



Restaurant To Go

3SIXTY to go offers freshly prepared food available for pick-up from our Restaurant. All of our orders are packaged in Eco-Friendly disposable containers to allow you to enjoy a restaurant quality experience in the comfort of your guestroom. Orders can also be delivered to your guest room for an additional fee of \$6. The delivery charge includes gratuity. 3SIXTY to go orders are subject to state and local taxes.

BREAKFAST

6:30 am - 11:00 am

LUNCH / DINNER

11:00 am - 10:00 pm

LATE NIGHT

10:00 pm - 12:00 am

3SIXTY BREAKFAST

COMFORT

STEEL CUT OATMEAL / 9

seasonal berries, brown sugar, roasted walnuts

CORNERED BEEF HASH* / 15

whole grain mustard hollandaise, poached egg

TWO EGGS YOUR WAY* / 14

hash browns, choice of bacon,
chicken sausage, grilled ham steak

EGGS BENEDICT*

english muffin, hollandaise, hash browns, poached eggs
canadian bacon / 15
spinach & mushroom / 15
crab cake / 17

BUTTERMILK PANCAKES / 12

bananas & candied pecans, maple syrup

WHOLE WHEAT PANCAKES / 13

house-made granola, cinnamon butter, maple syrup

BELGIAN WAFFLE / 13

seasonal fruit, whipped cream, maple syrup

3SIXTY OMELET* / 16

(build your own)

hash browns

tomatoes, onions, mushrooms, spinach, asparagus

peppers, bacon, chicken sausage

ham, cheddar, swiss, goat cheese

(substitute egg whites for \$2 more)

ALTERNATIVES

BERRY & FRUIT SALAD / 8

GRAPEFRUIT HALF / 4

vanilla bean sugar

TWO CAGE-FREE EGGS*/ 6

any style

HASH BROWNS / 6

NATURAL BACON / 4

CHICKEN SAUSAGE / 4

GRILLED HAM STEAK / 4

PORK SAUSAGE PATTIES / 4

**these foods are cooked to order*

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

3SIXTY BREAKFAST

REGIONAL

3SIXTY BREAKFAST SANDWICH* / 14

egg in a hole BLT, avocado, naturally cured bacon, tomatoes, gem lettuce, rustic sourdough, molasses aioli, hash browns

DELAYED FLIGHT* / 18

2 eggs, 2 pancakes, bacon, chicken sausage, hash browns

STEAK & EGGS* / 20

niman ranch steak, onions, mushrooms, A1 hollandaise, two eggs, hash browns

MISSION STREET BURRITO / 15

scrambled eggs, linguinça, cotija cheese, avocado, roasted tomato salsa, flour tortilla, hash browns

BURLINGAME SCRAMBLE / 14

naturally cured bacon, spinach, tomato, olive, swiss & cream cheese, hash browns

CINNAMON SWIRL FRENCH TOAST / 13

roasted seasonal fruit, maple syrup

SMOKED SALMON BAGEL / 16

lox, cream cheese, red onion, capers, lemon, tomato, everything bagel

(all egg dishes are served with your choice of toast)

BREAKFAST BAR

NAKED JUICE SMOOTHIES / 4.5

strawberry banana / mighty mago / protein / green machine

MIMOSA / 10

local sparkling wine with chilled seasonal citrus fruit juice

BLOOD MARY / 10

vodka, tomato juice, piri piri sauce, pickled vegetables

COFFEE, TEA, & JUICE

STARBUCKS / 3

ASSORTED TAZO TEAS / 3

ESPRESSO DOUBLE SHOT / 3

LATTE / 3

CAPPUCCINO / 4

APPLE / 4

MOCHA / 4

GRAPEFRUIT / 4

ORANGE / 4

PINEAPPLE / 4

CRANBERRY / 4

V8 / 4

**these foods are cooked to order*

STARTERS

CHARRED BRUSSELS 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

CHICKEN WINGS / 14

celery sticks and ranch dressing or blue cheese dressing
choice of sauce:

- o sticky honey-soy, toasted white sesame seeds
- o bourbon bbq
- o traditional buffalo

YAKITORI: ASIAN SKEWERS (CHOICE OF 3) / 14

smoked maldon salt, ginger & lemongrass relish, sesame seeds, green onion

- o shrimp
- o beef
- o chicken

SOUPS

CLAM CHOWDER / 9

sourdough crouton, jalapeño, bacon, chive

BISON CHILI / 9

beans & 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 & GOAT CHEESE / 9

baby greens, dried fruit, organic olive oil, balsamic reduction, toasted almonds

FARMER'S 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

CHICKEN BREAST / 7

POACHED SHRIMP / 7

SUSTAINABLE SALMON* / 9

SANDWICHES

DUNGENESS CRAB MELT / 18

granny smith apples, truffle butter, parsley, gruyere cheese, artisan sourdough

ROASTED TURKEY SANDWICH / 14

cranberry cream cheese, lettuce, tomato, whole wheat ciabatta

ABLT / 12

avocado, naturally cured bacon, tomatoes, gem lettuce, rustic sourdough bread, molasses aioli

ALL SANDWICHES ARE SERVED WITH A 1/4 PICKLE AND YOUR CHOICE OF:

SOUP OF THE DAY

SIDE MARKET SALAD

FRENCH FRIES

SALT & PEPPER HOUSE-FRIED KETTLE CHIPS

BURGERS

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

3SIXTY BISTRO* / 16

6 oz. grass-fed strauss beef patty, fried egg, cheddar, lamb bacon, ale mustard, onion, lettuce, brioche bun

