

plum

bistro

VEGAN COMFORT FOOD | DINNER

Our menu items are proudly made with organic vegan ingredients.

## STARTERS

**Scalloped Trumpet Mushroom GF \$12**

Sweet Pea & Edamame Purée, Spanish Almond 'Bacon' Crunch

**Cajun Battered Fried Okra NF \$11**

Ranch Aioli, Lemon Wedges

**Spicy Cajun Mac 'N' Yease NF (GF+\$2) \$12**

Our Famous Mac & Cheese

**Squash Sauté SF GF NF \$13**

Sweet Peppery NW Squash, Delicata & Kabocha, Fresno Chilis, Red Wine Vinegar, Agave, Black Pepper & Sea Salt

**Roasted Beet and Grapefruit Caprese SF GF \$13**

Cashew Gouda, Balsamic

**Bacon Charred Brussel Sprouts NF GF \$14**

Garlic, Olive Oil, Lemon Chili Flakes

**Pan Roasted Cauliflower SF GF \$12**

Lemon Olive Oil, Garlic, Fresno Chilis, Fresh Herbs, Spanish Almonds

**Avocado Roll GF NF \$14**

Chipotle Aioli, Carrots, Asparagus, Pickled Cabbage, Red Onions, Nori Rice Wrap

**Winter Baby Salad SF GF \$16**

Spinach, Arugula, Roasted Winter Squash, Pomegranate Seeds, Avocado, Spicy Pecans, Cucumber, Pear Chips, Pomegranate Ginger Vinaigrette

**Mama Africa Salad GF \$16**

Baby Greens, Avocado, Seasonal Fruit, Tempeh, Seasoned Quinoa & Millet, Almonds, Lemon Vinaigrette, Mustard Aioli

**Soup of the Night \$9**

## GOURMET BURGERS

All Burgers Served with Russet Potato Fries

**Buffalo Portobello (GF+2.5) \$18**

Deep Fried Panko-Coated Portobello, Buffalo Hot Sauce, Ranch, Grilled Onions, Cucumber, Mixed Greens

**Jerk Tofu & Yam (GF+2.5) \$17**

Grilled Jamaican Spiced Tofu, Yam, Pickled Cabbage, Caramelized Onions, Tomato

**My American Guy NF (GF+2.5) \$18**

Plant Based Cheese Burger, Field Roast Flat Patty, Cheddar Cheese, Tomatoes, Grilled Onions, Pickles, Special Sauce

**Purple Haze SF (GF+2.5) \$17**

Grilled Eggplant, Cashew Gouda, Fresh Coriander Pesto, Shredded Kale, Raw Red Onion, Sliced Tomato, Cucumber

## ENTREES

**Sweet Potato Gnocchi \$23**

Broccoli Rabe, Wild Mushrooms, Garlic Sage, White Wine Butter Sauce

**BBQ Glazed Plant Loaf NF \$25**

Mashed Potatoes, Skillet BBQ Shrimp, Mushrooms, Peas & Carrots, White Wine BBQ Butter Sauce

**Cuban Black Beauty NF \$24**

Cumin Spiced Grilled Tofu, Black Bean Purée, Fried Avocado, Sautéed Bok Choy, White Wine Butter Sauce

**Tempeh Vermouth GF NF \$23**

Broccoli, Mashed Potatoes, Kalamata Olive Rosemary Sauce

**Beauty in the East GF NF \$23**

Jackfruit Plant Balls, Charred Baby Heirloom Carrots, Coconut Tahini, Fried Chickpeas, Fresh Lebanese Herbs

**Plant Based Shrimp Scampi NF \$25**

Linguine Pasta, Garlic, Capers, Vermouth White Wine, Plant Based Butter, Black Pepper & Sea Salt, Fresh Parsley, Grilled Garlic Bread

**Handmade Beetroot & Ricotta Ravioli \$25**

White Wine Spinach, Shallot Sauté, Pine Nut & Pepita Dressing, Fresh Herb Microgreens

