

# PLUME

## *The Peacock's Pride*

### OUR HOUSE CREATIONS

*Ask about our rotating frozen favorites*

#### **ZEN GARDEN**

Vida Mezcal, Reposado Tequila, Orange,  
Lemon, Maple and Matcha  
by Joel Sanchez \$16

#### **RESERVATION REQUIRED**

Woodford Reserve, Diplomatico Reserva,  
Punt E Mes, Dry Curacao, Ango & Mole  
Bitters, Turbinado, Absinthe Rinse  
by David Rogan \$17

#### **HOME SWEET HOME**

Vodka, Apple, Banana, Cinnamon,  
Turbinado, Topped with Pumpkin Cold  
Foam and Nutmeg  
by Alex Mendez \$14

#### **WOULD UBE MINE**

Blackstrap and Anejo Rum, Ube Syrup,  
Cinnamon, Maple, Almond Milk, Mole  
Bitters, Tapioca Pearls, Topped with Licor  
43 Foam and Nutmeg  
by David Rogan \$17

#### **IN THE SHADE**

Blanco Tequila, Rothman Apricot, Lime,  
Cucumber, Topped with Soda  
by Alex Mendez \$16

#### **FALL N' APPLE**

Rosemary & Apple Infused Gin, Amaro  
Nonino, Cynar, Lemon, Orgeat, Peychauds  
by Rebecca Herrera \$16

#### **YELLOW CROWNED NIGHT HERON**

Bacon Washed Pierre Ferrand Cognac, Dry  
Curacao, Orange, Maple, Coffee Pecan  
Bitters  
by Walter Bryant \$16

#### **EMERALD DREAM**

Vodka, Aloe-Melon Liqueur, Poblano  
Liqueur, Cucumber, Lime, Simple, Spicy  
Tincture  
by David Rogan \$16

#### **BLOOD & OAK**

Woodford Reserve, Blood Orange Juice,  
Mathilde Peach, Black Currant, Angostura,  
Turbinado  
by Gerardo Ledezma \$16

#### **I'M STILL TALKING**

Vida Mezcal, Licor Strega, St. Germain,  
Lemon, Lime, Simple  
by Alex Mendez \$17



Scan and check  
our beer, wine and  
spirit selection

# PLUME

## *Nostalgic Nectars*

### CLASSIC COCKTAILS

#### **FRENCH 75**

Gin, Lemon, Simple, Topped with Prosecco  
\$14

#### **CLOVER CLUB**

Gin, House Raspberry Syrup, Lemon, Egg white  
\$14

#### **OLD FASHIONED**

Old Overholt Rye, Turbinado, Angostura  
\$15

#### **OAXACAN OLD FASHIONED**

The Producer Mezcal, Reposado Tequila, Agave,  
Orange & Mole Bitters  
\$18

#### **ESPRESSO MARTINI**

Vodka, William Price Cold Brew Liqueur,  
Amaro Averna, Topped with Vanilla Cold Foam  
and Coffee  
\$15

## *Mini Mixology*

### HOUSE CURATED SHOTS

#### **LEMON DROP**

Vodka, William Price Limoncello, Lemon Cordial,  
Simple  
by David Rogan \$12

#### **MEXICAN CANDY**

Chili-Infused Tequila, Housemade Watermelon  
Syrup, Lime, Tajjin Rim  
by Alex Mendez \$12

#### **MISTLETOE**

Fernet Branca Menta Infused with Cacao Nibs,  
Maven Cold Brew, Turbinado  
by Alex Mendez \$12

#### **DON'T BE JELLY**

Peanut Butter Infused Four Roses, Chambord  
\$12

#### **READY, FIRE, AIM!**

Rey Campero Mezcal, Pineapple, Lime, Peppercorn  
Syrup, Spicy Tincture \$15

#### **TOMMY'S MARGARITA**

Reposado Tequila, Agave, Lime, Himalayan Salt  
\$14

#### **MAI TAI**

Planteray Xaymaca, Planteray Pineapple, Dry  
Curacao, Lime, Orgeat  
\$15

#### **PAPER PLANE**

Makers Mark, Aperol, Amaro Nonino, Lemon  
\$16

#### **RICH & DIRTY**

Kastra Elion Vodka, Olive Oil Infused Vermouth,  
Olive Brine, Blue Cheese Olive \$17

## *Immaculate Concoctions*

### NON ALCOHOLIC COCKTAILS

#### **AFTERGLOW**

Maven Cold Brew, Chai Syrup, Cinnamon  
\$10

#### **NAKED IN PARADISE**

Fresh Pineapple, Coconut Cream, Lime, Orange  
\$10

#### **RASPBERRY DREAMS**

Raspberry Syrup, Lime, Sugar  
and Ginger Beer \$10

#### **MATCHA PALMER**

Housemade Lemonade and Matcha Green Tea  
\$10



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# PLUME

## *Happy Hour*

**ALL DAY TUESDAY**

**WEDNESDAY-FRIDAY 4PM-6PM**

### *Nostalgic Nectars*

**CLASSIC COCKTAILS \$10**

#### **ARMY & NAVY**

Gin, Lemon, Orgeat, Angostura

#### **OLD FASHIONED**

Old Overholt Rye, Turbinado and Angostura

#### **ESPRESSO MARTINI**

Vodka, William Price Cold Brew Liqueur, Maven Cold Brew Amaro Averna, Topped with Vanilla Cold Foam and Coffee

#### **TOMMY'S MARGARITA**

Reposado Tequila, Lime and Agave, Himalayan Salt and Lime Wedge

#### **FRENCH 75**

Gin, Lemon, Simple, Topped with Prosecco

### *Mini Mixology*

**HOUSE CURATED SHOTS \$10**

#### **LEMON DROP**

Vodka, William Price Limoncello, Lemon Cordial, Simple

#### **MISTLETOE**

Fernet Branca Menta Infused with Cacao Nibs Maven Cold Brew, Turbinado

#### **DON'T BE JELLY**

Peanut-Butter Infused Four Roses, Chambord

#### **Green Tea**

Irish Whiskey, Matcha, Peach, Pineapple

### *From Our Kitchen*

#### **DEVILED 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



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

Scan for wine selection

# PLUME

## *From Our Kitchen*

### **MEATBALLS IN CHIPOTLE RAGOUT**

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

### **DEVEILED 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**

Two chocolate chip cookies, freshly baked with fleur de sel salt \$9

### **AWARD-WINNING CHOCOLATE TRUFFLES**

A luxurious assortment of handcrafted chocolate truffles, made by local chocolatier, “Mostly Chocolates”. \$12



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