

<b>BUBBLES</b>	<b>glass / bottle</b>
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	

<b>DRINK PINK</b>	<b>glass / bottle</b>
CAMPUGET ROSÉ	12/37
HOUSE ROSÉ, 200ml	9
HOUSE BRUT ROSÉ, 200ml	9
LOUIS ROEDERER BRUT ROSÉ, 375ml bottle	59

<b>WHITES</b>	<b>glass / bottle</b>
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

<b>REDS</b>	<b>glass / bottle</b>
HOUSE RED, 200ml	9
JUSTIN CABERNET SAUVIGNON, 375ml bottle	35
MEIOMI PINOT NOIR, 375ml bottle	24

<b>BREWS</b>	<b>16oz/22oz</b>
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	

<b>BEVERAGES</b>	
DRIP COFFEE	5
LATTE	6
Vanilla, Hazelnut, Chai, Mocha, Lavender or Matcha	+1
Oat Milk or Almond Milk	+1
CINNAMON ROLL LATTE	10
CAPPUCCINO or ESPRESSO	6
NITRO COLD BREW COFFEE	6
RISHI ORGANIC TEA	5
GINGER PEACH ICED TEA	5
FRESH JUICES	6/12
SOFT DRINKS	5
SAN PELLEGRINO SPARKLING WATER, 1 liter	8
FIJI WATER, 1 liter	8

<b>MOCKTAIL MAGIC</b>	
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	

<b>BLOODY MARY BAR</b>	
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	

<b>ARTISAN COCKTAILS</b>	
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	

<b>BREAKFAST OLD FASHIONED</b>	17
House infused candied pecan bourbon, maple & bitters	

<b>APEROL SPRITZ</b>	17
Aperol, prosecco & soda	

<b>PASSION FOR GUAVA</b>	17
Don Q Rum, guava, amaro montenegro, lime juice & passion fruit bitters	

<b>PLUM &amp; PEAR AFFAIR</b>	18
Pear Vodka, St. Germain Elderflower, lemon juice & simple syrup	

<b>CITRA MESA</b>	18
Vodka, blood orange purée, lemon juice & splash of cranberry	

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

<b>ESPRESSO MARTINI</b>	19
Guillotine Heritage Barrel Aged Vodka, Kahlua, Bailey's Irish Cream, Espresso & simple syrup	

<b>GIN &amp; JAM</b>	17
Empress Elderflower Rose Gin, lemon juice, raspberry jam, Chambord & a lemon twist	

<b>MILK &amp; CEREAL</b>	17
Dirty Monkey Banana Peanut Butter Whiskey, Kahula & cream. Served with a spoonful of cereal	

<b>CHAMPAGNE MARGARITA</b>	18
Don Fulano Tequila, Cointreau, lime, simple syrup & topped with a champagne float	

<b>ROSÉ SPRITZ</b>	17
Empress Elderflower Rosé Gin, elderflower liqueur, lemon juice topped with fresh mint & prosecco	

<b>LAVENDER DREAM LEMON DROP</b>	17
Empress Indigo Gin, Triple Sec, lemon juice & lavender simple syrup. Served with a sugar rim & a lemon wheel.	

<b>MARGARITA BAR</b>	
FIRE OPAL MARGARITA	17
Tequila, orange liqueur, blood orange purée, simple syrup & tajin rim	

<b>GARDEN PARTY</b>	17
Don Fulano Tequila, cucumber, lemon, lime juice & lavender	

<b>DESERT EMBER</b>	17
Se Busca Mezcal, Disaronno, lime juice, dash of Tabasco & bitters. Garnished with a lime wheel.	

<b>PLUMS MARGARITA</b>	16
Tequila, orange liqueur, lime juice & simple syrup	



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 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 17  
Buttermilk

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, 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

SPLIT PLATES +6

GF = GLUTEN FREE

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 +8

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

SIDE OPTIONS.....

Potatoes, sliced tomatoes, cottage cheese, fries, gathered greens, potato salad or bow tie pesto pasta.  
BERRIES +\$3

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

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.