

# PLUME

## *Blissful Bubbles*

### SPARKLING COCKTAILS

#### **THAT'S MY JAM**

A blend of Hayman's Old Tom Gin and lemon juice, shaken with our housemade raspberry jam, topped with sparkling wine and fresh raspberries \$12

#### **STRAWBERRY SERENADE**

Strawberry infused Aperol, Pomegranate Liqueur, rhubarb bitters and infused strawberries, topped with sparkling wine \$12

#### **HUGO SPRITZ**

This light and floral spritz combines St. Germain with mint, sparkling wine and soda \$12

#### **HOPPY DAYZ**

Solerno Blood Orange and Italian Apertivo, accented with hopped grapefruit bitters and fresh grapefruit, topped with sparkling wine \$12

#### **APEROL SPRITZ**

The classic Aperol Spritz is a delightful blend of Aperol and Prosecco, topped with soda \$12

## *The Peacock's Pride*

### OUR HOUSE CREATIONS

#### **SOL FLARE**

Plymouth Gin, lime and Chartreuse Yellow shaken with egg white and finished with Angostura bitters spritz \$16

#### **CHILI KISSED AVOCADO MARGARITA**

Chili oil-washed tequila and avocado cordial with chamoy-spicy salt rim \$16

#### **CHAI & CATCH ME**

Fusion of white and dark rums with mango, passion fruit, pineapple and a hint of Chai tea \$14

#### **RICH & DIRTY**

Kastra Elion Vodka, extra virgin vermouth, plus housemade olive brine shaken and served with a blue cheese stuffed olive \$17

#### **SAVANNAH TRACE**

Muddled blackberries, peach-infused Buffalo Trace, Chambord, Pimm's and St. Germain, sweetened with almond and balanced with lemon \$16

#### **TROPICAL SMOKE SIGNAL**

Pineapple, chili-infused Vida Mezcal, honey-pineapple peppercorn syrup, passion fruit purée and fresh lime \$16

#### **HOT GIRL SUMMER**

Vodka, lime, fresh basil and strawberry syrup, topped with Sprite and macerated strawberries \$14

#### **DESERT FLAME**

Blanco tequila and mezcal, fresh orange juice and lime, plus a touch of Don Benigno Sherry and a hibiscus habanero syrup floater \$16

#### **24 CARROT**

Blend of Diplomatico Reserva and Mantuano rums, Amaro Nonino, carrot juice, cinnamon syrup and lemon with a rosemary sprig \$16

#### **AGAVE BUZZ**

Caffeinated concoction of tequilas, Amaro Nonino digestif, espresso, cinnamon syrup and mole bitters, topped with vanilla cold foam \$16

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## *Mini Mixology*

### HOUSE CURATED SHOTS

#### GREEN TEA SHOT

Irish whiskey, pineapple matcha shrub and peach liqueur \$12

#### MEXICAN CANDY

Chili-infused tequila, housemade watermelon syrup, splash of lime and a tajin rim \$12

#### THIN MINT

Fernet Branca Menta infused with cacao nibs, served with an Andes Mint Candy \$12

#### SURFER ON ACID

Jägermeister and Coco Lopez cream blend with Plantation Pineapple rum \$12

## *Immaculate Concoctions*

### NON ALCOHOLIC COCKTAILS

#### PANOMA

Fresh grapefruit juice, lime, agave and Squirt soda with a pink sea salt rim \$10

#### NOJITO

Mint, lime cordial, simple syrup and Topo Chico \$10

#### BLACKBERRY MULE

Fresh blackberries, lime, simple syrup and ginger beer \$10

#### STRAWBERRY KISS

Fresh lemon juice, strawberry syrup, Fever Tree club soda and fresh rosemary \$10

## *Nostalgic Nectors*

### CLASSIC COCKTAILS

#### ARMY & NAVY

Gin, lemon and sweet almond syrup with a dash of Angostura bitters \$14

#### QUEENS PARK SWIZZLE

Light and aged rums, fresh mint, lime and Demerara, topped with Angostura bitters \$14

#### OLD FASHIONED

Old Fashioned with Old Overholt Rye, turbinado syrup and Angostura bitters with a brandied cherry and orange peel \$15

#### VIEUX CARRÉ

Michter's Rye, Pierre Ferrand 1840 and Carpano Antica with a touch of Benedictine and bitters \$18

#### ESPRESSO MARTINI

Vodka, William Price Cold Brew Liqueur and Amaro Averna, topped with vanilla cold foam and a dusting of coffee \$15

#### MORNING GLORY FIZZ

Monkey Shoulder Blended Scotch Malt, Absinthe, lemon, lime, sugar plus shaken egg white, topped with soda \$14

