

Shares & Sides

Scalloped Trumpet Mushroom (gf)	\$15
sweet pea & edamame purée, spanish almonds, baconish crunch	
Cajun Battered Fried Okra (nf)	\$14
side of housemade ranch aioli, fresh lemon wedge	
Spicy Cajun Mac & Yease (nf)	\$14
our famous plant loving macaroni and cheese available gluten free +\$2	
Squash Sauté (sf) (nf) (gf)	\$13
nw squash, delicata & kabocha, fresno chilis, red wine vinegar, agave, black pepper & sea salt	
Roasted Beet & Citrus Caprese	\$15
grapefruit, cashew gouda cheese, balsamic dressing	
Charred Brussel Sprouts (nf) (gf)	\$14
baconish, garlic, olive oil, lemon, chili flakes	
Pan Roasted Cauliflower (sf) (gf)	\$15
lemon, olive oil, garlic, fresno chilis, fresh herbs, spanish almonds	
Avocado Roll (nf) (gf)	\$16
chipotle aioli, carrot, asparagus, raw red onion, pickled cabbage, nori rice wrap	
Winter Baby Salad (sf) (gf)	\$16
spinach, arugula, roasted winter squash, avocado, pomegranate seeds, spicy pecans, cucumber, pear chips, housemade pomegranate ginger vinaigrette	
Mama Africa Salad (gf)	\$20
baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa & millet, almonds, housemade mustard aioli, housemade lemon vinaigrette	
Soup of the Night	\$14

Handmade Pizzas

available gluten free +\$3

Veggie Monster Pizza (sf)	\$22
marinara, pesto, peppers, mushroom, onion, cheese, broccoli, fresh basil, parsley, ribboned kale	
Yam & Chickpea Flatbread (sf)	\$18
sesame seed olive oil, crispy brussel sprouts, fresno chilis, toasted pine nuts, pomegranate, fresh herbs	

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 (nf) nut free

Bistro Burgers

served with fries, available gluten free +\$2.5

Buffalo Portobello Burger	\$19
deep fried panko-coated portobello, buffalo hot sauce, housemade ranch, grilled onion, cucumber, mixed greens	
Jerk Tofu & Yam Burger	\$21
grilled jamaican spiced tofu, yam, pickled cabbage, caramelized onion, tomato	
My American Guy Cheese Burger	\$21
handmade burger patty, cheddar cheese, tomato, grilled onion, pickle, housemade special sauce	
Purple Haze Burger	\$17
grilled eggplant, cashew gouda, fresh coriander pesto, shredded kale, raw red onion, sliced tomato, cucumber	

Plant Loving Entrées

Sweet Potato Gnocchi	\$27
broccoli rabe, wild mushroom, garlic, sage, white wine butter sauce	
BBQ Glazed Plant Loaf (nf)	\$29
mashed potato, skillet bbq shrimp, mushroom, peas, carrot, white wine bbq butter sauce	
Cuban Black Beauty (nf)	\$28
cumin spiced grilled tofu, black bean purée, fried avocado, sautéed bok choy, white wine butter sauce	
Tempeh Vermouth (nf) (gf)	\$27
broccoli, mashed potatoes, kalamata olive, rosemary sauce	
Beauty in the East (nf) (gf)	\$23
jackfruit plant balls, charred baby heirloom carrots, coconut tahini, fried chickpeas, fresh lebanese herbs	
Shrimp Scampi (nf)	\$29
linguine pasta, garlic, caper, vermouth, white wine, butter, black pepper & sea salt, fresh parsley, grilled garlic bread	
Handmade Beetroot & Ricotta Ravioli	\$29
white wine spinach, shallot sauté, housemade 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, toasted pearl couscous, fire blasted broccoli lemon butter sauce	
Fresh Thyme Quinoa Pie (gf)	\$28
cashew cheese, roasted wild mushroom & cauliflower, spicy kale & chard sauté, sunflower & pumpkin seeds	

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our famous plant loving macaroni and cheese available gluten free +\$2	
Roasted Beetroot Bruschetta	\$10
seared scallop mushrooms, micro greens	
Grilled Pear Bruschetta	\$10
paleo pecan paté, arugula, roasted butternut squash	
Kale Chips	\$9
crisp seasoned kale topped with cashew cheese	
Yam Chips (gf)	\$9
savory yam, thyme, roasted garlic oil	
Garlic Rosemary Fries (gf)	\$9
russet potato, rosemary, roasted garlic oil	
Soup of the Day	\$11
Grilled Macrina Bakery Bread	\$4
Scratch-Made Aioli	\$1
chipotle, ranch, dill, jalapeño	

