, crushed pistachios, Point Reyes blue cheese dressing, balsamic reduction	13
Kale Caesar Salad ^{VEG} romaine hearts, kale, parmesan, crushed crouton, Caesar dressing	12
Cranberry Citrus Arugula Salad ^{VEG} Baby arugula, frisee, candied walnuts, orange segments, dried cranberries, goat cheese crumbles, balsamic vinaigrette	12
Salad Add-Ons ^{GF}	
Grilled Chicken Breast	7
Sautéed Shrimp	7
Sustainable Salmon*	12

ENTREES

All- American Burger** 6oz grass fed beef patty, American cheese, onion, lettuce, tomato, mustard & mayo, tomcat bun	14
Beyond TM Burger ^{VEG} vegetarian beyond burger patty, swiss cheese, baby arugula, tomato, onion, roasted garlic aioli, Tom Cat bun	15
Blackened Chicken Sandwich Cajun marinade, lettuce, grilled onion and bell pepper, Avocado spread, Monterrey jack cheese, Escabeche mayo	14
Sustainable Salmon ^{GF**} Wild mushroom & Farro risotto, broccolini, local honey, lemon walnut gremolata	30
Bolognese organic tomato beef Ragu, house bechamel, rigatoni, parmasean, herbs	26
Roasted Garlic & Mushroom Linguini ^{VEG} Sundried tomato, white wine, butter, herbs *add sautéed shrimp or grilled chicken for \$7	18

3SIXTY

LATE NIGHT OFFERINGS

10PM-12AM

STARTERS

Chicken Carbonara Flatbread 13
house béchamel, grilled chicken, bacon lardons, parmesan, dried cranberries, truffle oil

Classic Pepperoni Flatbread 13
house marinara, mozzarella, chili flake, parmesan

Artisan Cheese Board ^{VEG} 16
Point Reyes blue cheese, Marin triple cream brie, manchego, toasted baguette, local honey, seasonal

Fried Brussels Sprouts ^{GF} 9
bacon, balsamic drizzle, parmesan

Chicken Quesadilla 14
onion & bell pepper, cheddar, cotija & jack cheese, guacamole, pico de gallo, sour cream

3SIXTY Chicken Wings 14
buffalo, BBQ, or teriyaki, served with carrots, celery, and choice of ranch or blue cheese dressing

Sweet Potato Poutine 9
red wine demi, blue cheese, bacon, chives

SOUPS

Clam Chowder 9
sourdough crouton, chive

Soup of the Day 7
chef's seasonal creation

A LA CARTE SIDES

Balsamic Glazed Root Vegetables ^{GF} 8

Fried Brussels Sprouts ^{V, VEG} 8

House Salad ^V 6

French Fries ^V 6

Truffle Fries ^{VEG} 8

Garlic Green Beans ^{VEG, GF} 7

Mac & cheese ^{VEG} 8

Carrot & Celery sticks ^{V, VEG} 6

Sweet Potato Fries 7

Roasted Marble Potatoes 7

3SIXTY

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, elderflower liqueur

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 13

bourbon, bitters, luxardo, orange

El Clásico 12

rum, maple syrup, lime, pineapple juice, Tajin spice, bitters

SCOTCH

Balvenie 12 YR, *Speyside single malt* 22.5

Chivas Regal 12 YR, *Aberdeen blended* 18

Dewars, *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

Hibiki, *Japanese single malt* 24

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

3SIXTY

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
Makers 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

CUVEE WINE

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 WINE

Sauvignon Blanc, Cakebread

Napa Valley, CA

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

Chardonnay, Cakebread

Napa Valley, CA

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

RED WINE

Pinot Noir, Foley

Santa Barbara, CA

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

Pinot Noir, Emeritus

Russian River, CA

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

Red Blend, Prisoner

Napa Valley, CA

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

Cabernet, Sequoia Grove

Napa Valley, CA

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

Merlot, Hall

Napa Valley, CA

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

3SIXTY

FLATBREADS

Smoked SunFed Beef & Fontina	13
Jack Daniels bourbon BBQ, pickled red onion	
Roasted Garlic & Mushroom ^{VEG}	13
basil pesto fresh mozzarella, parmesan	
Autumn Harvest	13
goat cheese spread, roasted butternut squash, mushrooms, roasted bell pepper, caramelized onion, toasted pine nuts, speck, balsamic reduction	
Chicken Carbonara	13
house béchamel, grilled chicken, bacon lardons, parmesan, dried cranberries, truffle oil	
Classic Pepperoni	13
house marinara, mozzarella, chili flake, parmesan	

