



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

6.4.19

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 @hyattsfo 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 1 house mixer	8

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

HAPPY HOUR

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APPETIZERS

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

Fried Brussels Sprouts ^{GF}
Blistered Shisito Peppers
Crab Toast
Truffle Cauliflower Gratin ^{VEG}
Dynamite Shrimp
Chicken Quesadilla
3SIXTY Chicken Wings
Bison Chili Cheese Fries
Seasonal Cheese & Charcuterie Board

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		

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SPECIALTY COCKTAILS

Honey Rye rye whiskey, egg whites, honey syrup, lemon	13
Bacon Bloody bacon infused vodka, house-spiced bloody mary mix	11
Fresh Lemonade gin, fresh lemon, cucumber, elderflower liqueur	12
Berries and Bubbles sparkling wine, elderflower liqueur, fresh berries	12
Orange Cucumber Swizzle reposado tequila, aperol, cucumber, lime	13
Strawberry Basil Smash vodka, house-made strawberry puree, basil, lime	12
New Fashioned bourbon, bitters, luxardo, orange	13
El Clásico rum, maple syrup, lime, pineapple juice, Tajin spice, bitters	12

SCOTCH

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
Laphoraig 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

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, 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 WINE

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

3SIXTY

WHITES & ROSES

	GLASS	BOTTLE
Riesling , Giesen <i>Marlborough, New Zealand</i>	12	52
Pinot Grigio , Canvas, <i>Veneto, Italy</i>	10	45
Pinot Grigio , Cantina, <i>Abruzzo, Italy</i>	13	58
Sauvignon Blanc , Whitehaven <i>Marlborough, New Zealand</i>	12	52
Sauvignon Blanc , Flint & Steel <i>Napa Valley, CA</i>	12	52
Chardonnay , Canvas,	10	45
Chardonnay , Imagery, <i>Sonoma, CA</i>	12	52
Chardonnay , Raeburn <i>Russian River, California</i>	14	64
Rose , Conundrum, <i>California</i>	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
Brut , Ca'Momi Heartcraft <i>Napa Valley, CA</i>	11	48
Brut , Gloria Ferrer, <i>Sonoma, CA</i>	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
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

3SIXTY

DRAFT BEERS

PILSNERS

Trumer, <i>Berkeley, CA</i>	8.5
Stella Artois, <i>Belgium</i>	8.5

LAGERS

Bud Light, <i>St. Louis, MO</i>	6
Napa Smith, <i>Napa, CA</i>	9
Anchor Steam, <i>San Francisco, CA</i>	8

WHEATS & CIDERS

Golden State Mighty Dry Cider, <i>Sebastopol, CA</i>	8.5
Modern Times Fortunate Islands, <i>San Diego, CA</i>	9

STOUT

Guinness Irish Stout, <i>Ireland</i>	10
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ALES

Drakes 1500 Pale Ale, <i>San Leandro, CA</i>	8
Elysian Space Dust IPA, <i>Seattle, WA</i>	8.5
Ballast Point Sculpin IPA, <i>San Diego, CA</i>	10.5
Devils Canyon Scotch Ale, <i>San Carlos, CA</i>	8.5
Anderson Valley Boont Amber, <i>Boonville, CA</i>	8.5
S.F. Brewing Alcatraz Amber <i>San Francisco, CA</i>	9

SEASONAL DRAFT

Lagunitas, <i>Petaluma, CA</i>	8.5
Sam Adams, <i>Boston, MA</i>	8
Sierra Nevada, <i>Chico, CA</i>	8
Karl Strauss, <i>San Diego, CA</i>	8.5
Magnolia, <i>San Francisco, CA</i>	9
21 st Amendment, <i>San Francisco, CA</i>	9

BOTTLED BEER

Heineken	7.5
Coors Light	6
Budweiser	6
Blue Moon	7.5
Michelob Ultra	7.5
Corona	7.5
Modelo Especial	7.5
Sam Adams	7.5
Fat Tire	7.5
Miller Light	6
Grapefruit Sculpin	8.5
O'Doul's Premium N/A	7.5

