

NIBBLES

- TIM'S CASCADE POTATO CHIPS** 4
 A Bowl of Northwest Famous Tim's Cascade Thick Cut Potato Chips (V, GF, DF)
 Small Side of Beer Cheese 2oz ... 2 (VG)
 Large Side of Beer Cheese 5oz ... 5 (VG)
- JUANTONIO'S TORTILLA CHIPS** 4
 A Bowl of Hood River Oregon's Famous Juantonio's Tortilla Chips (V, GF, DF)
 Small Side of Beer Cheese 2oz ... 2 (VG)
 Large Side of Beer Cheese 5oz ... 5 (VG)
- SWEET & SPICY NUTS** 8
 Mixed Nuts & Seeds Baked in Butter, Brown Sugar, Balsamic, Maple, Vanilla, & Chili Peppers (VG, GF, N)
- PINEAPPLE-CABBAGE SLAW** 7
 Cabbage, Pineapple, Red Onion, Green Onion, Cilantro, Kewpie Dressing (VG, GF, DF)
- HAWAIIAN MAC SALAD** 7
 Ditalini Pasta, Kewpie Dressing, Green Onion, Shaved Carrot (VG, DF)



DESSERTS

- MUDDY BUDDIES** 8
 Rice Chex tossed in dark Chocolate, Peanut Butter and Confectioners Sugar (GF, VG)
- LONDON FOG CRÈME BRULÉE** 10
 Earl Grey, Lemon, and Vanilla Custard with a Caramelized Sugar Top (GF, VG)
- NEW YORK STYLE CHEESECAKE** 10
 House Made New York Style Cheesecake Baked in a Mason Jar with a Raspberry Amaro Sauce (GF, VG)
 Contains Alcohol

DESSERT COCKTAILS

- COLD FASHIONED** 14
 Pursuit Coffee Whiskey, Skip Rock Rye, Fast Penny Amarancho Amaro, Orange Bitters
- ESPRESSO MARTINI** 14
 Mischief Vodka, Mickie's House Made Kahlua, Espresso (Decaf or Regular)
- THE I HARDLY KNOW HER** 14
 (Non-Alcoholic Espresso Martini) Espresso, Myth Non-Alcoholic Coconut White Cane Spirit, Roots Divino Aperitif, Mickie's Non-Alcoholic Kalua

SHARABLES

PLATES

TACOS

SOUP

GREENS

NIBBLES

DESSERTS

ELEVATED COMFORT FOOD FOR LOCALS!

ALL DAY HAPPY HOUR MONDAYS

FREE LIVE MUSIC EVERY WEDNESDAY

DRAG BINGO 1ST SUNDAY EVERY MONTH

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While Items May Be Gluten Free, Vegetarian, Or Vegan, our Cooktops are Shared with Items That May Contain Gluten, Seafood or Meat. Please Notify Staff of Any Severe Allergy Restrictions.

(GF) Gluten Free** (GFO) Gluten Free Option**
 (CS) Contains Seafood** (CN) Contains Nuts** (DF) Dairy Free**
 (VG) Vegetarian** (V) Vegan** (VO) Vegan Option**

LOS TACOS LOCÖLS

Served A La Carte



CARNITAS ... \$5 Each

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

HAWAIIAN ... \$5 Each

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

MEDITERRANEAN ... \$5 Each

Roasted Garbanzo Beans, Sundried Tomato Hummus, Cucumber-Tomato Pico, Feta on a Warm Four Tortilla. Served with a Side of Tzatziki (VG, VO, GFO, DFO)

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, DF)

SOFT PRETZEL 8

Served with House Made Beer Cheese & Inglehoffer Stone Ground Mustard (VG, VO, DFO)

MARINATED OLIVES 10

Italian Olives, Sundried Tomatoes, Garlic, Italian Parsley, Citrus (V, GF, DF) Contains Pits

DUNGENESS CRAB GUACAMOLE 18

Guacamole topped with Dungeness Crab, Roasted Corn Pico de Galo with Red Bell Peppers, Red Onion, Cilantro, & Lime. Served with Juan Antonio's Tortilla Chips (GF, DF)

GUACAMOLE WITHOUT CRAB ... 12 (GF, DF, VG, V)

SPINACH ARTICHOKE DIP 16

Our Dip is Made with Marinated Artichokes, Sautéed Spinach, Garlic, Cream Cheese, Sour Cream, Parmesan Cheese, & Italian Herbs (VG, GFO)

Choice of a Potato Baguette (V), or Tortilla Chips (GF)

STEAK BITES 18

1/3 lb. of Seasoned Sirloin Sautéed in Garlic Herb Butter and a Burgundy Red Wine Sauce. Served with Toasted Potato Baguette & a Side of Tarragon Roasted Garlic Aioli (GFO)*

SNACK PLATE 21

French Brie & Drunken Goat Cheese, Bavarian Meats Landjaeger, Stone Ground Mustard, Marinated Olives, Sweet & Spicy Nuts, Sliced Fruit, Crackers (GFO, N)

ADD PROTEIN TO ANY MENU ITEM

Applewood Smoked Bacon ... 4
Pork Carnitas ... 5 Kalua Pork ... 5
Grilled Lemon Pepper Chicken Breast ... 6
Buffalo Chicken & Blue Cheese (CD) ... 6
Sirloin Steak Tips in Garlic Butter* ... 10

PLATES

CACIO E PEPE MAC & CHEESE 20

Served With Potato Chips or An Arugula Salad.

Radiatori Pasta tossed in our Cracked Black Pepper Béchamel made with a Blend of Tillamook Sharp White Cheddar, Mozzarella, & Parmesan-Reggiano Cheeses (VG, CD)

BUFFALO CHICKEN BÁNH MÌ 21

Served With Potato Chips or An Arugula Salad.

Toasted Vietnamese Baguette Filled with Grilled Lemon Pepper Chicken Tossed in April's Spicy Buffalo Sauce, Cabbage Slaw, Tangy Blue Cheese Dressing, Sliced Cucumbers, & Cilantro

MUSHROOM FRENCH DIP 20

Served With Potato Chips or An Arugula Salad.

Toasted French Baguette Filled with Marinated & Roasted Mushrooms, Dijon Aioli, & Melted Fontina. Served with a Hot Cup of Mushroom Au Jus (VG)

KALUA PORK MIXED PLATE 21

1/2 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)

SOUP

POZOLE VERDE Cup 8 / Bowl 12

A Flavorful Mexican Stew Made with Tomatillos, Green Chilies, Toasted Pepitas, Black Beans, & Hominy. Topped With Shredded Purple Cabbage, Diced Onion, & Cilantro (GF, V)

Add Carnitas ... 5 Side of Tortilla Chips ... 4

GREENS

ELOTE CORN CAESAR 15

Crisp Romaine. Elote Caesar Dressing, Roasted Corn Pico de Galo with Red Bell Peppers, Red Onion, Cilantro, & Lime. Topped with Feta and Tortilla Chips (VG, GF)

BLUE CHEESE & PEAR ... Small 10 / Large 15

Fresh Arugula, Balsamic-Dijon Vinaigrette, Red Pears, Candied Pecans, Dried Cranberries, & Blue Cheese Crumbles (VG, GF)

SIDE ARUGULA SALAD 7

Arugula, Balsamic-Dijon Vinaigrette Topped with Shaved Parmesan (VG, GF)