

BUBBLES.....glass / bottle

MIMOSA	12
DOMAINE STE MICHELLE BRUT	11/35
LA MARCA PROSECCO	12/37
LA MARCA PROSECCO SPLIT	16
PIPER SONOMA BRUT	45
VEUVE CLICQUOT	90
VEUVE CLICQUOT, 375ml bottle	55
CHAMBULL	15
BUBBLES & RED BULL	
Watermelon, Tropical or Sugar Free	
FARMSTAND BELLINI	15
CHAMPAGNE + CHOICE OF LIQUEUR:	
Pear, Peach, Marionberry, Loganberry, Raspberry, Cherry	

DRINK PINK.....glass / bottle

ANEW ROSÉ	12/37
HOUSE ROSE, 200ml	9
HOUSE ROSE BRUT, 200ml	9
LOUIS ROEDERER BRUT ROSÉ, 375ml bottle	59

WHITES.....glass / bottle

CHATEAU ST. MICHELLE MIMI CHARDONNAY	12/37
ROMBAUER CHARDONNAY	18/56
ROMBAUER CHARDONNAY, 375ml bottle	32
ERATH PINOT GRIS	13/41
KIM CRAWFORD SAUVIGNON BLANC	14/45

REDS.....glass / bottle

HOUSE RED, 200ml	9
JUSTIN CABERNET SAUVIGNON, 375ml bottle	35
MEIOMI PINOT NOIR, 375ml bottle	24
PERFECT SPANISH SANGRIA	14

BREWS.....16oz/22oz

SCRIMSHAW PILSNER, bottle	9
BLONDE ALE MISSION BREWING, can	12
805 BLONDE ALE, draft	9/12
MODELO, draft	9/12
BALLAST POINT SCULPIN IPA, draft	9/12
MICHELADA	10/13
Modelo, homemade bloody mary mix, lime & olive	
HARD KOMBUCHA, can	12
Lavender Lemonade or Sunset Trio	

BEVERAGES.....

FRIENDSHIP BLEND COFFEE	5
LATTE	5.5
Vanilla, Hazelnut, Chai, Mocha or Lavender +1	
CAPPUCCINO OR ESPRESSO	5.5
NITRO COLD BREW COFFEE	6
RISHI ORGANIC TEA	4.5
GINGER PEACH ICED TEA	4.5
FRESH JUICES	6
SOFT DRINKS	4.5
SAN PELLEGRINO SPARKLING WATER, 1 liter	8
FIJI WATER, 1 liter	8
RED BULL	6

NON-ALCOHOLIC COCKTAILS.....

COCONUTTER	10
Cold brew coffee, coconut cream & chocolate	
HERB AND BERRY	10
Raspberry, lavender, lemon juice & seltzer	
COOL HAND CUKE	10
Cucumber, mint, lemon juice, honey & seltzer	
BLACKBERRY FIZZ	10
Blackberry, lime juice, ginger beer and simple syrup	
SUNRISE ON 17 TH	10
Pineapple juice, blood orange purée and tonic water	

BLOODY MARY BAR.....

PLUMS BLOODY MARY	16
Vodka & homemade bloody mary mix	
HAIL MARY FULL OF BACON	18
Vodka, homemade bloody mary mix & bacon	
BASIL BLOODY MARY	17
Basil infused vodka, lemon & homemade bloody mary mix	
MARIA FUMADO	17
Se Busca Joven Mezcal, serrano bitters, homemade bloody mary mix & lime juice	

ARTISAN COCKTAILS.....

