

BUBBLES.....glass / bottle

MIMOSA	12
CHAMDEVILLE BRUT	11/35
LA MARCA PROSECCO	14/38
LA MARCA PROSECCO SPLIT	14
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

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

WHITES.....glass / bottle

SEASONAL DRAFT WINE	9
CHATEAU ST. MICHELLE MIMI CHARDONNAY	12/37
ROMBAUER CHARDONNAY	18/56
ROMBAUER CHARDONNAY, 375ml bottle	32
J VINEYARDS PINOT GRIS	13/41
KIM CRAWFORD SAUVIGNON BLANC	14/45
TREFETHEN DRY REISLING	14/45

REDS.....glass / bottle

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

BREWS.....16oz/22oz

SCRIMSHAW PILSNER, bottle	9
BLONDE ALE MISSION BREWING, can	12
MODELO, draft	9/12
BALLAST POINT SCULPIN IPA, draft	9/12
MICHELADA	10/13
Modelo, homemade bloody mary mix, lime & orange slices with a tajin rim	

BEVERAGES.....

FRIENDSHIP BLEND COFFEE	5
LATTE	5.5
Vanilla, Hazelnut, Chai, Mocha, Lavender or Matcha	+1
Oat Milk or Almond Milk	+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	
STRAWBERRY BLOSSOM	10
Fresh strawberries muddled with mint & honey topped with lemon juice and sparkling water	
MIONETTO SPARKLING WINE	10
Alcohol removed	

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, fuego 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	
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	
SUNSET SPRITZ	12
Sparkling wine, blood orange puree & a splash of sparkling water	
GIN & JAM	17
Empress Elderflower Rose Gin, lemon juice, raspberry jam, Chambord & a lemon twist	
HOT HONEY	17
Whiskey, Sweet vermouth, bitters & hot honey. Garnish with your very own hot honey wand	
MILK & CEREAL	17
Dirty Monkey banana peanut butter whiskey, Kahula & cream. Served with a spoonful of cereal	
CHAMPAGNE MARGARITA	18
Don Fulano Tequila, cointreau, lime, simple syrup & topped with a champagne float	
ROSE SPRITZ	17
Empress Elderflower Rose Gin, elderflower liqueur, lemon juice topped with fresh mint & prosecco	
THE AURORA	17
Empress Elderflower Rose Gin, lime juice, honey syrup, cinnamon, coconut cream & coconut shavings	
LAVENDER HAZE	17
Empress Indigo Gin & lemonade	
MARGARITA BAR	
FIRE OPAL MARGARITA	17
Tequila, orange liqueur, blood orange purée, simple syrup & tajin rim	
GARDEN PARTY	17
Don Fulano Tequila, cucumber, lemon, lime juice & lavender	
SUMMER MELON	17
Tequila, lime juice, watermelon liqueur & tajin rim	
BLUEBERRY COCONUT MARGARITA	17
Tequila, fresh blueberries, orange liqueur, lime juice & coconut cream	



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

GIANT CINNAMON ROLL 20

House baked cinnamon roll drizzled with icing

NORTHWEST BERRY WAFFLE 19

Large Belgian waffle, fresh berries & whipping cream

CHOCOLATE BANANA WAFFLE 19

Perfect blend of our waffle batter, chocolate chips and cocoa powder, topped with sliced banana, caramel sauce & whipping cream

HOT HONEY CHICKEN & WAFFLES 20

Fried chicken lollipops served with a perfectly golden waffle, paired with hot honey & country turkey sausage gravy

COCONUT FRENCH TOAST 19

Strawberries, papaya, banana, orange butter & maple syrup

OREGON TRAIL 20

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

LUMBERJACK STACK 24

Three buttermilk pancakes layered with bbq pulled pork, topped with crispy onions, jalapeños, and one sunny-side up egg, served with bourbon butter

THREE PANCAKES, MADE FROM SCRATCH 16

Buttermilk

Raspberries & Vanilla Cream 18

Blueberries & Lemon Curd 18

SIGNATURE BREAKFAST ENTRÉES**BRUNCH CROSTINI PLATE (choice of 3) 18**

- Fresh berries, vanilla mascarpone & fresh mint
- Apple, ham, honey & brie
- Hummus & garlic thyme mushrooms
- Hummus, avocado, baby tomatoes, feta & olive mixture
- Smoked salmon, dill cream cheese, red onion & capers
- Brie & bacon jam

