

BUBBLES.....glass / bottle

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|---|-------|
| MIMOSA | 11 |
| DOMAINE STE MICHELLE BRUT | 10/32 |
| LA MARCA PROSECCO | 11/34 |
| PIPER SONOMA BRUT | 45 |
| VEUVE CLICQUOT | 90 |
| FARMSTAND BELLINI | 14 |
| CHAMPAGNE + CHOICE OF LIQUEUR: Pear, Peach, Marionberry, Loganberry, Raspberry, Cherry | |

WHITES.....glass / bottle

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| CHATEAU ST. MICHELLE MIMI CHARDONNAY | 11/36 |
| ROMBAUER CHARDONNAY | 18/54 |
| ROMBAUER CHARDONNAY, 375ml bottle | 29 |
| ERATH PINOT GRIS | 12/36 |
| KIM CRAWFORD SAUVIGNON BLANC | 13/38 |

REDS.....glass / bottle

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| HOUSE RED, 200ml | 9 |
| JUSTIN CABERNET SAUVIGNON, 375ml bottle | 35 |
| MEIOMI PINOT NOIR, 375ml bottle | 24 |

BEERS.....

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| SCRIMSHAW PILSNER, bottle | 9 |
| BLONDE ALE MISSION BREWING, can | 12 |
| MODELO, draft 22oz. | 12 |
| HAZY LITTLE THING IPA, draft 22oz. | 12 |
| SCULPIN BALLAST POINT, draft 22oz. | 12 |
| MICHELADA | 13 |
| Modelo, homemade bloody mary mix, lime & olive | |

DRINK PINK.....glass / bottle

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| ANEW ROSÉ | 11/34 |
| HOUSE ROSE, 200ml | 9 |
| HOUSE ROSE BRUT, 200ml | 9 |
| LOUIS ROEDERER BRUT ROSÉ, 375ml bottle | 59 |

BEVERAGES.....

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| FRIENDSHIP BLEND COFFEE | 4.5 |
| LATTE | 5.5 |
| Vanilla, Hazelnut, Chai, Mocha or Lavender | |
| DIRTY CHAI LATTE | 6.5 |
| CAPPUCCINO | 5.5 |
| NITRO COLD BREW COFFEE | 6 |
| CHAI TEA | 4.5 |
| RISHI ORGANIC TEA | 4.5 |
| GINGER PEACH ICED TEA | 4.5 |
| FRESH JUICES | 5 |
| SOFT DRINKS | 4 |
| SAN PELLEGRINO SPARKLING WATER, 1 liter | 8 |
| FIJI WATER, 1 liter | 8 |

NON-ALCOHOLIC COCKTAILS.....

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|---|---|
| COCONUTTER | 9 |
| Cold brew coffee, coconut cream & chocolate | |
| HERB AND BERRY | 9 |
| Raspberry, lavender, lemon & seltzer | |
| COOL HAND CUKE | 9 |
| Cucumber, mint, lemon, honey & seltzer | |
| TOMMY BEAR | 9 |
| Cold brew coffee with honey syrup & vanilla | |

ARTISAN COCKTAILS.....

