

BUBBLES.....glass / bottle

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|---|-------|
| 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 |
| Watermelon & Passionfruit | |
| FARMSTAND BELLINI | 15 |
| CHAMPAGNE + CHOICE OF LIQUEUR: Pear, Peach, Marionberry, Loganberry, Raspberry, Cherry | |

WHITES.....glass / bottle

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|--------------------------------------|-------|
| 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

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

BREWS.....16oz/22oz

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

DRINK PINK.....glass / bottle

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|--|-------|
| ANEW ROSÉ | 12/37 |
| 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 | |
| CAPPUCCINO | 5.5 |
| NITRO COLD BREW COFFEE | 6 |
| 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 |
| RED BULL | 6 |

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 | |

ARTISAN COCKTAILS.....

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|---|----|
| 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, fresh lime & 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 & splash of cranberry | |
| ESPRESSO MARTINI | 18 |
| 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 | |
| BLOODY MARY BAR | |
| PLUMS BLOODY MARY | 15 |
| Vodka & homemade bloody mary mix | |
| HAIL MARY FULL OF BACON | 17 |
| Vodka, homemade bloody mary mix & bacon | |
| BASIL BLOODY MARY | 16 |
| Basil infused vodka, lemon & homemade bloody mary mix | |
| MARIA FUMADO | 16 |
| Se Busca Joven Mezcal, serrano bitters, homemade bloody mary mix & fresh lime | |
| MARGARITA BAR | |
| FIRE OPAL MARGARITA | 17 |
| Tequila, orange liqueur, blood orange purée, simple syrup & tajin rim | |
| GARDEN PARTY | 17 |
| Tequila, cucumber, lemon, lime & lavender | |
| THE EX | 17 |
| Tequila, muddled jalapeño, fresh lime, orange liqueur & tajin rim | |
| SUMMER MELON | 17 |
| Tequila, fresh lime juice, watermelon liqueur & tajin rim | |

plums
C A F E

RESERVATIONS AVAILABLE ON OPENTABLE

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

PACIFIC NORTHWEST COMFORT FOOD

PLUMS FAMOUS DUTCH BABY 20

A baked deep dish pancake, butter, powdered sugar & lemon
TWO STRIPS OF PEPPERED BACON + 5 OR FRESH BERRIES + 6

GIANT CINNAMON ROLL 19

House baked cinnamon roll drizzled with icing

NORTHWEST BERRY WAFFLE 19

Large waffle, fresh berries & whipping cream
TWO STRIPS OF PEPPERED BACON + 5

CHOCOLATE BANANA WAFFLE 19

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 OF PEPPERED BACON + 5

OREGON TRAIL 20

Two buttermilk pancakes, two eggs, your choice of:
apple maple sausage, peppered bacon, pepper ham or meatloaf

THREE PANCAKES, MADE FROM SCRATCH 16

Buttermilk

Raspberries & Vanilla Cream 18

Blueberries & Lemon Curd 18

SIGNATURE BREAKFAST ENTREES

SANTA FE EGGS BENEDICT 20

Poached eggs over pepper ham on a baguette, chipotle
cilantro hollandaise & Plums potatoes

SERVER BENEDICT 22

Poached eggs with peppered bacon & avocado. Served on a
baguette and topped with chipotle cilantro hollandaise. Served
with Plums Potatoes

HUEVOS RANCHEROS 19

Two over medium eggs, black beans, fresh pico de gallo, avocado,
crumbled cheese on top of two corn tortillas & Plums potatoes

SHIRRED EGGS 18

Baked eggs & parmesan cream, garlic spinach & dill tomato relish
on a baguette. Served in a cast iron skillet with Plums potatoes

PLUMS BISCUIT & GRAVY 18

Buttermilk biscuit made from scratch, layered with two fried
eggs, tomato, peppered bacon, homemade country turkey
sausage gravy & cheddar cheese

TRAILBLAZER WRAP 19

Turkey chorizo, cheddar cheese, scrambled eggs, rice, black
beans, avocado, cilantro, fire roasted salsa, green salsa, flour
tortilla & Plums potatoes