3SIXTY

STARTERS

Sauteed Mussels cherry tomatoes, scallions, toasted crostini, green curry broth	16
Fried Brussels Sprouts ^{GF} bacon, balsamic drizzle, parmesan	9
Blistered Shisito Peppers ^{GF, V} smoked sea salt, charred lemon	8
Crab Toast Boursin, parmesan, roasted garlic, chili flakes, baby arugula, and roasted tomato coulis	13
Truffle Cauliflower Gratin ^{VEG} mozzarella, panko, parmesan béchamel	12
Dynamite Shrimp Sriracha lime mayo, black sesame, cucumber slaw	13
Chicken Quesadilla onion & bell pepper, cheddar, cotija & jack cheese, guacamole, pico de gallo, sour cream	14
Seasonal Cheese & Charcuterie prosciutto, fennel salami, manchego, marin triple cream brie, seasonal dried fruit, local honey, toasted baguette	16
3SIXTY Chicken Wings buffalo, BBQ, or teriyaki, served with carrots, celery, and choice of ranch or blue cheese dressing	14
Bison Chili Cheese Fries sour cream, cheddar, green onion	9
Clam Chowder sourdough crouton, chive	9
Bison Chili sour cream, cheddar, green onion	9
Soup of the Day chef's seasonal creation	7

SOUPS

Clam Chowder sourdough crouton, chive	9
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A LA CARTE SIDES

Seasonal Vegetable Medley ^{V, GF}	8
Garlic & Herb Smashed Potatoes ^{VEG}	8
Fried Brussels Sprouts ^V	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	6

3SIXTY

SALADS

Garden Salad ^V	9
mixed greens, frisée, cherry tomato, cucumber, red onion, crushed croutons, white balsamic vinaigrette	
Crispy Asian Chicken Salad	16
chopped romaine, Napa cabbage mix, grilled chicken, carrots, scallions, toasted almonds, fried wonton strips, sesame soy dressing	
Kale Caesar Salad ^{VEG}	11
romaine hearts, kale, parmesan, crushed crouton, Caesar dressing	
Shrimp Cobb Salad	18
Little Gem Lettuce, frisée, cherry tomatoes, cucumber, shaved radish, avocado, boiled egg, crushed crouton, chipotle ranch dressing	
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 Bison Chili

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	
Foraged Burger**	14
6 oz. grass-fed beef patty, lettuce, wild mushrooms, swiss cheese, dijon, mayo, Tom Cat bun	
Beyond TM Burger ^{VEG}	15
vegetarian beyond burger patty, swiss cheese, baby arugula, tomato, onion, roasted garlic aoli, 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	
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

PIZZA & PASTA

Margherita Pizza ^{VEG}	12
sliced tomatoes, mozzarella, basil	
Prosciutto & Arugula Pizza	15
goat cheese spread, mozzarella, parmesan, balsamic drizzle	
Classic Pepperoni Pizza	14
mozzarella, parmesan, crushed red pepper	
BBQ Chicken Pizza	15
mozzarella, cheddar, red onion, cilantro	
Bolognese	26
pappardelle, parmesan, fine herbs	
Three Cheese Ravioli ^{VEG}	18
garlic mushrooms, spinach & basil pesto	
Pasta Primavera ^{*VEG}	18
orrechettie pasta, roasted garlic, cherry tomatoes, broccolini, mushrooms, garlic & herb white wine sauce	

**add sautéed shrimp or grilled chicken for \$7*

ENTREES

Grilled 12 OZ Ribeye**	38
parmesan truffle fries, garlic green beans, chipotle aioli	
Sustainable Salmon**	30
creamed corn esquite, roasted shishito and sweet peppers, peewee potatoes	
Fish & Chips	20
tempura battered cod, French fries, Napa cabbage slaw, classic tartar sauce	
Cioppino	32
prawns, scallops, mussels, sustainable fish, linguini, toasted crostini, white wine tomato broth, parmesan	
Oven Roasted Chicken	26
garlic herb smashed potatoes, grilled asparagus, corn off the cob, red wine demi	
Honey Garlic Glazed Pork Chop	28
peewee potatoes, grilled asparagus, baby carrots	

DESSERTS

Chocolate Pot De Crème ^{G F}	7
season berries, almond bark, fresh mint	
Classic Crème Brulee ^{GF}	7
seasonal berries, fresh mint	
Key Lime Tart	7
fresh berries and whipped cream	
Colossal New York Cheesecake***	10
marcerated strawberries, crushed pistachios, fresh mint	

****best shared for two*

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LATE NIGHT OFFERINGS

10PM-12AM

STARTERS

Fried Brussels Sprouts ^{GF} bacon, balsamic drizzle, parmesan	9
Blistered Shisito Peppers ^{GF, V} smoked sea salt, charred lemon	8
Crab Toast Boursin, parmesan, roasted garlic, chili flakes, baby arugula, and roasted tomato coulis	13
Chicken Quesadilla onion & bell pepper, cheddar, cotija & jack cheese, guacamole, pico de gallo, sour cream	14
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A LA CARTE SIDES

Seasonal Vegetable Medley ^{V, GF}	8
Garlic & Herb Smashed Potatoes ^{VEG}	8
Fried Brussels Sprouts ^V	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	6

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