IRISH COFFEE	17
Choice of hot or cold brew coffee, hazelnut infused Irish whiskey, brown sugar & aerated cream	
NO NONSENSE NUTTER	17
Crater Lake Hazelnut Espresso Vodka, cold brew coffee, coconut cream & dark chocolate	
BREAKFAST OLD FASHIONED	17
House infused candied pecan bourbon, maple & bitters	
BASIL HAVEN	17
Gin, cucumber, lemon & elderflower	
APEROL SPRITZ	17
Aperol, prosecco & soda	
PASSION FOR GUAVA	17
Don Q Rum, guava, amaro montenegro, lime juice & passion fruit bitters	
RASPBERRY MOJITO	17
Don Q Rum, raspberry, muddled mint & fresh lime	
CITRA MESA	18
Tito's handmade vodka, blood orange purée, lemon juice & splash of cranberry	
ESPRESSO MARTINI	19
Guillotine Heritage Barrel Aged Vodka, Kahlua, Bailey's Irish Cream, Espresso & simple syrup	
MAI TAI	18
Light rum, pineapple juice, orange juice, grenadine with a dark rum float	
BREAKFAST SHOT	18
Slane Irish Whiskey & butterscotch schnapps served with orange juice & bacon back	
MARGARITA BAR	
FIRE OPAL MARGARITA	17
Tequila, orange liqueur, blood orange purée, simple syrup & tajin rim	
GARDEN PARTY	17
Tequila, cucumber, lemon, lime juice & lavender	
THE EX	17
Tequila, muddled jalapeño, lime juice, orange liqueur & tajin rim	
SUMMER MELON	17
Tequila, lime juice, watermelon liqueur & tajin rim	



