



WE HOPE YOU ENJOYED THE GREAT INGREDIENTS GROWN,
RAISED, AND CAUGHT BY OUR FRIENDS WHO SHARE OUR
COMMITMENT TO FOOD THOUGHTFULLY SOURCED, CAREFULLY
SERVED

PT REYES
MONTEREY FARMS
LUSAMERICA
PETALUMA HATCHERY
MCEVOY RANCH
GILROY GARLIC
PAULIE'S PICKLE

COWGIRL CREAMERY
HOG ISLAND
PETITE PAN
A LOT A GELATO
ACME BREAD CO.
SINGLE SPRING'S RANCH

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

STARTERS

FRIED BRUSSELS SPROUTS^{GF}	9
bacon, balsamic drizzle, parmesan	
BLISTERED SHISHITO PEPPERS^{GF, V}	8
smoked sea salt, charred lemon	
CRAB CAKES	14
baby arugula, lemon garlic aioli, smoked paprika	
CRISPY TIGER SHRIMP	14
asian slaw, sesame seed, sweet & spicy dipping sauce	
CHICKEN QUESADILLA	14
cheddar & jack cheese, guacamole, pico de gallo, sour cream	
SWEET & SPICY CHICKEN WINGS	14
sweet thai chili sauce, soy, scallions choice of ranch or blue cheese dressing	

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

SOUPS

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

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

SALADS

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

PIZZA & PASTA

MARGHERITA PIZZA^{VEG}	12
sliced tomatoes, mozzarella, basil	
PROSCUITTO & 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	
SEAFOOD LINGUINI	32
tiger shrimp, sea scallops, sustainable fish, cherry tomatoes, white wine truffle cream	
THREE CHEESE RAVIOLI^{VEG}	20
garlic mushrooms, spinach & basil pesto	
PASTA PRIMAVERA^{VEG}	18
gimelli pasta, roasted garlic, crushed 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

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

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

A LA CARTE SIDES

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

DESSERTS

CARAMEL APPLE BLOSSOM	7
vanilla ice cream, dried figs, caramel drizzle	
COLOSSAL NEW YORK CHEESECAKE	10
cranberry reduction, crushed pistachios **best shared for two	

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3SIXTY

BOTTLED BEERS

HEINEKEN	7.5
COORS LIGHT	6
BUDWEISER	6
CORONA	7.5
BLUE MOON	7.5
GRAPEFRUIT SCULPIN	8.5
O'DOUL'S PREMIUM N/A	7.5

WHITES & ROSÈS

	GLASS	BOTTLE
PINOT GRIGIO, CANTINA <i>Abruzzo, Italy</i>	13	58
PINOT GRIS, PARDUCCI ½ btl <i>Abruzzo, Italy</i>		28
SAUVIGNON BLANC WHITEHAVEN <i>Marlborough, New Zealand</i>	12	52
CHARDONNAY, CANVAS ½ btl <i>Santa Rosa, CA</i>		22
CHARDONNAY, RAEBURN Russian River, California	14	64
ROSE, CONUNDRUM <i>California</i>	12	52

3SIXTY

SPARKLING

	GLASS	BOTTLE
BRUT, CANVAS BLANC DE BLANCS <i>Veneto, Italy</i>	10	45
BRUT, GLORIA FERRER <i>Sonoma, CA</i>	14	66

REDS

	GLASS	BOTTLE
PINOT NOIR, KENWOOD ½ btl <i>Sonoma, CA</i>		22
PINOT NOIR BAILEYANA FIREPEAK <i>Edna Valley, CA</i>	15	71
MERLOT, CANVAS ½ btl <i>Sonoma, CA</i>		22
MERLOT, RUTHERFORD RANCH <i>Dry Creek Valley, CA</i>	14	64
MALBEC TRAPICHE BROQUEL <i>Mendoza, Argentina</i>	14	64
CABERNET, CANVAS ½ btl <i>Napa Valley, CA</i>		22
CABERNET, UNCAGED CALIFORNIA	12	52

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LATE NIGHT 10 PM – 12 AM

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bacon, balsamic drizzle, parmesan	
CRAB CAKES	14
baby arugula, lemon garlic aioli, smoked paprika	
CHICKEN QUESADILLA	14
cheddar & jack cheese, guacamole, pico de gallo, sour cream	
SWEET & SPICY CHICKEN WINGS	14
sweet thai chili sauce, soy, scallions choice of ranch or blue cheese dressing	
BLISTERED SHISHITO PEPPERS ^{GF, V}	8
sea salt, charred lemon	

SOUPS

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

A LA CARTE SIDES

SEASONAL VEGETABLE MEDLEY ^{V, GF}	8
GARLIC & HERB SMASHED POTATOES ^{VEG}	8
FRIED BRUSSELS SPROUTS	8
HOUSE SALAD ^V	6
FRENCH FRIES ^V	6
TRUFFLE FRIES ^{VEG}	8

LATE NIGHT 10 PM – 12 AM

SALADS

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

ENTREES

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

DESSERTS

CARAMEL APPLE BLOSSOM	7
vanilla ice cream, dried figs, caramel drizzle	
COLOSSAL NEW YORK CHEESECAKE	10
cranberry reduction, crushed pistachios <i>*best shared for two</i>	

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