

BUBBLES.....glass / bottle

MIMOSA	12
CHAMDEVILLE BRUT	11/35
LA MARCA PROSECCO	14/38
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	10/33
HOUSE ROSÉ, 200ml	9
HOUSE BRUT ROSÉ, 250ml	9
LOUIS ROEDERER BRUT ROSÉ, 375ml bottle	59

WHITES.....glass / bottle

ROMBAUER CHARDONNAY	18/56
ROMBAUER CHARDONNAY, 375ml bottle	32
J VINEYARDS PINOT GRIS	11/38
KIM CRAWFORD SAUVIGNON BLANC	14/45
TREFETHEN DRY RIESLING	12/40

REDS.....glass / bottle

HOUSE RED, 200ml	9
JUSTIN CABERNET SAUVIGNON, 375ml bottle	30
MEIOMI PINOT NOIR, 375ml bottle	19

BREWS.....16oz/22oz

SCRIMSHAW PILSNER, bottle	9
BLONDE ALE MISSION BREWING, can	12
BALLAST POINT SCULPIN IPA, draft	9/12
BREWERY X HUCKLEBERRY SELTZER, 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
SEASONAL 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
FRESH PRESSED JUICES	7
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 topped with roasted coconut flakes	
HERB AND BERRY	10
Raspberry, lavender, lemon juice & seltzer	
COOL HAND CUKE	10
Cucumber, mint, lemon juice, honey & seltzer	
BLACKBERRY FIZZ	10
Blackberry purée, 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

KIDS EXTRAS.....10

Screen-Free Entertainment for Kids
30+ minutes of play, ages 3-10
Includes: 4 toys/snack/wipe/table talk

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
Vodka with basil liqueur, 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 12 year old Anejo 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
Vodka, Stella Rosa Chocolate hazelnut liqueur, 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, Elderflower liqueur, lemon juice & simple syrup	
CITRA MESA	18
Tito's 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	
STRAWBERRY ROSE SPRITZ	17
Empress rose gin, Elderflower liqueur, muddled fresh strawberries, lemon, topped with Prosecco and club soda	
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	
TIPSY TOFFEE	18
Lost Rose PBT Rum, fresh lemon and simple syrup, dry shaken with egg white for a silky finish. Topped with Angostura bitters	
LAVENDER DREAM LEMON DROP	18
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	

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 A baked deep dish pancake, butter, powdered sugar & lemon BERRIES +6	20
GIANT CINNAMON ROLL House baked cinnamon roll drizzled with icing	20
NORTHWEST BERRY WAFFLE Large Belgian waffle, fresh berries & whipping cream	20
CHOCOLATE BANANA WAFFLE Chocolate chip batter, cocoa powder, topped with sliced banana, caramel sauce & whipping cream	20
HOT HONEY CHICKEN & WAFFLE Fried chicken lollipops served with perfectly golden waffle, paired with hot honey & country turkey sausage gravy	22
COCONUT FRENCH TOAST Strawberries, papaya, banana, orange butter & maple syrup	20
OREGON TRAIL Two buttermilk pancakes, two eggs, your choice of apple maple sausage, peppered bacon, peppered ham or meatloaf	21
LUMBERJACK STACK Three buttermilk pancakes layered with bbq pulled pork, topped with crispy onions, jalapeños, and one sunny side up egg, served with bourbon butter	26
THREE PANCAKES, MADE FROM SCRATCH Buttermilk	17
Raspberries & Vanilla Cream	19
Blueberries & Lemon Curd	19

SIGNATURE BREAKFAST ENTRÉES.....

SANTA FE EGGS BENEDICT Two poached eggs over peppered ham on a baguette, topped with chipotle cilantro hollandaise & choice of side MAKE IT SERVER STYLE +2	22
HUEVOS RANCHEROS GF Two over medium eggs, black beans, ranchero sauce, fresh pico de gallo, avocado, crumbled cheese on top of two corn tortillas & choice of side	20
SHIRRED EGGS 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	20
SWEET POTATO HASH GF Sweet potato baked with over medium eggs, alfredo sauce, parmesan & served on garlic sautéed spinach. Topped with crispy bacon, green onions & a hot honey drizzle	18
PESTO AVOCADO TOAST Two over medium eggs with cherry tomatoes, avocado, arugula, pine nuts & pesto on a slice of sourdough toast. Served open faced & choice of side.	20
PLUMS BISCUIT & GRAVY Buttermilk biscuit made from scratch, layered with two fried eggs, tomato, peppered bacon, homemade country turkey sausage gravy & cheddar cheese	20
BREAKFAST SANDWICH Two over medium eggs, crispy peppered bacon, avocado, arugula, cheddar cheese and cilantro. Served on sourdough toast & choice of side	22
TRAILBLAZER WRAP Turkey chorizo, cheddar cheese, scrambled eggs, Spanish rice, black beans, avocado, cilantro, fire roasted salsa, salsa verde, flour tortilla & choice of side	22
VIETNAMESE PORK & EGG BOWL GF Marinated pork, two poached eggs, spicy sriracha, cilantro, carrots & scallions with choice of Plums potatoes, Spanish rice or garlic sautéed spinach	22
CAMPFIRE TROUT Trout dipped in corn meal pan fried, two eggs any style, two strips of peppered bacon & choice of side	30
SMOKED SALMON HASH Sautéed red Plums potatoes, bell peppers, red onions & smoked salmon. Topped with two poached eggs & dill hollandaise	30
SMOKED SALMON BENEDICT Two poached eggs over 4 ounces of smoked salmon on a baguette, topped with dill hollandaise & choice of side MAKE IT A 3 OZ CRAB BENEDICT +13	30

SIDES.....