Lunch Salads

Beet & Spinach (gf)	\$15
roasted beets, ricotta, chopped almonds, parsley, housemade balsamic vinaigrette	
Mama Africa Salad (gf)	\$18
baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa and millet, almonds, housemade mustard aioli, housemade lemon vinaigrette	

Protein Grain Bowls

Red Quinoa & Mung Bean (gf)	\$17
roasted yam, pan grilled salt & pepper tofu, shredded endive, housemade miso dressing	
Miso Fish & Forbidden Rice (gf)	\$17
spicy chili sesame, shredded beets, watercress, housemade sesame dressing	
Sautéed Caviar Lentils (gf)	\$17
tuscan kale, roasted golden beets, maitake mushrooms, housemade lemon herb vinaigrette	

Lunch Specials

Sweet & Spicy General Tso's Cauliflower	\$17
hot cauliflower, forbidden rice, broccoli, green onion	
Roasted Red Pepper Quiche	\$16
olive oil, black pepper, arugula, garnished with cherry tomato	
Flatbread Pizza	\$18
roasted tomato, ricotta cheese, pesto, micro greens	
Avocado Flatbread	\$20
fresh coriander and spinach pesto, tomato, avocado, housemade soy free tahini sauce	
Macho Burrito	\$16
Our legendary burrito featuring soy chorizo, black beans, seasoned rice, mixed greens, cheese, orange pico de gallo, avocado, housemade chipotle & jalapeño aioli	
Jamaican Wrap	\$16
jamaican spiced tofu, smoked yams, pickled coleslaw, tomato, onion, lettuce, housemade mustard aioli	

Plant Loving Sandwiches

served with mixed greens & housemade lemon herb vinaigrette. make any sandwich a salad +\$2.5, gluten free sandwich +\$2.5

Plum Classic Reuben	\$16
tofu strami, cheese, pickled cabbage, thousand island, rye bread	
Avocado & Tofu Toast	\$16
avocado, pan fried tofu, thick sliced tomato, smoked sea salt, cracked pink pepper, toasted multigrain	
Miso Fried Fish-Wich	\$17
pickled purple daikon, pickled cucumber, micro greens, sautéed bok choy, hoagie roll	
Tuna Salad Sando	\$17
tofu & tempeh salad, thick sliced tomato, hot sauce, mixed greens, raw red onion, toasted multigrain bread	
Southwest Chipotle Grill	\$16
spiced baked tempeh, avocado, grilled onions, tomato, fresh cilantro, housemade aioli, toasted rye bread	
Pesto Grilled Cheese	\$16
mozzarella, cheddar cheese, sautéed mushroom, grilled onion, multigrain	

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Plum Pastries

- Housemade Biscuits & Marmalade** (nf) \$12
whipped lemon poppy butter or whipped coconut cheesecake butter
- Salted Caramel Bread Pudding** (nf) (sf) \$11
Sugar Plum green apple ice cream
- Strawberry Rhubarb Beignets** (nf) (sf) \$9
- Chocolate Croissant** (nf) (sf) \$7

Plant Milkshakes

- Strawberry Cheesecake** \$11
Sugar Plum ice cream, plant-milk, strawberry compote, cheesecake bits, graham cracker, add vodka shot +\$6
- Salted Caramel** \$10
Sugar Plum ice cream, plant-milk, caramel syrup, caramel sauce, flake salt, add whiskey shot +\$7

French Toast & Pancakes

- Salted Caramel French Toast** (nf) \$17
bruléed caramel, green apple, whipped coconut cheesecake butter, maple syrup, available gluten free +\$3
- Cinnamon Roll Pancakes** (nf) (gf) \$17
orange rind, candied orange, chocolate bark, maple syrup, whipped coconut cheesecake butter
- Classic Stack Pancakes** (nf) (gf) \$16
lemon poppy butter, maple syrup
- Kid Pancakes** (gf) \$9
butter & maple syrup (12 and under, please)

