

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>
REDS		
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
 WHITES		
Louis Jadot Chablis	\$17	\$51
Vincent Girardin Puligny Montrachet		\$249
Comte De La Chevaliere Sancerre		\$70
Coldigrotta Sauvignon Blanc	\$16	\$40
 ROSÉ		
Sciello RGNV Rosé	\$15	\$45
 BUBBLES		
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



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