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|---|----|
| IRISH COFFEE | 16 |
| Choice of hot or cold brew coffee, hazelnut infused Irish whiskey, brown sugar & aerated cream | |
| NO NONSENSE NUTTER | 15 |
| Hazelnut espresso vodka, cold brew coffee, coconut cream & dark chocolate | |
| HIBISCUS MULE | 15 |
| House infused hibiscus tea tequila, lime & ginger beer | |
| BREAKFAST OLD FASHIONED | 16 |
| House infused candied pecan bourbon, maple & bitters | |
| THE CASITA | 15 |
| Vodka, pomegranate, lime, orange liqueur & orange blossom water | |
| BASIL HAVEN | 15 |
| Gin, cucumber, lemon & elderflower | |
| APEROL SPRITZ | 15 |
| Aperol, prosecco & soda | |
| THE BEAR NECESSITIES | 15 |
| Mezcal, grapefruit, honey, lime & passion fruit bitters | |
| PASSION FOR GUAVA | 14 |
| Light rum, guava, amaro montenegro, lime, passion fruit & bitters | |
| PAIN RELIEVER | 14 |
| Light rum, pineapple, coconut cream, OJ, nutmeg & mint | |
| RASPBERRY MOJITO | 15 |
| Rum, raspberry, muddled mint & lime | |
| CITRA MESA | 15 |
| Vodka, blood orange purée, lemon & splash of cranberry | |
| BLOODY MARY BAR | |
| PLUMS BLOODY MARY | 13 |
| Vodka & homemade bloody mary mix | |
| HAIL MARY FULL OF BACON | 15 |
| Vodka, homemade bloody mary mix & bacon | |
| BASIL BLOODY MARY | 14 |
| Basil infused vodka, lemon & homemade bloody mary mix | |
| MARIA FUMADO | 14 |
| Mezcal, serrano bitters, homemade bloody mary mix & fresh lime | |
| MARGARITA BAR | |
| PLUMS MARGARITA | 14 |
| Tequila, orange liqueur, sweet & sour with salt or tajin rim | |
| CANNON BEACH MARGARITA | 15 |
| Tequila, orange liqueur, blackberry purée, simple syrup & muddled lime | |
| FIRE OPAL MARGARITA | 15 |
| Tequila, orange liqueur, blood orange purée, simple syrup & muddled lime with salt or tajin rim | |
| GARDEN PARTY | 15 |
| Tequila, cucumber, lemon, lime & lavender | |
| THE EX | 15 |
| Tequila, muddled jalapeño, fresh lime & orange liqueur with salt or tajin rim | |



RESERVATIONS AVAILABLE ON OPENTABLE

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

PACIFIC NORTHWEST COMFORT FOOD

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| PLUMS FAMOUS DUTCH BABY | 17 |
| A baked deep dish pancake, butter, powdered sugar & lemon TWO STRIPS PEPPER BACON + 4 / FRESH BERRIES + 5 | |
| NORTHWEST BERRY WAFFLE | 18 |
| Large waffle, fresh berries & whipping cream TWO STRIPS PEPPER BACON + 4 | |
| CHOCOLATE BANANA WAFFLE | 17 |
| Perfect blend of our waffle batter, chocolate chips and cocoa powder, topped with sliced banana, caramel sauce & whipping cream | |
| COCONUT FRENCH TOAST | 19 |
| Strawberries, papaya, banana, orange butter & maple syrup TWO STRIPS PEPPER BACON + 4 | |
| OREGON TRAIL | 19 |
| Two buttermilk pancakes, two eggs, your choice of: apple maple sausage, pepper bacon, pepper ham or meatloaf | |
| THREE PANCAKES, MADE FROM SCRATCH | |
| Buttermilk | 16 |
| Raspberries & Vanilla Cream | 18 |
| Hazelnut & Boysenberry Compote | 18 |
| Blueberries & Lemon Curd | 18 |
| SIGNATURE BREAKFAST ENTREES | |
| SANTA FE EGGS BENEDICT | 19 |
| Poached eggs over peppered ham on a baguette, chipotle cilantro hollandaise & Plums potatoes | |
| SHIRRED EGGS | 17 |
| Baked eggs & parmesan cream, garlic spinach & dill tomato relish on a baguette. Served in a cast iron skillet with Plums potatoes | |
| PLUMS BISCUIT & GRAVY | 17 |
| Buttermilk biscuit made from scratch, layered with two fried eggs, tomato, pepper bacon, homemade country turkey sausage gravy & cheddar cheese | |
| TRAILBLAZER WRAP | 17 |
| Turkey chorizo, cheddar cheese, scrambled eggs, rice, black beans, avocado, cilantro, fire roasted salsa, green salsa, flour tortilla & Plums potatoes | |
| VIETNAMESE PORK & EGG BOWL | 19 |
| Marinated pork, two poached eggs, spicy sriracha, cilantro, carrots, scallions & Plums potatoes | |
| CAMPFIRE TROUT | 25 |
| Pan-fired corn meal trout, two eggs any style, two strips of pepper bacon & Plums potatoes | |
| SMOKED SALMON HASH | 24 |
| Sautéed red Plums potatoes, bell peppers, onions & smoked salmon. Topped with two poached eggs & dill hollandaise | |
| CRAB OR SMOKED SALMON BENEDICT | 38 |
| Baguette topped with crab or smoked salmon, two poached eggs, dill hollandaise & Plums potatoes | |
| EGGS & OMELETTES WITH CHOICE OF SIDE | |
| Your choice of apple maple sausage, pepper bacon, pepper ham or meatloaf & nine grain toast | |
| TWO EGGS ANY STYLE | 17 |
| FLAT IRON STEAK & TWO EGGS | 29 |
| Plums dry rub prime flat iron steak | |
| YOUR SPECIALTY OMELETTE | 18 |
| Select up to 5 of your favorite ingredients | |
| SPINACH & FETA CHEESE OMELETTE | 19 |
| Aged feta, sautéed spinach, baby tomatoes & olive mix | |
| DUNGENESS CRAB OMELETTE | 38 |
| Asparagus & dill hollandaise | |