SANTA FE EGGS BENEDICT 20

Two poached eggs over peppered ham on a baguette, chipotle cilantro hollandaise & Plums potatoes

MAKE IT SERVER STYLE +2**HUEVOS RANCHEROS 19**

Two over medium eggs, black beans, ranchero sauce, 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

MAKE IT SERVER STYLE +4**SWEET POTATO HASH 17**

Sweet potato baked with over-medium eggs, parmesan & served on sautéed spinach. Topped with crispy bacon, green onion & a hot honey drizzle

PESTO AVOCADO TOAST 19

Two fried eggs with cherry tomatoes, avocado, arugula, pine nuts & pesto on a slice of sourdough toast. Served open-faced 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-fried 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

SMOKED SALMON BENEDICT 25

Two poached eggs over 4 ounces of smoked salmon on a baguette, dill hollandaise & Plums potatoes

MAKE IT A CRAB BENEDICT +13**EGGS & OMELETTES****WITH CHOICE OF POTATOES OR SLICED TOMATOES AND TOAST****UPGRADE YOUR SIDE TO BERRIES OR TOAST TO A BAKERY ITEM +3****GLUTEN FREE BREAD AVAILABLE UPON REQUEST +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 rubbed 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, fresh julienne apples, apple chips & Oregon pinot gris vinaigrette

FREE RANGE CHICKEN OR FREE RANGE SPICY CHICKEN +8**CHICKEN & CHAR-ROASTED CORN SALAD 20**

Free range spicy chicken breast, sweet corn, gathered greens, arugula, baby tomatoes, cilantro, avocado, roasted peppers, pepitas & chipotle lime dressing

GRILLED ROMAINE CAESAR SALAD 18

Romaine lettuce lightly grilled & topped with shaved parmesan, homemade croutons & Plums caesar dressing

CHICKEN +8 OR STEAK +14 OR SALMON +16**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**SPICY BBQ CHICKEN SALAD 20**

Crisp Romaine tossed with ranch dressing & topped with black beans, roasted corn, avocado, red onion, cherry tomatoes, spicy chicken, fried jalapeño slices, cilantro & a drizzle of BBQ sauce

LUNCH CREATIONS WITH CHOICE OF HAND CUT FRIES,**PLUMS POTATO SALAD, GATHERED GREEN SALAD OR BOW TIE PESTO PASTA****LOADED PATTY MELT 22**

A ground sirloin beef patty grilled on sourdough with cheddar cheese, grilled mushrooms, onions & jalapenos

SPICED RUBBED CHICKEN SANDWICH 22

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

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 cheese, lettuce, tomato & grilled onions on an English muffin

PULLED PORK SANDWICH 24

BBQ pulled pork with Swiss cheese, bacon, cilantro mayonnaise, crispy onions and jalapeños, served on a baguette

RUSTIC FRENCH DIP 24

Sliced sirloin steak, caramelized onions, roasted peppers & havarti cheese on a 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 19

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, GATHERED GREEN SALAD OR BOW TIE PESTO PASTA****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

EXTRAS

Blueberry Muffin 6

Everything or Plain Bagel with cream cheese or peanut butter 5

Biscuit & Gravy 10

Side of Sausage - 3 links 12

Side of Bacon - 4 slices 11

Fresh Baked Scone - Rosemary Cheddar or Boysenberry 3

Bowl of Homemade Seasonal Soup 13

Steel Cut Banana Oatmeal brulée with caramelized bananas 16

DELIGHTFUL DESSERTS 10

Lemon Bar, Brownie Bar, Pecan Bar, Chocolate Mouse Tart, Berry Tart, Lemon Curd Tart or Ice Cream Sundae

Parties of 5 or more may have a gratuity of 18% added. No split checks or more than 3 Credit Cards per ticket. To ensure we can provide service to all our valued customers we enforce a 90 minute seating time limit per table. 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.