

PLUME

Hours of Operation

Monday: CLOSED
Tuesday: 4pm-2am
Wednesday-Thursday: 4pm-12am
Friday-Saturday: 3pm-2am
Sunday: 1pm-12am

Happy Hour

ALL DAY Tuesday, Wednesday-Friday 4-6pm

\$10 Classic Cocktails

Old Fashioned
Tommy's Margarita
French 75
Espresso Martini

\$10 House Shots

Mexican Candy
Lychee Lemondrop
Girl Crush
Green Tea

From The Kitchen

Pastrami Sliders - \$12
Papas Bravas - \$10
Deviled Eggs - \$11
Marcona Almonds - \$9

***\$7 Espresso Martini, Old Fashioned, & Frozen Porn Star Martini
Friday & Saturday, 3-5pm**

Weekly Events

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

Steak Night, 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,

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

The Standards

Timeless Classics, Refined By Our Team

ESPRESSO MARTINI

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

OLD FASHIONED

Rye Whiskey, Angostura Bitters, Turbinado,
\$16

PLUME G&T

Hendrick's Grand Cabaret, Lemon, Cantaloupe
\$18

RANCH WATER

Reposado or Blanco Tequila, Lime, Sparkling
Soda, Salt or Tajin
\$16

TOMMY'S MARGARITA

Reposado Tequila Or Mezcal, Lime, Agave,
Salt or Tajin
\$16

FRENCH 75

Gin, Lemon, Simple Syrup, Champagne
\$16

OAXACAN OLD FASHIONED

Espadin Mezcal, Reposado Tequila, Orange
Bitters, Mole Bitters, Agave
\$17

FROZEN PORN STAR MARTINI

Vanilla Vodka, Passion Fruit, Lime, Topped
with Champagne
\$16

The Encore List

Most Loved cocktails From Previous Menus

RICH & DIRTY (DIRTY MARTINI)

Titos, Filthy Olive Brine, Shaken Until Bruised,
Blue Cheese Olive
\$16

SOLFLARE

Gin, Strega, Honey, Lime Cordial, Egg White
\$16

NEW YORK SOUR

Bourbon, Lemon, Dash Of Saline, Red Wine
Foam
\$17

SMOKE SIGNAL

Guajillo Infused Mezcal, Blanco Tequila,
Mango, Pineapple, Passionfruit, Lime
\$18

Seasonal Signatures

ORANGE SPICED DAIQUIRI

Rum, Marsala Wine, Lime, Orange
Spice Syrup
\$17

PUMPKIN SPICE CARAJILLO

Maven Coffee, Licor 43, Ferretti
Biscotti Liqueur, Pumpkin Spice Agave
\$17

SO JUICY

Vodka, Grape Soju, Framboise, Lemon
\$17

SOLSTICE SPRITZ

Capaletti, Solerno Blood Orange,
Spiced Cranberry, Lemon, Topped With
Sprite And Champagne
\$16

Mini Mixology

HOUSE-CURATED SHOTS \$12

LYCHEE LEMONDROP

Vodka, Lemon, Lychee Cordial

MEXICAN CANDY

Chili-Infused Tequila, Watermelon, Lime

GREEN TEA

Irish Whiskey, Peche, Lemon

GIRL CRUSH

Rose Gin, Raspberry, Lemon, Orange, Gummy Bear

Immaculate Concoctions

NON-ALCOHOLIC COCKTAILS \$12

MATCHA MOCHI SIP

Ritual NA Whiskey, Coconut Matcha, Honey, Egg White

GUAVA GLAM SPRITZ

Seedlip Grove 42, Guava, Giffard NA Apertif, Lemon, Topped With Grapefruit Soda

TROPIC DAYDREAM

Seedlip 42, Giffard NA Apertif, Mango, Passion Fruit, Pineapple, Topped with *Angostrua Art (can be served without)

******(Angostura Bitters Contains Alcohol)**

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, Rocket Fuel
Great Heights, Strikes & Gutters IPA
Miller High Life
Montucky Cold Snack (32oz)

\$8
\$8
\$10
\$10
\$9
\$8
\$8
\$9
\$7
\$6

RTD

Sun Cruiser Vodka Ice Tea
Sun Cruiser Vodka Lemonade
Sun Cruiser Bucket (5)

\$10
\$10
\$35

N/A BEERS

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

\$7
\$7
\$7

REDS

Ken Wright Pinot Noir
Belle Glos 'Dairyman' Pinot Noir
Truchard Cabernet
Caymus Cabernet

G/B
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
Les Allies Blanc de Blancs
Viarae Prosecco
Lallier Brut Rosé
Savage Gruet Rosé

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

From Our Kitchen

MEATBALLS IN CHIPOTLE RAGOUT \$19

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 ginger cocktail sauce.

SPRING ROLLS \$13

Shrimp, arugula, rice noodles, mint, cucumbers, carrots, jalapenos. Served with a peanut sauce.

Contains Peanuts

***BEEF CARPACCIO \$25**

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

***TUNA WONTON \$19**

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 green herb sauce, garlic aioli and spicy piri piri sauce.

PROSCIUTTO FLATBREAD \$20

Crispy flatbread with sliced prosciutto, melted cheddar cheese, arugula, balsamic crema and honey.

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, fruits, olives and honey.

Sweets

CHOCOLATE CHIP COOKIE \$13

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

CHOCOLATE TRUFFLE \$12

3 handcrafted chocolate truffles, infused with Bardstown bourbon, 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.**

Bottle Service Menu



Masters List