RESERVATIONS AVAILABLE ON OPENTABLE

369 E 17th Street Costa Mesa, CA 92627 | www.plumscafe.com | 949-722-7586

PACIFIC NORTHWEST COMFORT FOOD		CREATE YOUR OWN SPECIALTY OMELETTE	21
PLUMS FAMOUS DUTCH BABY	20	Select up to 5 of your favorite ingredients	
A baked deep dish pancake, butter, powdered sugar & lemon		SPINACH & FETA CHEESE OMELETTE	19
GIANT CINNAMON ROLL	20	Aged feta, sautéed spinach, baby tomatoes & olive mix	
House baked cinnamon roll drizzled with icing		DUNGENESS CRAB OMELETTE	38
NORTHWEST BERRY WAFFLE	19	Asparagus & dill hollandaise	
Large waffle, fresh berries & whipping cream		SALADS	
CHOCOLATE BANANA WAFFLE	19	GRANNY SMITH APPLE SALAD	18
Perfect blend of our waffle batter, chocolate chips and cocoa powder, topped with sliced banana, caramel sauce & whipping cream		Gathered greens, dried cranberries, hazelnuts, onions, goat cheese, apple chips & Oregon pinot gris vinaigrette	
COCONUT FRENCH TOAST	19	FREE RANGE CHICKEN OR FREE RANGE SPICY CHICKEN +8	
Strawberries, papaya, banana, orange butter & maple syrup		CHICKEN & CHAR-ROASTED CORN SALAD	20
OREGON TRAIL	20	Free range spicy chicken breast, sweet corn, gathered greens, arugula, baby tomatoes, cilantro, avocado, roasted peppers, pepitas & chipotle lime dressing	
Two buttermilk pancakes, two eggs, your choice of: apple maple sausage, peppered bacon, pepper ham or meatloaf		MESA SHRIMP SALAD	24
THREE PANCAKES, MADE FROM SCRATCH		Mixed greens with cherry tomatoes, grilled pineapple, avocado, tajin spiced shrimp & jalapeño lime dressing	
Buttermilk	16	GRILLED ROMAINE CAESAR SALAD	17
Raspberries & Vanilla Cream	18	Romaine lettuce lightly grilled & topped with shaved parmesan, homemade croutons & Plums caesar dressing	
Blueberries & Lemon Curd	18	CHICKEN +8 OR STEAK +14 OR SALMON +16	
SIGNATURE BREAKFAST ENTREES		BRAZILIAN BOWL	18
SANTA FE EGGS BENEDICT	20	Char-roasted corn, butternut squash, zucchini, avocado, Napa & kale slaw, basmati rice, black beans, cilantro & chipotle lime dressing	
Poached eggs over pepper ham on a baguette, chipotle cilantro hollandaise & Plums potatoes		FREE RANGE SPICY CHICKEN +8	
MAKE IT SERVER STYLE +2		LUNCH CREATIONS WITH CHOICE OF HAND CUT FRIES, PLUMS POTATO SALAD, GATHERED GREEN SALAD OR BOW TIE PESTO PASTA	
HUEVOS RANCHEROS	19	SPICED RUBBED CHICKEN SANDWICH	22
Two over medium eggs, black beans, fresh pico de gallo, avocado, crumbled cheese on top of two corn tortillas & Plums potatoes		Blackened organic chicken, habanero jack cheese, roasted peppers, avocado, caramelized onions & herb mayonnaise on a multigrain ciabatta	
SHIRRED EGGS	18	CAFÉ CHEESEBURGER	20
Baked eggs & parmesan cream, garlic spinach & dill tomato relish on a baguette. Served in a cast iron skillet with Plums potatoes		Ground sirloin beef patty, cheddar cheese, lettuce, tomato, grilled onions, Plums Russian dressing & pickles on a brioche bun	
MAKE IT SERVER STYLE +4		HANGOVER BURGER	24
PESTO AVOCADO SANDWICH	19	Ground sirloin beef patty, over medium egg & peppered bacon, habanero jack, lettuce, tomato & grilled onions on an English muffin	
Two fried eggs with cherry tomatoes, avocado, arugula, pine nuts & pesto on toasted sourdough. Served with one side		RUSTIC FRENCH DIP	24
PLUMS BISCUIT & GRAVY	18	Sliced sirloin steak, caramelized onions, roasted peppers & havarti cheese on a french baguette. Served with Au Jus	
Buttermilk biscuit made from scratch, layered with two fried eggs, tomato, peppered bacon, homemade country turkey sausage gravy & cheddar cheese		BANH MI SANDWICH	20
TRAILBLAZER WRAP	19	Marinated pork, pickled diakon, pickled carrots, arugula, jalapeños, cilantro mayonnaise, & sriracha on a baguette	
Turkey chorizo, cheddar cheese, scrambled eggs, rice, black beans, avocado, cilantro, fire roasted salsa, green salsa, flour tortilla & Plums potatoes		BOYSENBERRY, BACON & BRIE GRILLED CHEESE	18
VIETNAMESE PORK & EGG BOWL	20	Peppered bacon & brie on grilled sourdough with boysenberry compote & a dash of chili flakes	
Marinated pork, two poached eggs, spicy sriracha, cilantro, carrots & scallions with choice of Plums potatoes or Spanish rice		COLD SANDWICHES WITH CHOICE OF HAND CUT FRIES, PLUMS POTATO SALAD, GATHERED GREEN SALAD OR BOW TIE PESTO PASTA	
CAMPFIRE TROUT	28	WILD ALBACORE TUNA SALAD	19
Pan-fired corn meal trout, two eggs any style, two strips of peppered bacon & Plums potatoes		Crispy vegetables, avocado, cilantro, lettuce, tomato, arugula & mayonnaise on nine grain toast	
SMOKED SALMON HASH	25	TUSCAN CHICKEN	20
Sautéed red Plums potatoes, bell peppers, onions & smoked salmon. Topped with two poached eggs & dill hollandaise		Sun dried tomatoes & basil pesto, mozzarella & pine nuts on a baguette	
CRAB OR SMOKED SALMON BENEDICT	38	TURKEY, AVOCADO & PEPPERED BACON	23
Baguette topped with crab or smoked salmon, two poached eggs, dill hollandaise & Plums potatoes		Slow oven roasted turkey, avocado, peppered bacon, lettuce, tomato, cilantro mayonnaise on nine grain toast	
STEEL CUT BANANA OATMEAL BRULÉE	16	BOWL OF HOMEMADE SEASONAL SOUP	12
Caramelized bananas		EXTRAS	
EGGS & OMELETTES		Blueberry Muffin	6
WITH CHOICE OF POTATOES OR SLICED TOMATOES AND TOAST		Everything or Plain Bagel with cream cheese or peanut butter	5
UPGRADE YOUR SIDE TO BERRIES OR TOAST TO A BAKERY ITEM +3		Biscuit & Gravy	10
TWO EGGS ANY STYLE	19	Side of Sausage - 3 links	12
Your choice of apple maple sausage, peppered bacon, pepper ham or meatloaf		Side of Bacon - 4 slices	11
FLAT IRON STEAK & TWO EGGS	32		
Plums dry rub prime flat iron steak			

Parties of 5 or more a gratuity of 18% will be added. No split checks or more than 3 Credit Cards per ticket.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have any allergies, please alert us as not all ingredients are listed.