

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	
DRIP COFFEE	5
LATTE	6
Vanilla, Hazelnut, Chai, Mocha, Lavender, Matcha, Oat Milk or Almond Milk	+1
CINNAMON ROLL LATTE	10
BLUSH MATCHA	10
BANANA TWIST LATTE	10
CAPPUCCINO or ESPRESSO	6
NITRO COLD BREW COFFEE	6
RISHI ORGANIC TEA	5
GINGER PEACH ICED TEA	5
FRESH JUICES	6/10
SOFT DRINKS	5
SAN PELLEGRINO SPARKLING WATER, 1 liter	8
FIJI WATER, 1 liter	8

MOCKTAIL MAGIC	
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	
THE KING’S PUNCH	29
Ron Abuelo Dark Rum, pineapple juice, lime juice & grenadine	

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	

PLUM & PEAR AFFAIR	18
Pear Vodka, St. Germain Elderflower, lemon juice & simple syrup	

CITRA MESA	18
Vodka, blood orange purée, lemon juice & splash of cranberry	

BASIL HAVEN	18
Fresh Basil, vodka, basil liqueur, elderflower, cucumber juice, lemon juice & simple syrup	

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, raspberly jam, Chambord & a lemon twist	

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	

ROSÉ SPRITZ	17
Empress Elderflower Rosé 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.	

PLUMS MARGARITA	16
Tequila, orange liqueur, lime juice & simple syrup	



COMFORT FOOD.....

PLUMS FAMOUS DUTCH BABY	20
A baked deep dish pancake, butter, powdered sugar & lemon BERRIES +6	
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	20
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 perfectly golden waffles, paired with hot honey & country turkey sausage gravy	
COCONUT FRENCH TOAST	20
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	17
Raspberries & Vanilla Cream	19
Blueberries & Lemon Curd	19
SIGNATURE BREAKFAST ENTRÉES.....	
SANTA FE EGGS BENEDICT	22
Two poached eggs over peppered ham on a baguette, topped with chipotle cilantro hollandaise & choice of side MAKE IT SERVER STYLE +2	
HUEVOS RANCHEROS GF	20
Two over medium eggs, black beans, ranchero sauce, fresh pico de gallo, avocado, crumbled cheese on top of two corn tortillas & choice of side	
SHIRRED EGGS	20
Baked eggs & parmesan cream, garlic spinach & dill tomato relish on a baguette. Served in a cast iron skillet & choice of side MAKE IT SERVER STYLE +4	
SWEET POTATO HASH GF	18
Sweet potato baked with over medium eggs, alfredo sauce, 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 & choice of side.	
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 & choice of side	
TRAILBLAZER WRAP	22
Turkey chorizo, cheddar cheese, scrambled eggs, rice, black beans, avocado, cilantro, fire roasted salsa, green salsa, flour tortilla & choice of side	
VIETNAMESE PORK & EGG BOWL GF	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 & choice of side	
SMOKED SALMON HASH	29
Sautéed red Plums potatoes, bell peppers, onions & smoked salmon. Topped with two poached eggs & dill hollandaise	
SMOKED SALMON BENEDICT	29
Two poached eggs over 4 ounces of smoked salmon on a baguette, topped with dill hollandaise & choice of side MAKE IT A CRAB BENEDICT +13	
BRUNCH CROSTINI PLATE (choice of 3)	21
- 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 WE FRY WITH BEEF TALLOW SPLIT PLATES +6 GF = GLUTEN FREE V = VEGAN	

EGGS & OMELETTES WITH CHOICE OF SIDE AND TOAST.....

UPGRADE TOAST TO A BAKERY ITEM OR GLUTEN FREE BREAD +3	
TWO EGGS ANY STYLE GF	21
Your choice of apple maple sausage, peppered bacon, peppered ham or meatloaf	
FLAT IRON STEAK & TWO EGGS GF	36
Plums dry rubbed prime flat iron steak	
CREATE YOUR OWN SPECIALTY OMELETTE GF	23
Select up to 5 of your favorite ingredients	
SPINACH & FETA CHEESE OMELETTE GF	20
Aged feta, sautéed spinach, baby tomatoes & olive mix	
DUNGENESS CRAB OMELETTE GF	40
Asparagus & dill hollandaise	

LUNCH CREATIONS WITH CHOICE OF SIDE.....

LOADED PATTY MELT	23
A ground sirloin beef patty grilled on sourdough with cheddar cheese, grilled mushrooms, onions & jalapenos	
SPICED RUBBED CHICKEN SANDWICH	24
Blackened organic chicken, habanero jack cheese, roasted peppers, avocado, caramelized onions & herb mayonnaise on a multigrain ciabatta	
CAFE CHEESEBURGER	23
Ground sirloin beef patty, cheddar cheese, lettuce, tomato, grilled onions, Plums Russian dressing & pickles on a brioche bun	
HANGOVER BURGER	26
Ground sirloin beef patty, over medium egg & peppered bacon, habanero jack cheese, lettuce, tomato & grilled onions on an English muffin	

RUSTIC FRENCH DIP	26
Sliced sirloin steak, caramelized onions, roasted peppers & havarti cheese on a baguette, served with Au Jus	

BANH MI SANDWICH	22
Marinated pork, pickled diakon, pickled carrots, arugula, jalapeños, cilantro mayonnaise, & sriracha on a baguette	

BOYSENBERRY, BACON & BRIE GRILLED CHEESE	21
Peppered bacon & brie on grilled sourdough with boysenberry compote & a dash of chili flakes	

COLD SANDWICHES WITH CHOICE OF SIDE.....

WILD ALBACORE TUNA SALAD	20
Crispy vegetables, avocado, cilantro, lettuce, tomato, arugula & mayonnaise on nine grain toast MAKE IT A MELT +2	

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

TURKEY, AVOCADO & PEPPERED BACON	25
Slow oven roasted turkey, avocado, peppered bacon, lettuce, tomato, cilantro mayonnaise on nine grain toast	

SALADS.....

GRANNY SMITH APPLE SALAD GF	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 +9	

CHICKEN & CHAR-ROASTED CORN SALAD GF	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 +9 OR STEAK +14 OR SALMON +16	

PLUMS PERFECT WEDGE	21
Crisp iceberg lettuce, cherry tomatoes, red onion, hard boiled egg, crumbled bleu cheese, crispy jalapeños, peppered bacon & homemade bleu cheese dressing	

BRAZILIAN BOWL V, GF	20
Char-roasted corn, butternut squash, zucchini, avocado, Napa & kale slaw, basmati rice, black beans, cilantro & chipotle lime dressing FREE RANGE SPICY CHICKEN +9	

SIDE OPTIONS.....

French fries, homemade potato chips, gathered greens, cottage cheese, potatoes, sliced tomatoes or potato salad BERRIES +3	
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EXTRAS.....

Mini Cinnamon Rolls (3)	12
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	14
Steel Cut Banana Oatmeal Brûlée with Caramelized Bananas	16
Grapefruit Brûlée	14

Parties of 5 or more may have a gratuity of 20% 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.