

# WHAT'S GOING ON AT THE LOCÖL

## MONDAYS

All-Day Happy Hour!

## WEDNESDAYS

Live Local Musicians  
6:30 - 8:30  
No Cover

## SATURDAY & SUNDAYS

New Food Special Every Weekend

## 1ST SUNDAY EVERY MONTH

Drag Bingo with Jizzuhbell Johnson  
Free! Prizes! Fun!

## OTHER EVENTS & SOCIAL MEDIA

Follow us on Facebook & Instagram  
@thelocolwestseattle

## HOST YOUR EVENT AT THE LOCÖL

If You're Interested in Renting Our Private  
Back Patio or the Entire Restaurant,  
Please Email [info@thelocolbar.com](mailto:info@thelocolbar.com)  
for More Details.



**WiFi:** Thelocolbar\_Guest  
**Password:** thelocalwestseattle

\*\*While Items May Be Gluten Free, Vegetarian, Or Vegan, our Cooktops and Work Areas are Shared with Items That May Contain Gluten, Seafood or Meat. Please Notify Staff of Any Severe Allergies or Dietary Restrictions.\*\*

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



# THE LOCÖL

Food & Beverage  
Menu

West Seattle's  
Kitchen & Bar

# FOOD MENU

<b>BREAD &amp; OIL</b> .....	<b>6</b>
Macrina Rustic Potato Baguette, Lightly Brushed with Olive Oil and Toasted, Served with Aged Balsamic Vinegar & Extra Virgin Olive Oil - V	
<b>SOFT PRETZEL</b> .....	<b>6</b>
Warm, Lightly Salted Soft Pretzel - V Beer Cheese + 2 Stoneground Mustard + 1	
<b>DILL PICKLE DIP</b> .....	<b>9</b>
<u>Your Choice of Potato Chips or Tortilla Chips</u> Cream Cheese, Sour Cream, Dill Pickles, House Ranch Seasoning - GF, VG	
<b>BEER CHEESE DIP</b> .....	<b>9</b>
<u>Your Choice of Potato Chips or Tortilla Chips</u> Cheddar, Cream Cheese, Worcestershire, Franks Hot Sauce, Lager - VG	
<b>SPINACH ARTICHOKE DIP</b> .....	<b>15</b>
<u>Your Choice of Potato Baguette or Tortilla Chips</u> Marinated Artichokes, Sautéed Spinach, Garlic, Cream Cheese, Sour Cream, Parmesan Cheese, & Italian Herbs - VG, GFO	
<b>BUFFALO GARLIC SHRIMP* . Dozen 22   ½ Dz. 12</b>	
Sautéed Jumbo Garlic Shrimp Tossed in April's Famous Buffalo Sauce Served with a Side of Old Bay Ranch for Dippin' - GF	
<b>TWICE BAKED POTATO</b> .....	<b>12</b>
A Potato Skin Generously Filled with Sour Cream, Parmesan Cheese, Garlic and Chives Mashed Potatoes, Then Baked to Perfection for a Second Time and Topped with more Parmesan Cheese - GF, VG Applewood Smoked Bacon + 5 Pork Carnitas + 5 Spicy Buffalo Chicken* + 6 Lemon Pepper Chicken* + 6 Filet Mignon Steak Bites* + 12	
<b>FILET MIGNON STEAK BITES*</b> .....	<b>26</b>
Beef Tenderloin and Mushrooms Sautéed in Garlic-Herb Butter, Finished in a Red Wine Sauce. Served with Roasted Garlic Aioli, Arugula Salad with Balsamic-Dijon Vinaigrette and a Toasted Potato Baguette - GFO	
<b>POTATO &amp; LEEK SOUP</b> .....	<b>Bowl 11   Cup 6</b>
Creamy Spring Soup of Sautéed Leeks, Garlic, Lemon, Thyme, and Potatoes, Finished with Olive Oil and Potato Chips - GF, VG Toasted Potato Baguette + 3	
<b>SPRING SALAD</b> .....	<b>Whole 15   Half 8</b>
Arugula, House Balsamic-Dijon Vinaigrette, Cara Cara Oranges, Fresh Strawberry, Pistachios & Parmesan Cheese - GF, VG Applewood Smoked Bacon + 5 Lemon Pepper Chicken* + 6 Filet Mignon Steak Bites* + 12	
<b>ELOTE CORN CAESAR</b> .....	<b>Whole 15   Half 8</b>
Crisp Romaine, Elote Caesar Dressing, Roasted Corn Pico de Gallo made with Red Bell Peppers, Red Onion, Cilantro, & Lime. Topped with Feta and Tortilla Chips - GF, VG Lemon Pepper Chicken* + 6 Pork Carnitas + 5 Filet Mignon Steak Bites* + 12	
<b>ARUGULA SIDE SALAD</b> .....	<b>6</b>
Fresh Arugula, Balsamic-Dijon Vinaigrette, Purple Cabbage, Shaved Parmesan Cheese - GF, VG Applewood Smoked Bacon + 5 Lemon Pepper Chicken* + 6 Filet Mignon Steak Bites* + 12	