Shares & Sides

- Mac & Yease** (nf) \$12
our famous plant loving macaroni and cheese available gluten free +\$2
- Handmade Sausage Patties** (nf) (gf) \$9
- Mushroom Bacon** (nf) (gf) \$9
- Russet Potato Hashbrowns** (nf) (gf) \$11
- Cheesy Potato Cakes** (nf) (sf) (gf) \$9

Brunch Classics

- Cobb Salad** (gf) \$15
spinach, avocado, egg, cherry tomato, toast, housemade bacon vinaigrette
- Kale Caesar** (nf) (sf) (gf) \$11
kale, romaine, parmesan, fried chickpeas, cherry tomato, housemade caesar dressing
- Tofu Scramble** (nf) \$17
bell peppers, onions, mushrooms, bacon, served with avocado toast and hashbrowns
- Just Egg Scramble** (nf) \$16
plant-based sausage, sautéed spinach, served with toast
- Chick'n & Waffles** (nf) \$18
chick'n fried seitan, waffles, maple syrup
- Veggie Slam** (sf) \$20
cheesy potato cakes, spinach, grilled asparagus, portobello mushroom, pesto, english muffin
- Plum Slam** (nf) (gf) \$19
pancakes, whipped butter, tofu scramble, sausage, served with hashbrowns
- Sausage & Apple Hash** (nf) \$17
butternut squash, kale, housemade biscuit, whipped coconut cheesecake butter
- Skillet Tofu Sandwich** (nf) \$17
grilled ciabatta, housemade horseradish aioli, mushroom bacon, arugula, served with a salad or hashbrowns, available gluten free +\$3
- Bistro Breakfast Sandwich** (nf) \$15
sausage, apple, spinach, housemade dijon aioli, english muffin, served with side salad or hashbrown
- Veggie Monster Pizza** (sf) \$18
marinara, pesto, peppers, mushroom, onion, cheese, broccoli, fresh basil, parsley, ribboned kale available gluten free +\$3

- Soup of the Day** \$9

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Happy Hour Drinks

That Drink She Made Margarita \$11
tequila, lime, red peach rooibos tea, agave

Paradise \$11
Mezcal, Aperol, lemon juice, jalepeno-pineapple syrup

Malaysian Flower \$10
hibiscus infused vodka, Brovo floral vermouth, Luxardo maraschino

Tall and Dark \$11
Skipper dark rum, lime, ginger beer

Summon Mary... a Bloody Mary \$10
crater lake vodka, fresh herbs & spices, tomato, carrot, lime

Daily Wine

Please ask your server

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Happy Hour Bites

Spicy Cajun Mac & Yease (nf) \$11
our famous plant loving macaroni and cheese available gluten free +\$1.5

Korean BBQ Taco (nf) (gf) \$4.5
bbq shiitake mushrooms, pickled beet, napa cabbage slaw

Fried Fish Taco (gf) \$5
red cabbage lime slaw, avocado crema

Fries & Sauce (nf) (gf) \$9
russet potato fries with housemade fry sauce

Fried Green Tomatoes (nf) \$9
black eyed pea relish

Oyster Mushroom Calamari (nf) \$11
housemade sweet chili sauce, lemon

Garlic Ginger Cauliflower Bites (sf) (nf) \$11
sesame seeds, green onion, chili flakes

Coriander Rubbed Seitan Skewers (nf) \$11
chickpea cucumber dill salad

Coconut Shrimp Skewers (sf) (nf) \$15
sesame cucumber salad, sweet chili sauce

Crab Cakes (nf) \$18
housemade cajun remoulade sauce, black eyed pea relish

Southern BBQ Slider \$6
bbq seitan, red cabbage lime slaw, jalapeño aioli

Plant Loving Charcuterie Plate \$17
gouda cashew cheese, roasted red pepper cashew cheese, herb oil, pickled mushrooms, figs or pears, spanish almonds, local artisan bread

Roasted Yam & Quinoa Salad (sf) (gf) \$9
almond slivers, dried cranberries, pear, frisée, housemade lemon vinaigrette

Soup of the Day \$10

plum

bistro

Plant Loving Desserts

Sugar Plum Ice Cream **\$13**

strawberry rhubarb ice cream, pie crumbles

(sf) (nf)

Strawberry Rhubarb Cheesecake **\$15**

graham cracker crust, strawberry compote, dark chocolate pistachio and hazelnut bark

(gf)

Salted Caramel Bread Pudding **\$14**

vanilla bean bourbon cream sauce, Sugar Plum apple cider ice cream

(nf)

