

NIBBLES

- TIM'S CASCADE CHIPS** 5
 A Bowl of Northwest Famous Tim's Cascade Thick Cut Potato Chips (v,GF)
 Small Side of Beer Cheese ... 2
- POTATO BAGUETTE** 5
 Toasted Macrina Potato Baguette Brushed with olive oil, Kosher Salt & Black Pepper (vg,v)
- SWEET & SPICY NUTS** 7
 Mixed Nuts & Seeds Baked in Butter, Brown Sugar, Balsamic, Maple, Vanilla, & Chili Peppers (vg,GF)
- SIDE ARUGULA SALAD** 6
 Fresh Arugula Tossed in our Balsamic-Dijon Vinaigrette and Topped with Shaved Parmesan (vg,GF)
- HAWAIIAN MAC SALAD** 6
 Ditalini Pasta, Kewpie Dressing, Green Onion, Shaved Carrot (vg)
- PINEAPPLE-CABBAGE SLAW** 6
 Cabbage, Pineapple, Red Onion, Green Onion, Cilantro, Kewpie Dressing (GF,vg)
- BAVARIAN MEATS LANDJAEGER** \$4 FOR ONE
 \$7 FOR TWO
 Seattle's Bavarian Meats Landjaeger are Small Smoked, Dry Cured Pork & Beef Salami Sticks, Served with Stoneground Mustard & Sliced Apples (GF)

DESSERT

- LONDON FOG CRÈME BRULÉE** 10
 Earl Grey, Lemon, and Vanilla Custard with a Caramelized Sugar Top (GF, VG)
- FLOURLESS CHOCOLATE TORTE** 10
 House Made Flourless Dark Dutch Cocoa Torte with Raspberry Amaro Sauce and Fresh Whipped Cream (GF,VG) *Contains Alcohol*

* Consuming raw or undercooked meats, poultry, seafood, Shellfish or eggs may increase you risk Of foodborne illness. *

** While items may be gluten free, vegetarian, or vegan our cooktops are shared with items that may contain gluten or meat. Please notify staff of any severe allergy restrictions **

(GF) Gluten Free** (GFO) Gluten Free Option**
 (VG) Vegetarian** (v) Vegan** (VO) Vegan Option**



SHARABLES

MAINS

TACOS

SOUP

SALAD

NIBBLES

DESSERT

Elevated Comfort Food for Locals!

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SHARABLES

- BREAD & OIL** 7
Toasted Macrina Potato Baguette brushed with olive oil, Kosher Salt & Black Pepper. Served with Aged Balsamic, Extra Virgin Olive Oil (v)
- SOFT PRETZEL** 8
Served with House Made Beer Cheese & Inglehoffer Stone Ground Mustard (vg,vo)
- MARINATED OLIVES** 10
Italian Olives, Sundried Tomatoes, Garlic, Italian Parsley, Citrus (v,GF)
- TWICE BAKED POTATO** 11
Potato Skin Over Stuffed with Sour Cream, Garlic Butter, Parmesan, & Chives (vg,GF)
- SPINACH ARTICHOKE DIP** 15
Our Dip is Made with Marinated Artichokes, Sautéed Spinach, Garlic, Cream Cheese, Sour Cream, Parmesan Cheese, & Italian Herbs (vg,GFO)
Served with Your Choice of a Potato Baguette, or Tortilla Chips (GF)
- STEAK BITES** 16
1/3 lb of Sautéed Seasoned Steak with Garlic Herb Compound Butter in a Burgundy Red Wine Sauce Served with Toasted Bread and a Tarragon Roasted Garlic Aioli (GFO)

LOS TACOS LOCÖLS

\$5.50 Each



CARNITAS

Slow Cooked Marinated Pork on a Milpa Masa Organic Corn Tortilla Topped with Fresh Cilantro, Diced Onion, & Lime (GF)

HAWAIIAN

Smokey Kalua Pork on a Milpa Masa Organic Corn Tortilla Topped with Pineapple Slaw & Kewpie-Sriracha Sauce (GF)

MEDITERRANEAN

Roasted Garbanzo Beans, Sundried Tomato Hummus, Cucumber-Tomato Pico, Feta on a Warm Four Tortilla.
Served with a Side of Tzatziki (vg,vo,GF)

MAINS

- KALUA PORK MIXED PLATE** 21
1/3 Pound of our Slow Cooked Kalua Pork Served with Pineapple-Cabbage Slaw, Hawaiian Mac Salad, Three Toasted Sweet Buns, & a drizzle of Kewpie-Sriracha Sauce (GFO)
- ROASTED ACORN SQUASH** 19
Seasoned Roasted Acorn Squash Stuffed with A Cannellini Bean & Tomato Ragu, Topped with Melted Gouda (GF,VG,VO)
Served with Potato Chips or an Arugula Salad
Sub: Soup or Twice Baked Potato ... 5
- SMOKED MAC & CHEESE** 19
Radiatore Pasta Tossed in our House Made Cheese Sauce with a Blend of Smoked Sharp Cheddar, Gouda, & Fontina Topped with Panko (vg)
Served with Potato Chips or an Arugula Salad.
Sub: Soup or Twice Baked Potato ... 5
- GREEK CHICKEN SUB** 19
Grilled Lemon Pepper Chicken, Pickled Cucumber, Cucumber-Tomato Pico, Romaine Lettuce, Feta, & Melted Fontina on A Toasted Macrina French Roll. Served With a Side Of Greek Dressing
Served with Potato Chips or an Arugula Salad.
Sub: Soup or Twice Baked Potato ... 5

- MUSHROOM FRENCH DIP** 19
Marinated & Roasted Mushrooms, Dijon & Chive Aioli, & Melted Fontina on a toasted Macrina French Roll with a Hot Cup of Mushroom Au Jus (vg)
Served with Potato Chips or an Arugula Salad.
Sub: Soup or Twice Baked Potato ... 5

SALAD

- VIETNAMESE STEAK SALAD** 19
Lemongrass Marinated Seared Steak on a Bed of Rice Noodle, Carrot, Red Bell Pepper, Daikon Radish and Napa Cabbage Slaw. Served with Tangy Vietnamese Ginger Vinaigrette. Topped with Roasted Peanuts (GF) *Contains Fish Sauce*

- WASHINGTON APPLE** SMALL 10 / LARGE 16
Arugula, Balsamic-Dijon Vinaigrette, Sliced Washington Granny Smith Apples, Candied Pecans, Dried Cranberries, and Feta (vg,GF)

SOUP

- CURRIED BUTTERNUT SQUASH** 10
A Hot 8oz Bowl of Our House Made with Roasted Butternut, Granny Smith Apples, Shallots, Garlic & Spices. Blended Until Silky Smooth and Topped with Toasted Pumpkin Seeds and A Coconut Crema (GF,v)
Add Toasted Potato Demi Baguette ... 5

ADD PROTEIN TO ANY MENU ITEM

- Bacon ... 4
Pork Carnitas ... 5
Kalua Pork ... 5
Grilled Lemon Pepper Chicken Breast ... 6
Buffalo Chicken & Blue Cheese ... 6
5oz Skirt Steak Tips in Garlic Butter ... 10