PT. REYES BLUE CHEESE* / 16

6 oz. grass-fed strauss beef patty, lettuce, blue cheese crumbles, blue cheese dressing, grilled onions, brioche bun

ALL-AMERICAN* / 14

6 oz. grass-fed strauss beef patty, american cheese, lettuce tomato, onion, dijon, mayo, brioche bun
add bacon: \$2

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, caramalized onions, bourbon bbq sauce, brioche bun

IMPOSSIBLE BURGER™ / 18

impossible veggie burger patty, arugula, tomato, swiss cheese, gochujang mayo, brioche bun

ALL BURGERS ARE SERVED WITH A 1/4 PICKLE AND YOUR CHOICE OF:

SOUP OF THE DAY
SIDE MARKET SALAD
FRENCH FRIES
SALT & PEPPER HOUSE-FRIED KETTLE CHIPS

PIZZAS

3SIXTY MARGHERITA / 12

crushed tomato, mozzarella, parmesan, basil

PROSCUITTO & ARUGULA / 15

crushed tomato, mozzarella, parmesan, basil

PEPPERONI / 14

crushed tomato, mozzarella, fra'mani handcrafted pepperoni

MUSHROOM & FOUR CHEESE / 14

organic olive oil, mozzarella, fontina, parmesan, asiago, basil

PASTA

PAPPARDELLE ALLA BOLOGNESE / 28

parmesan, burrata, basil

JAPANESE PUMPKIN RAVIOLI / 26

brown butter sauce, spinach, toasted hazelnuts, sage, pumpkin crema

WILD MUSHROOM RISOTTO / 24

truffle butter, thyme, vermouth reduction, parmesan

ENTREES

GRILLED 12 OZ NIMAN'S 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

CHEF'S AD HOC

DAILY CHEF'S CREATION / MARKET PRICE

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

DESSERTS

PUMPKIN CHEESECAKE / 6

caramel sauce, toasted pepitas, cinnamon

FLOURLESS CHOCOLATE CAKE / 6

amaretto crème anglaise, cherry, almond brittle

BUTTERY APPLE TORTE/ 6

salted caramel drizzle

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STARTERS

CHARRED BRUSSELS SPROUTS / 8

parmesan cheese, lemon mayo

BLISTERED SHISHITO PEPPERS / 8

smoked sea salt, lemon

DUNGENESS CRAB CAKES / 14

napa cabbage slaw, lemon, chipotle sauce

CHICKEN WINGS / 14

celery sticks and ranch dressing or blue cheese dressing
choice of sauce:

- o sticky honey-soy, toasted white sesame seeds
- o bourbon bbq
- o traditional buffalo

SEASONAL HUMMUS / 10

grilled pita bread, organic olive oil, whole roasted garlic,
smoked paprika

SOUPS / SALADS

CLAM CHOWDER / 9

sourdough crouton, jalapeño, bacon, chive

SOUP OF THE DAY / 7

chef's seasonal creation

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 BREAST / 6

ENTREES

ALL-AMERICAN BURGER* / 14

6 oz. grass-fed strauss beef patty, american, lettuce, tomato,
onion, dijon, mayo, brioche bun

3SIXTY MARGHERITA / 12

crushed tomato, mozzarella, parmesan, basil

ROASTED TURKEY SANDWICH / 14

cranberry cream cheese, lettuce, tomato, whole wheat
ciabatta

**these foods are cooked to order*

3 SIXTY ALL DAY BEVERAGES

REFRESHMENTS

Pepsi / 3	Grande Latte / 4.50
Diet Pepsi / 3	Tall Latte / 3.5
Sierra Mist / 3	Grande Cappuccino / 4.25
Pure Leaf Tea / 3	Tall Cappuccino / 3.25
Lemonade / 3.50	Double Espresso / 3.5
Orange Juice / 3.50	Single Espresso / 2.5
Cranberry Juice / 3.50	Grande Americano / 4.25
Grande Hot Tea / 4	Tall Americano / 3.25
Tall Hot Tea / 3	Tall mocha / 4.25
Grande Coffee / 4	Grande mocha / 4.75
Tall Coffee / 3	

COLD BEER

Coors Light / 6	Blue Moon / 7.5
Heineken / 7.5	Grapefruit Sculpin / 8.5
Budweiser / 6	O'Douls Premium / 7.5
Corona / 7.5	

WHITES & ROSÉ

	Glass	Bottle
Chardonnay , Canvas, M. Mondavi Napa, California	9	41
Raeburn Chardonnay Russian River, California	13	64
Whitehaven Sauvignon Blanc Malborough, New Zealand	12	52
Dry Creek Vineyard Fume Blanc Sonoma, California	11	47
Department 66 Fragile Rosé Maury, France	11	47
Giesen Riesling Marlborough, New Zealand	11	47
Canvas Pinot Grigio Veneto, Italy	9	41
Zaccagnin Pinot Grigio Abruzzo, Italy	13	58

3 SIXTY ALL DAY BEVERAGES

REDS

	Glass	Bottle
Canvas Cabernet Sauvignon Napa, California	9	41
Uncaged Cabernet Sauvignon North Coast, California	12	52
Canvas Merlot Napa Valley, California	9	41
Frei Brothers Merlot Dry Creek Valley, California	12	52
Trapiche Broquel Malbec Mendoza, Argentina	12	52
Canvas Pinot Noir Napa Valley, California	9	41
Baileyana Firepeak Pinot Noir Edna Valley, California	14	66

BUBBLES

Ca'Momi Heartcraft Napa Valley, California	11	47
Gloria Ferrer Sonoma, California	14	66
Roederer Brut Rosé Anderson Valley, California	18	82



3SIXTY

BAR | BISTRO | MARKET