#### NEGRONI

Classic Negroni, with Sipsmith Gin, Campari and Cocchi di Torino \$15

#### TOMMY'S MARGARITA

Reposado tequila, fresh lime and agave, served with a pink sea salt rim and lime wedge \$14

#### NEW YORK SOUR

A twist on the traditional featuring Woodford Reserve Bourbon, lemon simple syrup and a touch of saline, topped with red wine foam \$15

#### PALOMA

Blanco tequila, fresh grapefruit, lime juice and agave, topped with Squirt soda and a pink sea salt rim \$13

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## Wine

	<i>Glass</i>	<i>Bottle</i>
<b>REDS</b>		
Crianza Martinez Corta Tempranillo .....	\$15 .....	\$45
Corte De Venti Rosso Di Montalcino .....		\$48
Perrin Côtes Du Rhône Blend .....	\$12 .....	\$38
Bergstrom Pinot Noir .....		\$120
Truchard Cabernet .....	\$22 .....	\$66
Shafer One Point Five Cabernet .....		\$235
 <b>WHITES</b>		
Louis Jadot Chablis .....	\$17 .....	\$51
Vincent Girardin Puligny Montrachet .....		\$249
Comte De La Chevaliere Sancerre .....		\$70
Coldigrotta Sauvignon Blanc .....	\$16 .....	\$40
 <b>ROSÉ</b>		
Scielo RGNV Rosé .....	\$15 .....	\$45
 <b>BUBBLES</b>		
Veuve Clicquot .....		\$125
Dom Perignon .....		\$475
Charles Roux Blanc de Blancs .....	\$18 .....	\$64
Viaerae Prosecco .....	\$15 .....	\$45
Lallier Brut Rosé .....		\$170

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## *Beer*

### **BOTTLES AND CANS**

11 Below OSO Bueno .....	\$8
Austin Eastciders Dry .....	\$8
Dos Equis .....	\$7
Eureka Heights Buckle Bunny .....	\$8
Golden Road Mango Cart Wheat Ale .....	\$8
High Noon Grapefruit .....	\$12
High Noon Pineapple .....	\$12
Lone Pint Yellow Rose .....	\$9
Michelob Ultra .....	\$8
Paradigm Brewing Resin Project .....	\$9
Saint Arnold Lawnmower .....	\$8
Miller High Life Pony .....	\$5

### **NA BEERS**

Lagunitas Hoppy Refresher .....	\$7
Athletic Brewing Co. Run Wild IPA .....	\$7
Heineken 0.0 .....	\$7

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## *From Our Kitchen*

### **MEATBALLS IN CHIPOTLE RAGOUT**

Savory meatballs simmered in a smoky chipotle ragout sauce, finished with grated Parmigiano Reggiano \$18

### **DEVILED EGGS ON AVOCADO TOAST**

Creamy deviled eggs atop a bed of avocado mash and brioche toast \$16

### **SHRIMP AND SNAPPER CEVICHE\***

Jumbo shrimp and red snapper marinated in tangy passion fruit, served with crackers \$28

### **BACON-WRAPPED DATES**

Sweet dates stuffed with rich Stilton cheese, wrapped in crispy bacon \$24

### **CITRUS OLIVES**

Assorted olives marinated in orange, lemon zest and Szechuan pepper \$10

### **PAPAS BRAVAS**

Roasted potatoes with garlic aioli and spicy piri piri sauce \$14

### **ROSEMARY MARCONA ALMONDS**

Crunchy Marcona almonds infused with rosemary \$12

### **HUMMUS AND CRUDITES**

Jalapeño flavored hummus served alongside an assortment of fresh seasonal veggies \$14

### **CHEESE AND CHARCUTERIE BOARD**

Curated selection of artisanal cheeses and cured meats, accompanied by mixed nuts, dried fruits and honey \$31

### **QUICHE LORRAINE**

Savory tart with Parmigiano Reggiano, house-made bacon bits and fennel salad \$12

## **SWEETS**

### **CHOCOLATE CHIP COOKIE**

Oversized chocolate chip cookie, freshly baked with fleur de sel salt \$9

### **POT-DE-CRÈME**

Smooth chocolate custard infused with the essence of hazelnut praline, served in a crispy chocolate shell \$12

### **CHOCOLATE TRUFFLES**

Assortment of handcrafted chocolate truffles, featuring a variety of flavors and textures \$12



Scan and check our beer, wine and spirit selection.

\*Consuming undercooked seafood, shellfish or eggs may increase your risk of foodborne illness.