

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

Timbercity Ginger Beer \$6 Glass

That Drink She Made Margarita \$9

Tequila, Lime, Red Peach Rooibos Tea Agave

I'm Bloody Drunk Margarita \$9

Tequila, Blood Orange Juice, Lime Juice, Jalapeño 'Honey', Salt

The Blacker the Berry Blackberry Cocktail \$9.5

Bulleit Whiskey, Blackberry Purée, Black Tea, Agave, Pear Liqueur

Sangria \$9 Glass \$27 Carafe

SF Soy Free

NF Nut Free

GF Gluten

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plum

bistro

VEGAN COMFORT FOOD | BRUNCH

Our menu items are proudly made with organic vegan ingredients.

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

SF Soy Free

NF Nut Free

GF Gluten

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plum

bistro

DESSERTS

Black Currant & Rosewater Ice Cream

Rosewater Ice Cream
with Coconut Lemon Shortbread
GF NF SF **\$11**

Port Wine Cheese Filled Phyllo Flips

Kumquat Champagne,
Cardamom Marmalade
topped with Pistachio Dust
SF **\$13**

Blood Orange Cheesecake

Bittersweet Chocolate Nibble,
Wafer Chocolate Crust and
Sweet Orange Rind Cream
GF **\$13**

Salted Caramel Bread Pudding

Vanilla Bean Bourbon Cream Sauce
and Apple Cider Ice Cream
NF **\$14**

SF Soy Free

NF Nut Free

GF Gluten Free

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HAPPY HOUR

SHARES & SIDES

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

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

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

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

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

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

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

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

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

"Plant-Based Crab" Cakes NF **\$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 SF GF **\$7**
Almond Slivers, Dried Cranberries, Pears,
Frisée, Lemon Vinaigrette

Soup of the Day **\$8**

HAPPY HOUR DRINKS

That Drink She Made Margarita **\$9**
Tequila, Lime, Red Peach Rooibos Tea Agave

I'm Bloody Drunk Margarita **\$9**
Tequila, Blood Orange Juice, Lime Juice, Jalapeño 'Honey', Salt

The Blacker the Berry Blackberry Cocktail **\$9.5**
Bulleit Whiskey, Blackberry Purée, Black Tea,
Agave, Pear Liqueur

Get on the Greyhound **\$8**
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**

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

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DRINK MENU

MARTINIS

Vieux Carre \$12

Rye, Brandy, Vermouth Rouge, Benedictine, Peychauds bitters

South American Coffee \$14

House infused Coffee Agave Cortez, Rinomatto, Prairie Coffee liqueur

ON THE ROCKS

Winter party \$12

Brandy, Campari, Prairie Coffee Liqueur, Pineapple, Lemon

Tamarind Man \$11

Bourbon, Tamarind Spice Essence, Lime, Nutmeg

SERVED UP

Get Carry-a-wazed \$13

Tequila, Kummel, Vermouth blanc, Lime

The Jester \$13

Gin, Cherry herring, Vermouth Rouge, Orange juice

BEER & CIDER

Kulshan Premiere Lager \$5

7 Seas 253 Pilsner \$6

Aslan Down Patrol Pacific Ale \$6

Reubens Brews Crickey IPA \$6

Black Raven Trickster IPA \$6

Dru Bru Ski Patrol Dark Lager \$6

DogFish Head SeaQuench Ale Sour \$7

Seattle Cider Semi-Sweet Seasonal (16oz) \$9

Tieton Cider Dry Hopped (16oz) \$10

Portland Cider Co. Sorta Sweet \$6

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

San Pellegrino \$6 | Club Soda \$3.5 | Juice \$5

Timber City Ginger Beer \$6 | Lemonade \$4

Coffee \$3.5 | Tea \$3.5 | Iced Chai \$5

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