ENTREES

Grilled 12 OZ Ribeye ^{GF**}	38
parmesan truffle fries, garlic green beans, chipotle aioli	
Oven Roasted Chicken ^{GF}	26
butternut squash puree, roasted brussels sprouts, Belgian endive, dried cranberries, shallots, pomegranate red wine demi-glace, rosemary	
Beef Bourguignon	28
SunFed Farms Beef, roasted root vegetables, bacon lardons, Napa Valley cabernet reduction, fine herbs	
Baked Pacific Halibut	MP
7oz Pacific Halibut filet topped with a housemade buttery Ritz Cracker crumb stuffing, white wine & lemon served with steamed vegetables & choice of roasted marble potatoes or French Fries	
Sustainable Salmon ^{GF**}	30
Wild mushroom & Farro risotto, broccolini, local honey, lemon walnut gremolata	
Fish & Chips	20
tempura battered cod, French fries, Napa cabbage slaw, classic tartar sauce	
Lobster Bucatini	MP
chopped Maine lobster knuckles and claws, oven dried cherry tomatoes, saffron, chili, pinto grigio, garlic & herb reduction	
Cioppino	32
shrimp, scallops, mussels, sustainable fish, linguini, toasted crostini, white wine tomato broth, parmesan	
Bolognese	26
organic tomato beef Ragu, house bechamel, rigatoni, parmesan, herbs	
Roasted Garlic & Mushroom Linguini ^{VEG}	18
Sundried tomato, white wine, butter, herbs	
*add sautéed shrimp or grilled chicken for \$7	

**these meats are cooked to order

3SIXTY

DRAFT BEERS

PILSNERS

Napa Smith, Napa, CA	9
Stella Artois, Belgium	8.5
Modelo Especial	8

LAGERS

Bud Light, St. Louis, MO	7
Anchor Steam, San Francisco, CA	8.5

WHEATS & CIDERS

Golden State Mighty Cider, Sebastopol, CA	9
Head Lands Hawk Hill Hefeweizen	9

STOUT & PORTERS

Guinness Irish Stout, Ireland	10
Modern Times Coffee, San Diego, CA	9

ALES

Elysian Space Dust IPA, Seattle, WA	9.5
Ballast Point Sculpin IPA, San Diego, CA	10.5
Summer Solstice Anderson valley, CA	8
Cali Craft Juicy cool kids	10
Deschutes's Fresh Haze IPA	8.5

SEASONAL DRAFT

Lagunitas Day time IPA, Petaluma, CA	9
Sierra Nevada, Chico, CA	8
21st Amendment Hell or High Watermelon San Francisco, CA	9
Drakes Hayes IPA, San Leandro, CA	8

BOTTLED BEERS

Heineken	7.5
Budweiser	6
Blue Moon	7.5
Corona	7.5
Hanger 24 Orange Wheat	7.5

LOCAL CRAFT BEER CANS

Golden Gate Cider	8.5
21st Amendment	6.5
Anderson Valley	7
Cali Craft	8
Speakeasy Big Daddy IPA	6.5
Seismic	8.5
Sanfranpscyho	8.5

3SIXTY

STARTERS

Artisan Cheese Board ^{VEG}	16
Point Reyes blue cheese, Marin triple cream brie, manchego, toasted baguette, local honey, seasonal dried fruit & nuts	

Sautéed Mussels	17
cherry tomatoes, scallions, toasted crostini, green curry broth	

Fried Brussels Sprouts ^{GF}	9
bacon, balsamic drizzle, parmesan	

Honey Walnut Shrimp	18
toasted sesame seed, fresh cilantro, green onions	

Chicken Quesadilla	14
onion & bell pepper, cheddar, cotija & jack cheese, guacamole, pico de gallo, sour cream	

3SIXTY Chicken Wings	14
buffalo, BBQ, or teriyaki, served with carrots, celery, and choice of ranch or blue cheese dressing	

Sweet Potato Poutine	9
red wine demi, blue cheese, bacon, chives	

SOUPS

Clam Chowder	9
sourdough crouton, chive	

Soup of the Day	7
chef's seasonal creation	

A LA CARTE SIDES

Balsamic Glazed Root Vegetables ^{GF}	8
Fried Brussels Sprouts ^{V, VEG}	8
House Salad ^V	6
French Fries ^V	6
Truffle Fries ^{VEG}	8
Garlic Green Beans ^{VEG, GF}	7
Mac & cheese ^{VEG}	8
Carrot & Celery sticks ^{V, VEG}	6
Sweet Potato Fries	7
Roasted Marble Potatoes	7