# SPARKLING WINE

<b>CAVA</b>	<b>10   36</b>
SPANISH SPARKLING WINE   FLAMA D'OR	
<b>BRUT ROSÉ</b>	<b>11   40</b>
SPANISH SPARKLING ROSÉ   FLAMA D'OR	

# RED WINE

<b>HOUSE RED</b>	<b>12   44</b>
ESTOLA RESERVA   SPAIN	
<b>CÔTES DU RHÔNE</b>	<b>13   48</b>
DOMAINE A. BERTHET-RAYNE   ORGANIC   FRANCE	
<b>LE HUSH SYRAH BLEND</b>	<b>15   56</b>
ARMOUR WINES   WASHINGTON	
<b>MALBEC</b>	<b>13   48</b>
COCORI COT   ORGANIC   FRANCE	

# WHITE & ROSÉ WINE

<b>SOLAL ROSÉ</b>	<b>10   36</b>
BLANVILLE   GRENACHE   FRANCE	
<b>PINOT GRIGIO</b>	<b>11   40</b>
IL BORGO   ITALY	
<b>SAUVIGNON BLANC</b>	<b>14   52</b>
DOMAINE JEAN AUBRON   FRANCE	
<b>WHITE BORDEAUX</b>	<b>12   44</b>
CHATEAU LA CAUSSADE   FRANCE	
<b>UPPER SLOPE CHARDONNAY</b>	<b>15   52</b>
DAVID HILL   WILLAMETTE VALLEY, OR	

# CANS & BOTTLES

<b>MILLER HIGH LIFE 12oz</b> .....	<b>5</b>
<b>GEORGETOWN - Tavern Beer 16oz</b> .....	<b>5</b>
<b>PACÍFICO 12oz</b> .....	<b>5</b>
<b>FUTURE PRIMITIVE - "Nazi Punks Fuck Off!"</b>	
<b>German-Style Pilsner 16oz</b> .....	<b>8</b>
<b>REISSDORF - Kölsch 16.9oz</b> .....	<b>5</b>
<b>GEORGETOWN - Bodhizafa IPA 16oz</b> .....	<b>8</b>
<b>GHOSTFISH - Kick Step IPA (GF) 12oz</b> .....	<b>8</b>
<b>FUTURE PRIMITIVE - "Abolish ICE"</b>	
<b>Hazy IPA 16oz</b> .....	<b>8</b>
<b>YONDER - "Thunderpussy" Cherry Ginger Cider</b> .	<b>10</b>
<b>SLIGHTLY FURRY - Purrfectly Pear Cider 16oz</b> . .	<b>8</b>
<b>2 TOWNS - The Bad Apple Cider 10.5%   12oz</b> . .	<b>8</b>
<b>SEA CIDER - Prohibition 12.5%   6oz</b> .....	<b>14</b>
Hard Cider Aged in Rum-Soaked Bourbon Barrels for 6 Months   Glass Pour	
<b>TOPO CHICO - Sparkling Hard Seltzer 12oz</b> . . . .	<b>6</b>
Strawberry Guava or Mango	