**Ginger Pomegranate Fish \$24**

Brown Sugar Acorn Squash & Bok Choy Sauté, Pomegranate Seeds, Crispy Tofu Noodle

**Dry Rubbed Moroccan Spiced Seitan NF \$23**

Eggplant Purée, Fire Blasted Broccoli, Toasted Pearl Couscous, Lemon Butter Sauce

**Fresh Thyme Quinoa Pie GF \$23**

Cashew Cheese, Roasted Wild Mushrooms, Roasted Cauliflower, Topped with Spicy Kale & Chard Sauté, Sunflower Seeds & Pumpkin Seeds

## HANDMADE PIZZAS

**Veggie Monster SF (GF+\$3) \$18**

Marinara, Pesto, Sweet Peppers, Onions, Mushrooms, Broccoli, Vegan Cheese, Fresh Basil, Parsley, Ribboned Kale

**Roasted Yam & Chickpea Flatbread SF (GF+\$3) \$18**

Crispy Brussel Sprouts, Fresno Chilis, Toasted Pine Nuts, Pomegranate Seeds, Fresh Herbs, White Sesame Seed Olive Oil

**SF** Soy Free    **NF** Nut Free    **GF** Gluten

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## LUNCH SALADS

### Beet & Spinach GF \$12

Roasted Beets, Ricotta, Chopped Almonds, Parsley, Balsamic Vinaigrette

### Mama Africa Salad GF \$15

Baby Greens, Avocado, Seasonal Fruit, Tempeh, Seasoned Quinoa & Millet, Almonds, Lemon Vinaigrette, Mustard Aioli

## SANDWICHES

Served with Mixed Greens & Lemon Herb Vinaigrette  
Make any Sandwich a Salad (+\$2.5)

### Plum Reuben (GF+\$2.5) \$13

Tofu Strami, Vegan Cheese, Pickled Cabbage, Thousand Island Dressing

### Avocado & Tofu (GF+\$2.5) \$13

Artisan Bread, Avocado, Pan Fried Tofu, Thick Sliced Tomatoes, Smoked Sea Salt, Pink Peppercorns

### Miso Fried "Fish" (GF+\$2.5) \$14

Artisan Bread, Pickled Purple Daikon, Pickled English Cucumbers, Micro Greens, Sautéed Bok Choy

### Vegan Tuna (GF+\$2.5) \$14

Tofu & Tempeh Salad, Thick Tomato Slices, Hot Sauce, Farm Greens, Raw Red Onion, Multigrain Toast

### Chipotle Grill (GF+\$2.5) \$13

Baked Tempeh, Avocados, Grilled Onions, Tomatoes, Cilantro, Chipotle Aioli

### Pesto Grilled Cheese (GF+\$2.5) \$13

Mozzarella & Cheddar Cheese, Sautéed Mushrooms, Grilled Onions

## SHARES & SIDES

### Spicy Cajun Mac 'N' Yease NF (GF+\$2) \$12

Our Famous Mac & Cheese

### Roasted Beetroot Paleo Bruschetta \$8

Seared Scallop Mushrooms, Micro Greens

### Grilled Pear Pecan Paté Paleo Bruschetta \$8

Arugula, Roasted Butternut Squash

### Kale Chips \$8

Seasoned Kale Topped with Cashew Cheese

### Yam Chips GF \$8

Savory Yam with Thyme and Roasted Garlic Oil

### Rosemary Fries GF \$8

Russet Potato Fries, Roasted Garlic Oil

### Housemade Aioli \$.75

### Grilled Macrina Bakery Bread \$3

### Soup of the Day \$9

## LUNCH SPECIALS

### Sweet & Spicy General Tso's Cauliflower \$13

Hot Cauliflower, Forbidden Rice, Broccoli, Green Onions

### Roasted Red Pepper Quiche \$14

Olive Oil, Black Pepper, Arugula, Roasted Cherry Tomatoes

### Flatbread Pizza \$15

Oven Roasted Tomatoes, Ricotta Cheese, Pesto, Micro Greens

### Avocado Flatbread \$16

Fresh Coriander & Spinach Pesto, Tomato, Avocado, Soy Free Tahini Sauce

### Macho Burrito \$13

Soy Chorizo, Black Beans, Seasoned Rice, Spring Mix, Cheese, Orange Pico de Gallo, Avocado, Chipotle & Jalapeño Aioli