3SIXTY

SALADS

Wedge Salad	13
Iceberg lettuce, dates, bacon, crushed pistachios, Point Reyes blue cheese dressing, balsamic reduction	
Seared Salmon & Pink Lady Apple Salad	22
shaved endive and radicchio, crushed walnuts, pomegranate seeds, shaved celery, gorgonzola, fresh tarragon, local honey hard cider emulsion	
Kale Caesar Salad ^{VEG}	12
romaine hearts, kale, parmesan, crushed crouton, Caesar dressing	
Cranberry Citrus Arugula Salad ^{VEG}	12
Baby arugula, frisee, candied walnuts, orange segments, dried cranberries, goat cheese crumbles, balsamic vinaigrette	
Salad Add-Ons ^{GF}	
Grilled Chicken Breast	7
Sautéed Shrimp	7
Sustainable Salmon*	12

BURGERS & SANDWICHES

All Burgers & Sandwiches Are Served with a ¼ Pickle & Your Choice of: Side Garden Salad, French Fries, House Made Kettle Chips. Substitute Truffle Fries for an Additional \$2 or \$3 for a Cup of Clam Chowder or Sweet Potato Fries

Hyatt Signature Burger**	14
6oz grass fed beef patty, cheddar, iceberg lettuce, remoulade, Tom Cat bun, sliced dill pickle	
All- American Burger**	14
6oz grass fed beef patty, American cheese, onion, lettuce, tomato, mustard & mayo, Tom Cat bun	
Barbeque Burger**	15
6 oz. grass-fed beef patty, lettuce, cheddar, bacon, caramelized onions, BBQ, Tom Cat bun	
Beyond TM Burger ^{VEG}	15
vegetarian beyond burger patty, swiss cheese, baby arugula, tomato, onion, roasted garlic aioli, Tom Cat bun	
Blackened Chicken Sandwich	14
cajun marinade, lettuce, grilled onion and bell pepper, avocado spread, Monterrey jack cheese, escabeche mayo	
3SIXTY Cheesesteak	15
shaved roast beef, caramelized onion & bell pepper, mushrooms, provolone cheese, garlic herb mayo, sweet roll	
Crispy Cod Po Boy	14
Tempura battered, remoulade, shredded lettuce, sliced dill pickle, tomato, sweet roll.	
Turkey and Avocado Club	14
cracked pepper turkey, avocado spread, bacon, lettuce, tomato, roasted garlic aioli on rustic sourdough	
Fish Tacos	16
blackened Mahi Mahi, Napa cabbage, avocado spread, cilantro lime crema, cotijia	
Artisinal Grilled Cheese ^{VEG}	10
Gruyere & cheddar cheese, toasted sourdough	

**these meats are cooked to order

3SIXTY

WHITES & ROSES

	GLASS	BOTTLE
Riesling, Giesen <i>Marlborough, New Zealand</i>	12	52
Pinot Grigio, Canvas, Veneto, Italy	10	45
Pinot Grigio, Cantina, Abruzzo, Italy	13	58
Sauvignon Blanc, Whitehaven <i>Marlborough, New Zealand</i>	12	52
Sauvignon Blanc, St. Supery <i>Napa Valley, CA</i>	14	64
Chardonnay, Canvas,	10	45
Chardonnay, Imagery, Sonoma, CA	12	52
Chardonnay, Raeburn Russian River, California	14	64
Rose, Conundrum, California	12	52
Rose, Mirabeau <i>Cotes de Provence, France</i>	14	64

SPARKLING WINE

Brut, Canvas Blanc de Blanc <i>Veneto, Italy</i>	11	45
Prosecco, Villa Sandi <i>Prosecco, Italy</i>	10	45
Brut, Gloria Ferrer, Sonoma, CA	14	66
Brut Rose, Roederer <i>Anderson Valley, CA</i>	18	82
Brut, Veuve Clicquot <i>Reims, France</i>	--	125

REDS

Pinot Noir, Canvas <i>Napa Valley, CA</i>	11	45
Pinot Noir, Baileyana Firepeak <i>Edna Valley, CA</i>	15	71
Merlot, Canvas <i>Sonoma, CA</i>	11	45
Merlot, Rutherford Ranch <i>Dry Creek Valley, CA</i>	14	64
Malbec, Trapiche Broquel <i>Mendoza, Argentina</i>	14	64
Zinfandel, Klinker Brick <i>California</i>	14	64
Syrah, Darcie Kent <i>Livermore, CA</i>	14	64
Others, David Phinney <i>California</i>	17	78
Cabernet, Canvas <i>Napa Valley, CA</i>	11	45
Cabernet, Eberle <i>Paso Robles, CA</i>	15	71
Cabernet, Uncaged <i>California</i>	12	52
Cabernet, Silver Oak <i>Alexander Valley, CA</i>	--	125
Cabernet, Caymus <i>Napa Valley, CA</i>	--	160