VIETNAMESE PORK & EGG BOWL 20

Marinated pork, two poached eggs, spicy sriracha, cilantro,
carrots & scallions with choice of Plums potatoes or Spanish rice

CAMPFIRE TROUT 28

Pan-fired corn meal trout, two eggs any style, two strips of
peppered bacon & Plums potatoes

SMOKED SALMON HASH 25

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

STEEL CUT BANANA OATMEAL BRULÉE 16

Caramelized bananas

EGGS & OMELETTES

WITH CHOICE OF POTATOES OR SLICED TOMATOES AND TOAST

UPGRADE YOUR SIDE TO BERRIES OR TOAST TO A BAKERY ITEM + 3

TWO EGGS ANY STYLE 19

Your choice of apple maple sausage, peppered bacon,
pepper ham or meatloaf

FLAT IRON STEAK & TWO EGGS 32

Plums dry rub prime flat iron steak

CREATE YOUR OWN SPECIALTY OMELETTE 21

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

GRANNY SMITH APPLE SALAD 18

Gathered greens, dried cranberries, hazelnuts, onions,
goat cheese, apple chips & Oregon pinot gris vinaigrette
FREE RANGE CHICKEN OR FREE RANGE SPICY CHICKEN + 8

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

BRAZILIAN BOWL 18

Char-roasted corn, butternut squash, zucchini, avocado,
Napa & kale slaw, basmati rice, black beans, cilantro &
chipotle lime dressing
FREE RANGE SPICY CHICKEN + 8

GRILLED ROMAINE CAESAR SALAD 17

Romaine lettuce lightly grilled & topped with shaved
parmesan, homemade croutons & Plums caesar dressing
CHICKEN + 8 OR STEAK + 14 OR SALMON + 16

LUNCH CREATIONS WITH CHOICE OF HAND CUT FRIES,

PLUMS POTATO SALAD OR GATHERED GREEN SALAD

SPICED RUBBED CHICKEN SANDWICH 22

Blackened organic chicken, habanero jack cheese, roasted
peppers, avocado, caramelized onions & herb mayonnaise
on a multigrain ciabatta

BBQ MEATLOAF SANDWICH 22

Plums meatloaf, arugula, caramelized onions, over medium egg,
chipotle BBQ sauce on a brioche bun with herb mayonnaise

CAFÉ CHEESEBURGER 20

Ground sirloin beef patty, cheddar cheese, lettuce, tomato,
grilled onions, Plums Russian dressing & pickles on a brioche bun

HANGOVER BURGER 24

Ground sirloin beef patty, over medium egg & peppered
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 24

Sliced sirloin steak, caramelized onions, roasted peppers &
havarti cheese on a french baguette. Served with Au Jus

BANH MI SANDWICH 20

Marinated pork, pickled diakon, pickled carrots, arugula,
jalapeños, cilantro mayonnaise, & sriracha on a baguette

BOYSENBERRY, BACON & BRIE GRILLED CHEESE 18

Peppered bacon & brie on grilled sourdough with boysenberry
compote & a dash of chili flakes

COLD SANDWICHES WITH CHOICE OF HAND CUT FRIES,

PLUMS POTATO SALAD OR GATHERED GREEN SALAD

WILD ALBACORE TUNA SALAD 19

Crispy vegetables, avocado, cilantro, lettuce, tomato,
arugula & mayonnaise on nine grain toast

TUSCAN CHICKEN 20

Sun dried tomatoes & basil pesto, mozzarella & pine nuts
on a baguette

TURKEY, AVOCADO & PEPPERED BACON 23

Slow oven roasted turkey, avocado, peppered bacon, lettuce,
tomato, cilantro mayonnaise on nine grain toast

BOWL OF HOMEMADE SEASONAL SOUP 12

EXTRAS

Blueberry Muffin 5

Everything or Plain Bagel 4

Biscuit & Gravy 8

Side Sausage 12

Side Bacon 10

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.