# HAPPY HOUR

Monday | ALL-DAY  
Wednesday - Sunday | Open - 5pm  
Wednesday - Sunday | 9pm - Close



## DRINKS

### MINI MARGARITA . . . \$7

Your Choice of Tequila, Mezcal, or N/A Tequila  
Our Mini Margarita Is Simply a Classic Margarita, Only Smaller!

### THE LOCÖL MULE . . . \$2 OFF

Your Choice of Vodka, Tequila, Gin, or Whiskey.  
Topped with Ginger Beer, Limeade,  
and Skip Rock Blackberry Liqueur. Served on the Rocks.

### ALL WINE GLASS POURS . . . \$2 OFF

### ALL CANS & BOTTLES . . . \$2 OFF

### SELECT DRAFT PINTS . . . \$2 OFF

Rooftop Rotating | Douglas Lager | Yonder Dry Cider

## FOOD

### CARNITAS TACO . . . \$4 EACH

Mexican Pulled Pork, Onion, Cilantro, Lime, Soft Corn Tortilla - GF

### ROASTED VEGGIE TACO . . . \$4 EACH

Roasted Sweet Potatoes, Charred Corn, Poblanos, Black Beans, Feta,  
Purple Cabbage, Avocado-Lime Crema, Soft Corn Tortilla - VG,VO,GF

### CHIPOTLE-LIME SALMON . . . \$4 EACH

Grilled Chipotle-Lime Sockeye Salmon, Mango Salsa, Purple Cabbage,  
Fresh Cilantro, Soft Corn Tortilla - GF

### BREAD & OIL . . . \$4

### SOFT PRETZEL . . . \$4

Beer Cheese + 2 Stoneground Mustard + 1

### DILL PICKLE DIP . . . \$7

Your Choice of Potato Chips or Tortilla Chips

Cream Cheese, Sour Cream, Dill Pickles, House Ranch Seasoning - GF, VG

### BEER CHEESE DIP . . . \$7

Your Choice of Potato Chips or Tortilla Chips

Cheddar, Cream Cheese, Worcestershire, Franks Hot Sauce, Lager - VG

### TWICE BAKED POTATO . . . \$10

A Potato Skin Generously Filled with Sour Cream, Parmesan Cheese,  
Garlic and Chives Mashed Potatoes, Then Baked to Perfection for a  
Second Time and Topped with more Parmesan Cheese - GF, VG

Applewood Smoked Bacon + 5 Pork Carnitas + 5  
Spicy Buffalo Chicken\* + 6 Lemon Pepper Chicken\* + 6  
Filet Mignon Steak Bites\* + 12

### LOCO FOR LOCÖL BURRITO BOWL . . . . . 15

A Bowl of Cilantro Lime Rice Topped with a Mix of Roasted Sweet  
Potatoes, Charred Corn, Poblanos, and Black Beans, Finished with Purple  
Cabbage, Diced Onions, and an Avocado Crema - GF, VG, VO

Pork Carnitas + 5 Taco Chicken\* + 6  
Chipotle-Lime Salmon\* + 7

Garlic Shrimp\* + 7 Filet Mignon Steak Bites\* + 12

### JAMAICAN JERK CHICKEN . . . . . 21

Roasted Chicken Hindquarter Marinated in a Blend of Lime, Allspice,  
Thyme, Green Onion, Garlic, and Scotch Bonnet Peppers. Served with  
Caribbean Coconut Rice and a Refreshing Sweet Mango Salsa - GF

### KILLER TUNA MELT . . . . . 20

Served with Potato Chips or Arugula Salad

Griddled Rustic Sourdough, Melted American and Sharp Cheddar  
Cheeses with a Generous Scoop of Our House Made New York Style  
Albacore Tuna Salad - GFO

