

# 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 \*Angostura Art (can be served without)

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

## *Beer & Wine*

### **BOTTLES AND CANS**

Dos Equis	\$8
Eureka Heights Buckle Bunny	\$8
Happy Dad, Fruit Punch	\$10
Happy Mom, Raspberry	\$10
Lone Pint Yellow Rose	\$9
Michelob Ultra	\$8
8th Wonder, Rocket Fuel	\$8
Great Heights, Strikes & Gutters IPA	\$9
Miller High Life	\$7
Montucky Cold Snack (32oz)	\$6

### **RTD**

Sun Cruiser Vodka Ice Tea	\$10
Sun Cruiser Vodka Lemonade	\$10
Sun Cruiser Bucket (5)	\$35

### **N/A BEERS**

Lagunitas Hoppy Refresher	\$7
Athletic Brewing Co. Run Wild IPA	\$7
Heineken 0.0	\$7

### **REDS**

Ken Wright Pinot Noir	18/60
Belle Glos 'Dairyman' Pinot Noir	70
Truchard Cabernet	22/66
Caymus Cabernet	155

### **WHITES**

Louis Jadon Chablis	17/50
Comte De La Chevaliere Sancerre	70
Duckhorn Sauvignon Blanc	16/40

### **ROSÉ**

Symphonie	15/45
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### **BUBBLES**

Veuve Clicquot	125
Dom Perignon	475
Les Allies Blanc de Blancs	18/64
Viarae Prosecco	15/45
Lallier Brut Rosé	170
Sauvage Gruet Rosé	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 sliced, 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