### Jamaican Wrap \$13

Jamaican Spiced Tofu, Smoked Yams, Pickled Coleslaw, Tomato, Onion, Lettuce, Mustard Aioli

## PROTEIN GRAIN BOWLS

### Red Quinoa & Mung Bean GF \$15

Roasted Yam, Pan Grilled Salt & Pepper Tofu, Shredded Endive, Housemade Miso Dressing

### Miso "Fish" & Forbidden Rice GF \$15

Spicy Chili Sesame, Shredded Beets, Watercress, Housemade Sesame Dressing

### Sautéed Caviar Lentils GF \$14

Tuscan Kale, Roasted Gold Beets, Maitake Mushrooms, Housemade Lemon Herb Vinaigrette

## LUNCH DRINKS

### Boylan's Root Beer \$4 | Fresh Juice \$5

### Timbercity Ginger Beer \$6 Glass \$15 32oz Can

### Purple Reign \$13

Crème de Violette, Lavender Bitters, Lemon, Sparkling Wine

### Timbercity Ginger Mule \$13

Well Spirit of your choice, Lime, Simple Syrup, Ginger Beer

### Hot Toddy \$11

Bourbon, Cinnamon Simple, Bitters

### Sangria \$9 Glass \$27 Carafe

### Wine \$8 House Red or White

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## BREAKFAST DRINKS

### Mimosa \$8

Sparkling Wine, Orange or Grapefruit Juice

### Summon Mary A Bloody Mary \$12

Crater Lake Vodka, Fresh Herbs & Spices, Tomato, Carrot, and Lime Juice

### Faire la Fête Rosé \$10

### Caffe Umbria \$4

Bottomless Cup

### Iced Harmony Chai \$5

with Soy Milk, Regular, or Decaf

### Remedy Hot Teas \$3.5

Local Loose Leaf Tea

### Fresh Juice \$5

## BRUNCH SPECIALS

### Plum Breakfast Slam \$18

Pancakes with Cinnamon Butter, Tofu Scramble, Apple Sage Sausage, Breakfast Potatoes

### Southern Slam \$18

Panko-Crusted Seitan, Biscuits & Gravy, Grits, Southern Collard Greens

### Veggie Slam \$18

Cheesy Potato Cakes, Sautéed Spinach, Roasted Portobello Mushrooms, Pesto, Grilled Asparagus, English Muffin

### Tofu Benedict \$16

Grilled Seitan & Tofu, Mixed Greens, Avocado Hollandaise, Tomatoes, Housemade Chips

## THE LUNCH OF BRUNCH

### Spinach & Yam Crêpe GF \$14

Sautéed Kale, Smoked Tofu, Spanish Almonds, Balsamic

### Veggie Monster Pizza (GF+\$3) \$18

Marinara, Pesto, Sweet Peppers, Onions, Broccolini, Mushrooms, Cheese, Fresh Basil, Parsley, Ribboned Kale

### Mama Africa Salad GF \$15

Baby Greens, Avocado, Seasonal Fruit, Tempeh, Seasoned Quinoa & Millet, Almonds, Lemon Vinaigrette & Side Mustard Aioli

## SHARES & SIDES

Potatoes \$7 | Sausage \$7 | Toast \$3

### Grits & Greens \$11

Parmesan Cheese, Roasted Mushrooms, Olive Oil

### Homestyle Skillet Potatoes \$9

Yams, Onions, Rosemary, Roasted Garlic

### Spicy Cajun Mac & Yease (GF+\$1) \$10

Our Signature Mac 'N' Cheese

### Biscuits & Gravy \$12

Homemade Biscuit and Country Gravy

### Kids Pancake \$7

Plain Pancake, Whipped Cinnamon Butter, Maple Syrup. Only for Wee Ones.