### CACIO E PEPE MAC & CHEESE . . . . . 23

Served With Potato Chips or Arugula Salad

Radiatori Pasta in a Cracked Black Pepper Béchamel Sauce, Featuring  
a Blend of Tillamook Sharp White Cheddar, Mozzarella, and Parmesan-  
Reggiano Cheeses - VG

Applewood Smoked Bacon + 5 Spicy Buffalo Chicken\* + 6  
Lemon Pepper Chicken\* + 6



## LOS TACOS LOCÖLS

Served A La Carte

### PORK CARNITAS . . . \$5

Mexican Pulled Pork, Topped with Fresh Cut  
Onion and Cilantro on a Soft Corn Tortilla - GF

### ROASTED VEGGIE . . . \$5

Roasted Sweet Potatoes, With Charred Corn, Poblanos, and Black Beans  
Topped with Feta, Purple Cabbage and an Avocado-Lime Crema on a Soft  
Corn Tortilla- GF, VG, VO

### CHIPOTLE-LIME SALMON . . . \$6

Grilled Chipotle-Lime Sockeye Salmon, Mango Salsa, Purple Cabbage,  
Fresh Cilantro, Soft Corn Tortilla - GF

### CINNAMON & ORANGE CRÈME BRÛLÉE . . . . 12


Mexican Ceylon Cinnamon & Cara Cara Orange Custard with a Hard  
Caramel Crust - GF, VG

### TIRAMISU CHEESECAKE . . . . . 12

Espresso, Kahlua and Mascarpone Cheesecake made in a Mini  
Mason Jar, With a Lady Finger Crust - GF, VG

(GF) Gluten Free (GFO) Gluten Free Option  
(CN) Contains Nuts (CF) Contains Fish (CS) Contains Sesame  
(VG) Vegetarian (V) Vegan (VO) Vegan Option

# COCKTAILS

- THE LOCÖL MULE** . . . . . **12**  
Your Choice of Vodka, Tequila, Gin, or Whiskey.  
Topped with Ginger Beer, Limeade, and Skip Rock Blackberry Liqueur.  
Served on the Rocks
- ESPRESSO MARTINI** . . . . . **14**  
Your Choice of Decaf or Regular Espresso  
Shaken with Mischief Vodka and House Made Kahlua. Served Up
- EMPRESS OF HEARTS** . . . . . **14**  
Empress Indigo Gin, Bluewater Elderflower & Cardamom Liqueur,  
Lemon Juice, Rhubarb Bitters.  
Served Up in a Lavender Sugar Rimmed Glass
- EARL 75** . . . . . **14**  
House Infused Earl Grey Constant Reader Gin, Triple Sec, Lemon,  
Sparkling Cava. Served Up
- OLD FASHIONED AF** . . . . . **16**  
Traveller Whiskey, Fast Penny Amaranico Amaro, Orange Bitters, Orange  
Peel, Luxardo Cherry. Served Over a Large Rock
- COLD BREW OLD FASHIONED** . . . . . **16**  
Pursuit Cold Brew Whiskey, Ghost Owl Rye Whiskey, Fast Penny  
Amaricano Amaro, Orange Bitters, Orange Peel, Luxardo Cherry.  
Served Over a Large Rock
- WEST OF MANHATTAN** . . . . . **16**  
J.P. Trodden Bourbon, Underberg Bitters, Fast Penny Amaranico Amaro,  
Orange Peel. Served Up
- PAPER AIRPLANE** . . . . . **15**  
Ghost Owl Rye Whiskey, Lemon Juice, Highside Rosina, Fast Penny  
Amaricano Amaro. Served Up
- SMOKEY PALOMA** . . . . . **14**  
Granja Mezcal, Limeade, Orange Bitters, Float of Grapefruit Juice, with a  
Tajin Rim. Served Over Rocks in a Tall Glass
- COCONUT ESPRESSO MARTINI** . . . . . **14**  
Your Choice of Decaf or Regular Espresso  
Shaken with Cazcabel Coconut Tequila and House Made Kahlua. Served Up
- MOROCCAN RUBY** . . . . . **15**  
Granja Mezcal, 3 Howls Blood Orange Vodka, Letterpress Arancello Blood  
Orange, Lemon Juice, Saline, Huckleberry Simple. Served Up
- LA JEFA** . . . . . **14**  
Espolón Blanco Tequila, Dolin Blanc Vermouth, Cointreau, Lemon Juice,  
Angostura Bitters. Served Up
- DALI'S LOBSTER** . . . . . **14**  
Espolón Blanco Tequila, Limeade, Grapefruit Juice, Campari. Served Up
- OLD CUBAN** . . . . . **15**  
Bacco 12 Year Rum, Muddled Mint, Lime Juice, Simple,  
Angostura Bitters, Topped with Cava. Served Up
- HUCK SMASH** . . . . . **14**  
Ten to One Caribbean White Rum, Huckleberry Simple, Lime Juice,  
Soda, Mint. Served in a Highball on the Rocks.
- CHILI MAPLE RYE HOT TODDY** . . . . . **14**  
Skip Rock Rye Whiskey, House made Chili Maple Syrup, Orange Slice.  
Served Hot 