Hand cut french fries, shoestring french fries, hash browns, Plums potatoes, homemade potato chips, gathered greens, cottage cheese, sliced tomatoes or potato salad BERRIES +3	
*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	
FLAT IRON STEAK GF Plums dry rubbed prime flat iron steak topped with rosemary & garlic butter. Two eggs any style with a choice of side	39
TWO EGGS ANY STYLE GF Your choice of apple maple sausage, peppered bacon, peppered ham or meatloaf	21
FILET MIGNON MEDALLIONS Two 3 oz prime medallions topped with savory mushroom gravy, served with two eggs any style	39
CREATE YOUR OWN SPECIALTY OMELETTE GF Select up to 5 of your favorite ingredients	23
SPINACH & FETA CHEESE OMELETTE GF Aged feta, sautéed spinach, baby tomatoes & olive mix	20
DUNGENESS CRAB OMELETTE GF Asparagus & dill hollandaise	39

LUNCH CREATIONS WITH CHOICE OF SIDE.....

LOADED PATTY MELT A ground sirloin beef burger grilled on sourdough with cheddar cheese, grilled mushrooms, onions & jalapeños	23
PRIME RIB SANDWICH 6 oz of slow-roasted prime rib with bacon, caramelized onions, and arugula on toasted sourdough finished with a creamy horseradish spread. Served with Au Jus	28
SPICED RUBBED CHICKEN SANDWICH Shaved blackened organic chicken, habanero jack cheese, roasted peppers, avocado, caramelized onions & cilantro mayonnaise on a multigrain ciabatta	25
CAFE CHEESEBURGER Ground sirloin beef burger, cheddar cheese, lettuce, tomato, grilled onions, Plums Russian dressing & pickles on a brioche bun	24
HANGOVER BURGER Ground sirloin beef burger, over medium egg, peppered bacon, habanero jack cheese, lettuce, tomato & grilled onions on an English muffin	27
RUSTIC FRENCH DIP Sliced sirloin steak, caramelized onions, roasted peppers & havarti cheese on a baguette, served with Au Jus	27
BANH MI SANDWICH Marinated pork, pickled diakon, pickled carrots, arugula, jalapeños, cilantro mayonnaise, & sriracha on a baguette	22
BOYSENBERRY, BACON & BRIE GRILLED CHEESE Peppered bacon, brie on grilled sourdough with boysenberry compote & a dash of chili flakes	21
SAVORY SANDWICHES WITH CHOICE OF SIDE.....	
WILD ALBACORE TUNA SALAD Crispy vegetables, avocado, cilantro, lettuce, tomato, arugula & mayonnaise on nine grain toast MAKE IT A MELT ON SOURDOUGH TOAST +2	20
TUSCAN CHICKEN Marinated chicken breast with sun dried tomatoes, basil pesto, mozzarella & pine nuts on a baguette MAKE IT A MELT +2	22
TURKEY, AVOCADO & PEPPERED BACON Slow oven roasted turkey, avocado, peppered bacon, lettuce, tomato, cilantro mayonnaise on nine grain toast	25

SALADS.....

GRANNY SMITH APPLE SALAD GF Mixed greens, dried cranberries, hazelnuts, onions, goat cheese, fresh julienne green apples, apple chips & Oregon pinot gris vinaigrette FREE RANGE CHICKEN OR SPICY CHICKEN +9	20
CHICKEN & CHAR-ROASTED CORN SALAD GF Free range spicy chicken breast, sweet corn, mixed greens, arugula, baby tomatoes, cilantro, avocado, roasted peppers, pepitas & chipotle lime dressing	23
GRILLED ROMAINE CAESAR SALAD Romaine lettuce lightly grilled & topped with shaved parmesan, homemade croutons with Plums caesar dressing FREE RANGE CHICKEN +9, FLAT IRON STEAK +14, SALMON +16	20
BRAZILIAN BOWL V, GF Char-roasted corn, butternut squash, zucchini, avocado, Napa & kale slaw, basmati rice, black beans, cilantro with chipotle lime dressing FREE RANGE SPICY CHICKEN +9	20
BOWL OF HOMEMADE SEASONAL SOUP	14
EXTRAS.....	
Mini Cinnamon Rolls (3)	12
Blueberry Muffin	6
Everything or Plain Bagel with Cream Cheese or Peanut Butter	6
Fresh Baked Scone - Rosemary Cheddar or Blackberry	4
Steel Cut Banana Oatmeal Brûlée with Caramelized Bananas	16

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