### Soup of the Day \$9

## TOFU SCRAMBLES

### Squash & Fennel Scramble (GF+\$2.5) \$14

Butternut Squash, Sage Apple Sausage, Fresh Fennel, Toast

### Roasted Portobello & Peppers (GF+\$2.5) \$14

Portobello Mushroom, Anaheim Peppers, Charred Roma Tomatoes, Toast

## PANCAKES, WAFFLES & FRENCH TOAST

### Banana Hotcakes (GF+\$2.5) \$14

Topped with Grilled Banana, Whipped Cinnamon Butter, Maple Syrup

### Blueberry Stack (GF+\$2.5) \$14

Blueberry Compote & Fresh Blueberries, Soy Sweet Cream, Whipped Cinnamon Butter, Maple Syrup

### Citrus Blueberry French Toast (GF+\$2.5) \$14

Orange & Grapefruit Slices, Fresh Blueberries, Whipped Sweet Cream, Maple Syrup, Contains Nuts

### Candied Apple 'Bacon' Waffles (GF+\$2.5) \$14

Maple Candied Granny Smith Apple, Smoked Tofu 'Bacon', Whipped Cinnamon Butter, Maple Syrup

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## DESSERTS

### **Peach Ginger Crumble Pie**

Salted Caramel Ice Cream,  
Edible Flowers

NF SF **\$14**

### **Apricot Pimento Cheesecake**

Vanilla Graham Cracker Crust,  
Citrus Whipped Cream, Agave  
Candied Grapefruit

GF **\$14**

### **Chocolate Almond Olive Oil Ice Cream Cake**

Ganache, Candied Citrus, Shaved  
Chocolate, Tangerine "Honey"

**\$13**

### **Summer Berry Mousse Raw Tart**

Blackberry Mint Compote,  
Frosted Berries, Powdered Sugar,  
Edible Flowers

GF **\$13**

### **Pineapple Ginger Lime Sorbet**

Shaved Toasted Coconut,  
Lime Sugar, Candied Ginger

GF NF SF **\$12**

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**GF** Gluten Free

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## HAPPY HOUR

### SHARES & SIDES

**Spicy Cajun Mac 'N' Yease (GF+\$1.5) \$9.5**  
Our Signature Mac & Cheese

**Korean BBQ Shiitake Mushroom Taco \$4**  
Shitaki Mushrooms, Pickled Beets, Napa Cabbage

**Plant-Based Fish Taco \$4.5**  
Fried "Fish", Red Cabbage Lime Slaw,  
Avocado Cream Sauce

**Fries & Housemade Sauce \$7.5**  
Dill Dipping Sauce, or Housemade Aioli

**Fried Green Tomatoes \$9**  
Black Eyed Pea Relish

**Oyster Mushroom Calamari \$9**  
Sweet Chili Sauce, Lemon

**Garlic Ginger Cauliflower Bites \$9**  
Black sesame seeds, green onions, chilli flakes

**Coriander Rubbed Seitan Skewers \$11**  
Chickpea Cucumber Dill Salad

**Coconut "Shrimp" Skewers \$12**  
Black Sesame Cucumber Salad,  
Sweet Chilli Dipping Sauce

**"Plant-Based Crab" Cakes \$15**  
Cajun Remoulade Sauce, Black Eyed Pea Relish

**Southern BBQ Slider \$4.5**  
BBQ Seitan, Red Cabbage Lime Slaw, Jalapeño Aioli

**Plant-Based Charcuterie Plate \$14**  
Gouda Cashew Cheese, Roasted Red Pepper  
Cashew Cheese, Herb Oil Pickled Mushrooms, Pears,  
Figs, Spanish Almonds, Local Artisan Bread

