

# NIBBLES

- TIM'S CASCADE CHIPS** ..... 4  
 A Bowl of Northwest Famous Tim's Cascade Thick Cut Potato Chips (v, GF)  
 Small Side of Beer Cheese ... 2 (VG)  
 Large Side of Beer Cheese ... 5 (VG)
- JUANITA'S TORTILLA CHIPS** ..... 4  
 A Bowl of Juanita's Tortilla Chips. (v, GF)  
 Small Side of Beer Cheese ... 2 (VG)  
 Large Side of Beer Cheese ... 5 (VG)
- POTATO BAGUETTE** ..... 4  
 Toasted Macrina Potato Baguette Brushed with olive oil, Kosher Salt & Black Pepper (vg, v)
- SWEET & SPICY NUTS** ..... 8  
 Mixed Nuts & Seeds Baked in Butter, Brown Sugar, Balsamic, Maple, Vanilla, & Chili Peppers (vg, GF)
- MARINATED OLIVES** ..... 10  
 Italian Olives, Sundried Tomatoes, Garlic, Italian Parsley, Citrus (v, GF) Contains Pits
- PINEAPPLE-CABBAGE SLAW** ..... 7  
 Cabbage, Pineapple, Red Onion, Green Onion, Cilantro, Kewpie Dressing (vg, GF)
- HAWAIIAN MAC SALAD** ..... 8  
 Ditalini Pasta, Kewpie Dressing, Green Onion, Shaved Carrot (vg)



## SHARABLES

**MAINS**

**TACOS**

**SOUP**

**SALAD**

**NIBBLES**

**DESSERT**

## 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)
- 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\*\*

Elevated Comfort Food for Locals!

Free Live Music Every Wednesday

Drag Bingo 1<sup>st</sup> Sunday Every Month

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# LOS TACOS LOCÖLS



\$5 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, GFO)

# 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)

## TWICE BAKED POTATO ..... 12

Potato Skin Overstuffed 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)

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

## STEAK BITES ..... 16

1/3 lb. of Seasoned Sirloin Sautéed in Garlic Herb Butter Burgundy Wine Sauce Served with Toasted Bread and a Tarragon Roasted Garlic Aioli (GFO)

## TURKISH MEATBALLS ..... 15

Three Handmade Lamb & Beef Meatballs, Sundried Tomato Hummus, Marinated Mediterranean Vegetables, Feta Cheese with a side of Tzatziki & Mini Pita. (GFO)

## FALAFEL SLIDERS ..... 14

Two House Made Falafel Sliders topped with Arugula, Lemon Vinaigrette, Sliced Cucumbers, Marinated Mediterranean Vegetables, and Feta Cheese on Toasted Brioche Buns. Served with a Side of Tzatziki. (VG, VO, GFO)

Sub Lemon Pepper Chicken ... 5

## CHARCUTERIE PLATE ..... 18

Brie & Drunken Goat Cheeses, Bavarian Meats Landjaeger, Stone Ground Mustard, Marinated Olives, Sweet & Spicy Nuts, & Sliced Apple. (GF)

Add Toasted Potato Baguette ... 4 (V)

# PLATES

## CACIO E PEPE MAC & CHEESE ..... 20

One Pound of Mac & Cheese made with our Cracked Black Pepper Cheese Sauce with a Blend of Tillamook Sharp White Cheddar, Mozzarella, & Parmesan-Reggiano Cheeses. (VG)

Served with Potato Chips or an Arugula Salad.

Sub: Soup or Twice Baked Potato ... 5

## BUFFALO CHICKEN BANH MI ..... 21

Grilled Lemon Pepper Chicken Tossed in April's Spicy Buffalo Sauce, Cabbage Slaw, Tangy Blue Cheese Dressing, Sliced Cucumbers, & Cilantro on a Toasted Marcina Bui Bun.

Served with Potato Chips or an Arugula Salad.

Sub: Soup or Twice Baked Potato ... 5

## MUSHROOM FRENCH DIP ..... 20

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

## 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)

# SOUP

## CURRIED BUTTERNUT SQUASH SOUP ..... 12

Roasted Butternut Squash and Vegetables Blended Until Silky Smooth. Topped with Toasted Pumpkin Seeds and A Coconut Crema (GF, V)

Add Toasted Potato Baguette ... 4 (V)

# GREENS

## WEST OF GREECE ..... Small 10 / Large 16

Crisp Romaine tossed in our Lemon Vinaigrette with Marinated Mediterranean Vegetables, Artichokes, Peppercini's, and Feta Cheese. (VG, VO, GF)

## BLUE CHEESE & PEAR ... Small 10 / Large 16

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

## SIDE ARUGULA SALAD ..... 7

Fresh Arugula Tossed in our Balsamic-Dijon Vinaigrette and Topped with Shaved Parmesan (VG, GF)

## 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

Sirloin Steak Tips in Garlic Butter\* ... 10

Wild Caught Snow Crab ... 10