

PLUME

Hours of Operation

Monday: CLOSED

Tuesday: 4pm-2am

Wednesday-Thursday: 4pm-12am

Friday-Saturday: 3pm-2am

Sunday: 1pm-12am

Happy Hour

Tuesday-Friday 4-6pm

\$10 Classic Cocktails

Old Fashioned

Tommy's Margarita

French 75

Espresso Martini

\$10 House Shots

Mexican Candy

Studio 54

Girl Crush

Old Bae

From The Kitchen

Pastrami Sliders - \$12

Papas Bravas - \$10

Deviled Eggs - \$11

Marcona Almonds - \$9

***\$6 Espresso Martini, Old Fashioned, & Frozen Porn Star Martini**

Friday & Saturday, 3-5pm

Weekly Events

TUESDAY: **Birds of a Feather, Industry Night**

Late Night Food, Local DJ, All Day Happy Hour

WEDNESDAY: **Date Night**

2 Pasta Dishes & a Bottle of Wine for \$50

THURSDAY: **Ladies Night**

All Spritz's \$10, Veuve \$100/bottle, Live DJ

Friday & Saturday: **Early Bird, Happy Hour 3-5**

Deep Discounts on Your Favorite Cocktails

Rotating Dj's, Live Entertainment

SUNDAY: **An Unscripted Affair**

Rotating Themed Brunch

Crushable Creations

SPRITZ/LOW ABV COCKTAILS \$14

PAMPLEMOUSE SPRITZ

St. Germain, Grapefruit, Mint

SUMMER BLUSH

Rum, Watermelon, Cucumber, Absinthe

APÉRITIF d'AMOUR

Aperol, Rose, Apple Sherbet, Lemon, Bubbles

BITTERSWEET SUNSET

Aperol, Montenegro, Orange, Lemon

YUZU BLOSSOM

Yuzu, Frambois, Dolin Rouge, Hopped Water

23RD STREET

Rye, Cynar, Dolin Rouge, Ango

Nostalgic Nectars

CLASSIC COCKTAILS, WITH A TWIST

ESPRESSO MARTINI

Vodka, Espresso, Averna, Licor 43, Cold Foam
\$16

LONDON FOG CARAJILLO

Licor 43, Earl Grey, Coffee, Oat Milk
\$16

PLUME G&T

Hendrix Grand Cabaret, Lemon, Cantaloupe
\$17

FROZEN PATRON MARGARITA \$15

DRAGONFRUIT CAIPIRINHA

Cachaca, Dragonfruit, Lime
\$16

ORANGE POMEGRANATE NEGRONI

Gin, Dolin Rouge, Pama, Orange Blossom
\$17

LEMONGRASS TEQUILA HIGHBALL

Lalo, Lemongrass, Aloe, Yuzu
\$16

FROZEN PORN STAR MARTINI \$15

Plume's Pride

HOUSE CREATIONS

5 STAR BABY

Reposado, Peche, Amaro Nonino, Lemon,
Pineapple
\$17

COPA ROSA

Rum Blend, Rose Peppercorn Cordial, Cocchi
Rosa
\$16

LYCHEE LEMONDROP

Vodka, Lemon, Lychee
\$16

FOSTER CHILD

Bourbon, Averna, Banane du Brasil, Banana
Cold Foam
\$17

BELLADONNA

Mezcal, Bellpepper, Rhubarb, Strawberry, Lime
\$18

MIDNIGHT IN MILAN

Cognac, Honeydew, Apricot, Ramazzotti,
Lemon
\$18

Mini Mixology
HOUSE-CURATED SHOTS \$11

OLD BAE

Mezcal, Aloe, Poblano, Cilantro,
Cucumber, Old Bay Seasoning Rim

MEXICAN CANDY

Chili-Infused Tequila, Watermelon, Lime

STUDIO 54

Massenez Apple, Galliano, Lemon

GIRL CRUSH

Rose Gin, Raspberry, Lemon, Simple

Immaculate Concoctions

NON-ALCOHOLIC COCKTAILS \$12

MOTHER OF MOCKTAILS

Dragonfruit, Mango, Lime, Pebble Ice

KYOTO GLOW SPRITZ

Seedlip 108, Pineapple, Yuzu, Ginger,
Lionsmane, Allulose, Topped with Topo

CUCUMBER HEATWAVE MARGARITA

Cut Above Blanco (NA), Cucumber, Jalapeño,
lime

WATERMELON MULE

Seedlip 42, House-made Watermelon Syrup,
Lime, Ginger Beer

Beer & Wine

BOTTLES AND CANS

Dos Equis
Eureka Heights Buckle Bunny
Happy Dad, Fruit Punch
Happy Mom, Raspberry
Lone Pint Yellow Rose
Michelob Ultra
8th Wonder, Doam Foam
Great Heights, Blue Tile IPA
Miller High Life Pony
Montucky Cold Snack (Tallboy)

\$8
\$8
\$10
\$10
\$9
\$8
\$8
\$9
\$5
\$6

REDS

Crianza Martinez Corta Tempranillo
Ken Wright Pinot Noir
Belle Glos 'Dairyman' Pinot Noir
Truchard Cabernet
Caymus Cabernet

G/B
15/45
18/60
70
22/66
155

WHITES

Louis Jadon Chablis
Comte De La Chevaliere Sancerre
Duckhorn Sauvignon Blanc

17/50
70
16/40

ROSÉ

Symphonie

15/45

BUBBLES

Veuve Clicquot
Dom Perignon
Charles Roux Blanc de Blancs
Viarae Prosecco
Lallier Brut Rosé
Sauvage Gruet Rosé

125
475
18/64
15/45
170
18/68

N/A BEERS

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

\$7
\$7
\$7

From Our Kitchen

MEATBALLS IN CHIPOTLE RAGOUT \$18

Savory meatballs simmered in smoky chipotle ragout, with grated Parmigiano Reggiano.

DEVILED EGGS \$16

Creamy deviled eggs atop a bed of avocado mash and brioche toast.

JUMBO SHRIMP COCKTAIL \$23

Jumbo shrimp boiled in aromatic vegetable broth, served with horseradish and ginger sauce.

SPRING ROLLS \$12

Shrimp, arugula, mint, cucumber, pineapple, rice noodles, and viet pesto.

***BEEF CARPACCIO \$25**

Thinly slice, espresso rubbed filet mignon, arugula, pickled jalapenos, shaved parmesan, and truffle crema.

***TUNA WONTON \$18**

Yellowfin tuna, chili crisp aioli, jalapeno, avocado, & sesame seeds, on crispy wonton.

***AHI TUNA CRUDO \$20**

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

PAPAS BRAVAS \$14

Roasted potatoes with garlic aioli and spicy piri piri sauce.

ROSEMARY MARCONA ALMONDS \$12

Crunchy Marcona almonds infused with rosemary.

HUMMUS AND CRUDITÉS \$14

Roasted Red Bell Pepper and Jalapeno hummus served alongside an assortment of fresh seasonal veggies.

CHEESE AND CHARCUTERIE BOARD \$31

Curated selection of artisanal cheeses and cured meats, accompanied by mixed nuts, dried fruits, and a seasonal jam.

Sweets

CHOCOLATE CHIP COOKIE \$10

Two freshly baked chocolate chip cookies, with a pinch of fleur de sel salt.

CHOCOLATE TRUFFLE \$12

A luxurious assortment of handcrafted chocolate truffles, made by local chocolatier, "Mostly Chocolates".

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

Get it while it last



Masters List

