

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

Ask about our rotating frozen favorites

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

PLUME

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

PLUME

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		
Scielo RGNV Rosé	\$15	\$45
BUBBLES		
Veuve Clicquot		\$125
Dom Perignon		\$475
Charles Roux Blanc de Blancs	\$18	\$64
Viarae Prosecco	\$15	\$45
Lallier Brut Rosé		\$170
Sauvage, Gruet Rose	\$18	\$68

PLUME

Beer

BOTTLES AND CANS

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

PLUME

Happy Hour

TUESDAY-FRIDAY 4PM-6PM

Nostalgic Nectors

CLASSIC COCKTAILS \$10

ARMY & NAVY

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

OLD FASHIONED

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

ESPRESSO MARTINI

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

TOMMY'S MARGARITA

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

HOPPY DAYZ SPRITZ

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

Mini Mixology

HOUSE CURATED SHOTS \$10

GREEN TEA SHOT

Irish whiskey, pineapple matcha shrub and peach liqueur

THIN MINT

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



**\$2 OFF ALL WINE
BY THE GLASS**

Scan for wine selection

From Our Kitchen

DEILED EGGS ON AVOCADO TOAST

Creamy deviled eggs atop a bed of avocado mash and brioche toast \$11

CITRUS OLIVES

Assorted olives marinated in orange, lemon zest and Szechuan pepper \$8

PAPAS BRAVAS

Roasted potatoes with garlic aioli and spicy piri piri sauce \$10

ROSEMARY MARCONA ALMONDS

Crunchy Marcona almonds infused with rosemary \$9

PLUME

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

AHI TUNA CRUDO*

Yellowfin tuna, avocado purée, ginger-lime aioli, and toasted sesame seeds. Served with baked lavash. \$18

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 a seasonal jam \$31

JUMBO SHRIMP COCKTAIL

Jumbo shrimp boiled in aromatic vegetable broth, served with horseradish, and ginger cocktail sauce. \$23

SWEETS

CHOCOLATE CHIP COOKIE

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

Award-winning Chocolate Truffles

A luxurious assortment of handcrafted chocolate truffles, featuring a variety of flavors and textures. \$10



Scan and check our beer, wine and spirit selection

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