

**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	95
VEUVE CLICQUOT, 375ml bottle	60
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 BRUT ROSÉ, 200ml	9
LOUIS ROEDERER BRUT ROSÉ, 375ml bottle	59

**WHITES**.....glass / bottle

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
BALLAST POINT SCULPIN IPA, draft	9/12
CORONA PREMIER, draft	9/12
MODELO, draft	9/12
MICHELADA	10/13
Modelo, homemade bloody mary mix, lime & orange slices with a tajin rim	

**BEVERAGES**.....

FRIENDSHIP BLEND COFFEE	5
LATTE	6
Vanilla, Hazelnut, Chai, Mocha, Lavender or Matcha	+1
Oat Milk or Almond Milk	+1
CAPPUCCINO OR ESPRESSO	6
NITRO COLD BREW COFFEE	6
RISHI ORGANIC TEA	5
GINGER PEACH ICED TEA	5
FRESH JUICES	6
SOFT DRINKS	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 <sup>TH</sup>	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
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	
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	
LAVENDER DREAM LEMON DROP	17
Empress Indigo Gin, Triple Sec, lemon juice & lavender simple syrup. Served with a sugar rim & a lemon wheel.	
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	
DESERT EMBER	17
Se Busca Mezcal, Disaronno, lime juice, dash of Tabasco & bitters. Garnished with a lime wheel.	
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** 22  
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** 21  
Two buttermilk pancakes, two eggs, your choice of apple maple sausage, peppered bacon, peppered ham or meatloaf

**LUMBERJACK STACK** 26  
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**  
Buttermilk 16  
Raspberries & Vanilla Cream 18  
Blueberries & Lemon Curd 18

## SIGNATURE BREAKFAST ENTRÉES.....

**SANTA FE EGGS BENEDICT** 22  
Two poached eggs over peppered ham on a baguette, chipotle cilantro hollandaise & Plums potatoes  
**MAKE IT SERVER STYLE +2**

**HUEVOS RANCHEROS** 20  
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** 19  
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** 18  
Sweet potato baked with over medium eggs, parmesan & served on sautéed spinach. Topped with crispy bacon, green onions & a hot honey drizzle

**PESTO AVOCADO TOAST** 20  
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** 20  
Buttermilk biscuit made from scratch, layered with two fried eggs, tomato, peppered bacon, homemade country turkey sausage gravy & cheddar cheese

**BREAKFAST SANDWICH** 22  
The perfect sandwich stacked with two over medium eggs, crispy bacon, avocado, arugula, cheddar cheese, and cilantro mayonnaise. Served on your choice of bread with Plums potatoes.

**TRAILBLAZER WRAP** 22  
Turkey chorizo, cheddar cheese, scrambled eggs, rice, black beans, avocado, cilantro, fire roasted salsa, green salsa, flour tortilla & Plums potatoes

**VIETNAMESE PORK & EGG BOWL** 22  
Marinated pork, two poached eggs, spicy sriracha, cilantro, carrots & scallions with choice of Plums potatoes or Spanish rice

**CAMPFIRE TROUT** 30  
Trout dipped in corn meal pan fried, two eggs any style, two strips of peppered bacon & Plums potatoes

**SMOKED SALMON HASH** 27  
Sautéed red Plums potatoes, bell peppers, onions & smoked salmon. Topped with two poached eggs & dill hollandaise

**SMOKED SALMON BENEDICT** 27  
Two poached eggs over 4 ounces of smoked salmon on a baguette, dill hollandaise & Plums potatoes  
**MAKE IT A CRAB BENEDICT +13**

**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

**\*PLUMS POTATOES CONTAIN PORK\***  
**SPLIT PLATES +6**

## 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** 21  
Your choice of apple maple sausage, peppered bacon, peppered ham or meatloaf

**FLAT IRON STEAK & TWO EGGS** 34  
Plums dry rubbed prime flat iron steak

**CREATE YOUR OWN SPECIALTY OMELETTE** 23  
Select up to 5 of your favorite ingredients

**SPINACH & FETA CHEESE OMELETTE** 20  
Aged feta, sautéed spinach, baby tomatoes & olive mix

**DUNGENESS CRAB OMELETTE** 40  
Asparagus & dill hollandaise

## LUNCH CREATIONS WITH CHOICE OF HAND CUT FRIES, PLUMS POTATO SALAD, GATHERED GREEN SALAD OR BOW TIE PESTO PASTA

**LOADED PATTY MELT** 23  
A ground sirloin beef patty grilled on sourdough with cheddar cheese, grilled mushrooms, onions & jalapenos

**SPICED RUBBED CHICKEN SANDWICH** 23  
Blackened organic chicken, habanero jack cheese, roasted peppers, avocado, caramelized onions & herb mayonnaise on a multigrain ciabatta

**CAFE CHEESEBURGER** 21  
Ground sirloin beef patty, cheddar cheese, lettuce, tomato, grilled onions, Plums Russian dressing & pickles on a brioche bun

**HANGOVER BURGER** 25  
Ground sirloin beef patty, over medium egg & peppered bacon, habanero jack cheese, lettuce, tomato & grilled onions on an English muffin

**RUSTIC FRENCH DIP** 25  
Sliced sirloin steak, caramelized onions, roasted peppers & havarti cheese on a baguette, served with Au Jus

**BANH MI SANDWICH** 21  
Marinated pork, pickled diakon, pickled carrots, arugula, jalapeños, cilantro mayonnaise, & sriracha on a baguette

**BOYSENBERRY, BACON & BRIE GRILLED CHEESE** 20  
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** 20  
Crispy vegetables, avocado, cilantro, lettuce, tomato, arugula & mayonnaise on nine grain toast

**TUSCAN CHICKEN** 22  
Marinated chicken breast with sun dried tomatoes, basil pesto, mozzarella & pine nuts on a baguette

**TURKEY, AVOCADO & PEPPERED BACON** 24  
Slow oven roasted turkey, avocado, peppered bacon, lettuce, tomato, cilantro mayonnaise on nine grain toast

## SALADS.....

**GRANNY SMITH APPLE SALAD** 19  
Gathered greens, dried cranberries, hazelnuts, onions, goat cheese, fresh julienne green apples, apple chips & Oregon pinot gris vinaigrette  
**FREE RANGE CHICKEN OR FREE RANGE SPICY CHICKEN +8**

**CHICKEN & CHAR-ROASTED CORN SALAD** 22  
Free range spicy chicken breast, sweet corn, gathered greens, arugula, baby tomatoes, cilantro, avocado, roasted peppers, pepitas & chipotle lime dressing

**GRILLED ROMAINE CAESAR SALAD** 19  
Romaine lettuce lightly grilled & topped with shaved parmesan, homemade croutons & Plums caesar dressing  
**CHICKEN +8 OR STEAK +14 OR SALMON +16**

**SPICY BBQ CHICKEN SALAD** 22  
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

**BRAZILIAN BOWL** 20  
Char-roasted corn, butternut squash, zucchini, avocado, Napa & kale slaw, basmati rice, black beans, cilantro & chipotle lime dressing  
**FREE RANGE SPICY CHICKEN +8**

## EXTRAS.....

Blueberry Muffin 6  
Everything or Plain Bagel with cream cheese or peanut butter 6  
Biscuit & Gravy 10  
Fresh Baked Scone - Rosemary Cheddar or Boysenberry 4  
Bowl of Homemade Seasonal Soup 13  
Steel Cut Banana Oatmeal Brûlée with Caramelized Bananas 16

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.