# FREE-SPIRITED COCKTAILS

- THE CASE OF THE MONDAY'S HOT TODDY** . . . . **12**  
Non-Alcoholic Whiskey, House Chili Maple Syrup, Orange Slice. Served Hot
- THE LAZARUS** . . . . . **12**  
Fresh Muddled Lime, Blackberry, Ginger Beer, Fentimans Rose Lemonade,  
Tajin rim. Served Up
- THE HUCKLEBERRY LIME RICKEY** . . . . . **12**  
Fresh Muddled Lime, Huckleberry Simple, Limeade, Soda. Served in a Pint  
Glass on the Rocks
- THE NOJITO** . . . . . **8**  
Clever Premium Non-Alcoholic Mojito Cocktail with Lime Wedge.  
Served Over Rocks in a Tall Glass
- THE PHONY NEGRONI** . . . . . **9**  
St. Agrestis Non-Alcoholic Negroni, Orange Peel. Served Up
- THE PHONY WHITE NEGRONI** . . . . . **9**  
St. Agrestis Non-Alcoholic White Negroni, Lemon Peel. Served Up

# N/A BEER, CIDER & WINE

- WELLBEING – N/A Intentional IPA 16oz** . . . . . **8**
- BERO - N/A Hazy IPA 12oz** . . . . . **6**
- WELLBEING – N/A Hellraiser Dark Amber 16oz** . . **8**
- CORONA – N/A Mexican Lager 12oz** . . . . . **6**
- FREMONT – N/A Dark Beer 12oz** . . . . . **6**
- GOLDEN STATE - N/A Dry Cider 16oz** . . . . . **8**
- JØYUS - Non-Alcoholic Rosé 187ml Bottle** . . . . **12**

# N/A BEVERAGES

- APRCH CBD SPARKLING WATER 16oz** . . . . . **6**  
Rotating Flavors
- RAYA - Electrolyte Fruit Water** . . . . . **6**  
Tangerine Water + Yuzu | Pineapple Water + Lychee
- SEATTLE SODA 12oz** . . . . . **4**  
Cola | Diet Cola | Lemon Lime | Root Beer
- GINGER BEER 12oz** . . . . . **5**
- FENTIMANS ROSE LEMONADE 275ml** . . . . . **7**
- HOT TEA** . . . . . **5**
- CUP O' COFFEE** . . . . . **5**

# AFTER-DINNER DIGESTIFS

- UNDERBERG** . . . . . **4**  
Digestive Bitters from Rheinberg, Germany | 44%
- DANSK MJOD – Viking Blod Mead 6oz** . . . . . **14**  
Nordic Honey Wine with Hibiscus & Ginger | 19%