**Roasted Yam & Quinoa Salad \$7**  
Almond Slivers, Dried Cranberries, Pears,  
Frisée, Lemon Vinaigrette

**Soup of the Day \$8**

### HAPPY HOUR DRINKS

**You're Shady \$7**  
Fremont Summer Ale & Lemonade

**Arnold is Drunk \$7**  
Lemonade & Modern Steep  
Sweetened Tea with Well Vodka

**Staggering through Timberville \$8**  
Well Rye Whisky, Timberville Ginger Beer

**Get on the Greyhound \$7**  
Well Vodka, Grapefruit Juice, Rosemary Agave

**Summon Mary... a Bloody Mary \$8**  
Crater Lake Vodka, Fresh Herbs & Spices,  
Tomato, Carrot, and Lime Juice

**Sangria \$7**

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## DRINK MENU

### COCKTAILS

**The Blacker the Berry** Blackberry Cocktail **\$14**  
Bulleit Whiskey, Blackberry Purée, Black Tea,  
Agave, Pear Liqueur

**That Drink She Made** Margarita **\$13**  
Tequila, Lime, Red Peach Rooibos Tea Agave

**Back to Your Old Ways** Old-Fashioned **\$14**  
Rye Whiskey, Red Wine & Spiced Chai Soaked Oranges, Agave

**Classic Studd** A Bourbon Pimm's Cup **\$14**  
Vermouth X2, Bourbon, Gin, Fresh Citrus,  
Orange Bitters Over Ice

**Smoldering Heat** A Mezcal Coctail **\$14**  
Creyente Mezcal, Citrus Juice, Jalapeno "Honey"  
Green Chartreuse, Vermouth Absinthe Rinse Ice Cube

**I Always Have the Last Word** A Chartreuse Coctail **\$13**  
Juniper Gin, Chartreuse, Ginger, Liqueur  
Lime Juice, Cardamon "Honey"

**I'm Bloody Drunk** Margarita **\$13**  
Tequila, Blood Orange Juice, Lime Juice, Jalapeño 'Honey', Salt

**Summer Rosé** A Rosé & Tequila Sangria  
Rosé, Silver Tequila, Summer Berries, Cherries  
Peach, Lime

**Sangria \$11 Glass \$33 Carafe**

### BEER & CIDER

**Fremont Interurban IPA** WA **\$5**

**Crikey IPA** WA **\$5**

**Leavenworth Hefeweizen** WA **\$5**

**Scrimshaw Pilsner** WA **\$5.5**

**Fremont Universal Ale** WA **\$5**

**Black Raven Trickster** WA **\$5.5**

**Rogue Dead Guy Brown Ale** OR **\$5.5**

**Seattle Cider Dry** WA **\$5.5**

**Seattle Cider Semisweet** WA **\$5.5**

**Sorta Sweet Cider Portland Cider Co.** (16oz) WA **\$5**

**Imperial Timer City Ginger Beer** WA **\$5**

### WHITES & SPARKLING

**Black Oak Pinot Grigio** '16 IT **\$10G \$38B**

**Stafford Hill Riesling** '11 OR **\$10G \$38B**

**Sol Stone Chardonnay** '16 WA **\$13G \$50B**

**Venturosa Rose** '16 IT **\$11G \$44B**

**DAMA Cowgirl Blanc** '15 WA **\$11G \$44B**

**Faire La Fête Brut** FR **\$10.5G \$38B**

**Faire La Fête Brut Rosé** FR **\$10.5G \$38B**

### REDS

**Phelps Creek Pinot Noir** OR **\$10G \$38B**

**Librato Rosso Orveltano Cav Franc** IT **\$13G \$50B**

**Tuesday Cellers** '15 WA **\$14G \$54B**

**Organic Will Ridge Malbec** '15 WA **\$14G \$54B**

**Beau Joubert Shiraz** '13 SA **\$12G \$47B**

**Naches Heights Syrah** '14 WA **\$14G \$54B**

**Oak Lane Merlot Blend** '15 SA **\$10G \$38B**

### NON ALCOHOLIC

**Lemonade \$5 | Iced Tea \$4 | Iced Chai \$5**

**Timbercity Ginger Beer \$6 | Boylan's Root Beer \$4**

**Coffee \$3.5 | Tea \$3.5 | Juice \$5**

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