

plums

CAFE



Easter Brunch

EASTER BRUNCH IS PRICED PER PERSON AND INCLUDES ONE CHOICE FROM SECTION ONE & TWO PLUS AN ENTRÉE

SECTION ONE: SELECT ONE

Enjoy fresh homemade scones

Friendship Blend Coffee

Organic Tea: Ginger Peach Iced Tea or Rishi Hot Tea

Juices: Orange, Grapefruit, Apple, Pineapple, Tomato or Cranberry Juice

SECTION TWO: SELECT ONE

FROM THE BAR

Mimosa: or a glass of Champagne

Peach Bellini: Champagne & peach liqueur

Irish Coffee: Hot or cold brew coffee, hazelnut infused Irish whiskey, brown sugar & aerated cream

Citra Mesa: Tito's handmade vodka, blood orange purée, lemon juice & splash of cranberry

Garden Party: Tequila, cucumber, lemon, lime juice & lavender

Breakfast Old Fashioned: House infused candied pecan bourbon, maple & bitters

Plums Bloody Mary: Vodka & homemade bloody mary mix

Aperol Spritz: Prosecco, aperol & sparkling water

ZERO PROOF COCKTAILS

Coconutter: Cold brew coffee, coconut cream & chocolate

Herb and Berry: Raspberry, lavender, lemon juice & seltzer

Cool Hand Cuke: Cucumber, mint, lemon juice, honey & seltzer

Blackberry Fizz: Blackberry, lime juice, ginger beer & simple syrup

Sunrise on 17th: Pineapple juice, blood orange purée & tonic water

BUBBLES & WINE BY THE GLASS

Domaine Ste Michelle Brut, La Marca Prosecco,

Piper Sonoma Brut, Chateau St. Michelle Mimi Chardonnay,

Rombauer Chardonnay, Erath Pinot Gris,

Kim Crawford Sauvignon Blanc,

House Red, House Rosé, Anew Rosé

BREWS

Scrimshaw Pilsner, Modelo, Ballast Point Sculpin IPA, Blonde Ale Mission Brewing, 805 Blonde Ale

Entrée Choice



\$45 PER PERSON: SELECT ONE

NORTHWEST BERRY WAFFLE

Large waffle, fresh berries & whipping cream.

EGGS & MEAT

Two eggs any style & choice of meat. Served with Plums potatoes & toast.

SHIRRED EGGS

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

SPINACH & FETA OMELETTE

Aged feta, sautéed spinach, baby tomatoes & olive mix. Served with Plums potatoes and toast.

PLUMS BISCUIT & GRAVY

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

TRAILBLAZER WRAP

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

BRAZILIAN BOWL

Char-roasted corn, butternut squash, zucchini, avocado, Napa & kale slaw, basmati rice, black beans, cilantro & chipotle lime dressing.

\$55 PER PERSON: SELECT ONE

OREGON TRAIL

Two buttermilk pancakes, two eggs & meat choice.

SANTA FE EGGS BENEDICT

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

SERVER BENEDICT

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

BOYSENBERRY, BACON & BRIE GRILLED CHEESE

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

HUEVOS RANCHEROS

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

VIETNAMESE PORK & EGG BOWL

Marinated pork, two poached eggs, spicy sriracha, cilantro, carrots, scallions & Plums potatoes.

HANGOVER BURGER

Ground sirloin beef patty, over medium egg & pepper bacon, habanero jack, lettuce, tomato & grilled onions on an English muffin.

TURKEY, AVOCADO & PEPPER BACON SANDWICH

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

GRANNY SMITH APPLE SALAD

Gathered greens, dried cranberries, hazelnuts, onions, goat cheese, apple chips & Oregon pinot gris vinaigrette.

\$65 PER PERSON: SELECT ONE

SMOKED SALMON HASH

Sautéed red Plums potatoes, bell peppers, onions, & smoked salmon.
Topped with two poached eggs & dill hollandaise.

FLAT IRON STEAK & EGGS

Plums dry rub prime flat iron steak with two eggs any style. Served with Plums potatoes and toast.

CAMPFIRE TROUT

Pan-fried corn meal trout, two eggs any style, two strips of pepper bacon & Plums potatoes.

DUNGENESS CRAB OMELETTE +5

Asparagus & dill hollandaise

CRAB OR SMOKED SALMON BENEDICT +5

Baguette topped with crab or smoked salmon two poached eggs, dill hollandaise & plums potatoes

MESA SHRIMP SALAD

Mixed greens with cherry tomatoes, grilled pineapple, avocado, tain spiced shrimp & jalapeno lime dressing