SALADS

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| GRANNY SMITH APPLE SALAD | 18 |
| Gathered greens, dried cranberry, hazelnuts, onions, goat cheese, apple chips & Oregon pinot gris vinaigrette FREE RANGE CHICKEN + 6 OR FREE RANGE SPICY CHICKEN + 6 | |
| CHICKEN & CHAR-ROASTED CORN SALAD | 19 |
| Free range spicy chicken breast, sweet corn, gathered greens arugula, baby tomatoes, cilantro, avocado, roasted peppers, pepitas & chipotle lime dressing | |
| LAYERED LOUIE SALAD | 38 |
| Crab or bay shrimp, mixed greens layered with tomatoes, cucumbers & a sliced hard boiled egg. Served with louie dressing on the side | |
| STEAK SALAD | 29 |
| Delicate mixture of butter lettuce & greens. Topped with onion, potatoes, blue cheese, apples & sliced flat iron steak. Served with Oregon pinot gris vinaigrette | |
| BRAZILIAN BOWL | 16 |
| Char-roasted corn, butternut squash, zucchini, avocado, Napa & kale slaw, basmati rice, black beans, cilantro & chipotle lime dressing FREE RANGE SPICY CHICKEN + 6 | |
| LUNCH CREATIONS WITH CHOICE OF HAND CUT FRIES OR GATHERED GREEN SALAD | |
| SPICED RUBBED CHICKEN SANDWICH | 18 |
| Blackened organic chicken, habanero jack cheese, roasted peppers, avocado, caramelized onions & herb mayonnaise on a multi grain ciabatta | |
| BBQ MEATLOAF SANDWICH | 18 |
| Plums meatloaf, arugula, caramelized onions, over medium egg, chipotle BBQ sauce on a brioche bun with herb mayonnaise | |
| CAFÉ CHEESEBURGER | 17 |
| Ground sirloin beef patty, cheddar cheese, lettuce, tomato, grilled onions, Plums Russian dressing & pickles on a brioche bun | |
| HANGOVER BURGER | 22 |
| Ground sirloin beef patty, over medium egg & pepper bacon, habanero jack, lettuce, tomato & grilled onions on an English muffin | |
| LAMB BURGER | 26 |
| Seasoned lamb patty, topped with butter lettuce, grilled onions, tomato, feta cheese & tzatziki sauce on a brioche bun | |
| RUSTIC FRENCH DIP | 20 |
| Sliced sirloin steak, caramelized onions, roasted peppers & havarti cheese on a french baguette. Served with Au Jus | |
| COLD SANDWICHES WITH CHOICE OF HAND CUT FRIES OR GATHERED GREEN SALAD | |
| WILD ALBACORE TUNA SALAD | 19 |
| Crispy vegetables, cilantro & vinaigrette on nine grain toast | |
| TUSCAN CHICKEN | 19 |
| Sun dried tomatoes & basil pesto, mozzarella & pine nuts on a baguette | |
| NORTHWEST TURKEY & CRANBERRY RELISH | 19 |
| Sprouts, lettuce, tomato, dijon & cream cheese on a baguette | |
| TURKEY, AVOCADO & PEPPER BACON | 19 |
| Slow oven roasted turkey, avocado, pepper bacon, lettuce, tomato, cilantro mayonnaise on nine grain toast | |
| HALF SANDWICH & MIXED GREEN SALAD | 16 |
| BOWL OF HOMEMADE SEASONAL SOUP | 12 |
| FRESH MIXED BERRY BOWL & LEMON POPPY SEED CURD | 18 |
| 12oz of blueberries, blackberries, raspberries & strawberries | |
| STEEL CUT BANANA OATMEAL BRULÉE | 15 |
| Caramelized bananas | |