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Daily Libations

Mimosa	\$9
Sparkling Wine, Orange or Grapefruit Juice	
Summon Mary A Bloody Mary	\$11
Vodka, Fresh Herbs & Spices, Tomato, Carrot, and Lime Juice	
Celer-brate	\$10
Big Gin, Tonic water, Celery bitters	
Princess Peach	\$12
Peach liquor, Brut Rose, peach bitters 12	
Gentian Spritz	\$11
Bonal, Rinamatto, Brut, soda	
White Sangria	\$8
House Wine	
Please ask your server for today's selection	
Caffe Umbria Coffee	\$4
Bottomless Cup	
Remedy Teas Hot Tea	\$3.5
Local Loose Leaf Tea	
Pellegrino Sparkling Water	\$6
Club Soda	\$3.5
Timber City Ginger Beer	\$6
Lemonade	\$4
Juice	\$5

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Honey **\$11**

Cynar, apricot, falernum, orange juice
(low alcohol by volume)

Bourbon Relief **\$12**

bourbon, cassis, lime juice agave, agua faba

Orange-U-Jealous **\$12**

brandy, orange curacao, orgeat, lemon juice,
orange sugar rim

Pinkies Up **\$11**

Yzaguirre dry vermouth, byrrh, dry curacao
(low alcohol by volume)

Jengibre **\$12**

Pisco, canton ginger lime juice, agave,
ginger beer, Angostura bitters

Frenchie **\$12**

gin, Aveze liquor, lemon juice, agave,
sparkling wine

Fire and Smoke **\$15**

Copperworks single malt, Yzaguirre dry vermouth,
Benedictine, Firewater bitters

Beer & Cider

Kulshan **\$5**

Premiere Lager

7 Seas **\$6**

253 Pilsner

Aslan **\$6**

Down Patrol Pacific Ale

Reubens Brews **\$6**

Crickey IPA

Black Raven **\$6**

Trickster IPA

Dru Bru **\$6**

Ski Patrol Dark Lager

DogFish Head **\$7**

SeaQuench Ale Sour

Seattle Cider (16oz) **\$9**

Semi-Sweet Seasonal

Tieton Cider (16oz) **\$10**

Dry Hopped

Portland Cider Co. **\$6**

Sorta Sweet

Non Alcoholic

San Pellegrino **\$6**

Club Soda **\$3.5**

Timber City Ginger Beer **\$6**

Juice **\$5**

Lemonade **\$4**

Coffee **\$3.5**

Tea **\$3.5**

White & Sparkling Wine

Montinore Pinot Gris \$10 | \$40

'16 Willamette Valley, Oregon

Wautoma Spring Sauvignon Blanc \$11 | \$44

'17 Columbia Valley, Washington

Raeburn Chardonnay \$12 | \$48

'17 Napa Valley, California

Famille Perrin Rose Blend \$11 | \$44

'18 Cote de Rhone, France

Scarpetta Prosecco Brut Glera \$10 | \$42

'17 Grave del Friuli, Italy

Holloran Vineyards Riesling \$11 | \$44

'17 Dundee Hills, Oregon

Rezabal 'Frizzante' Rose Hondarrabi Belza \$11 | \$44

'18 Txakolina, Spain

Red Wine

Phelps Creek Pinot Noir \$13 | \$52

'18 Hood River, Oregon

Viladellops Grenache \$11 | \$44

'17 Penedes, Spain

Les Hauts de Lagarde Merlot Blend \$11 | \$44

'16 Bordeaux, France

De Bortoli Shiraz \$11 | \$44

'17 Heathcote, Australia

Laurent Gauthier Gamay \$12 | \$48

'16 Beaujolais, France

Naches Heights Syrah \$14 | \$54

'15 Washington

Marques de Caceres Tempranillo \$13 | \$50

'14 Rioja, Spain

Amaro & Vermouth

Averna \$9

Amaro CioCiaro \$7

Lazzaroni Amaro \$7

Cardamaro \$8

Cynar \$8

Dolin Rouge \$6

Dolin Blanc \$6

Dolin Dry \$6

Yzaguirre Rojo \$8

Yzaguirre Dry \$8

Apertitif, Herbal & Liquors

Cocchi Americano \$6

Bonal Gentiane Quina \$6

Aveze Gentiane Liqueur \$9

Kümmel \$9

Orange Curacao \$7

Cheering Herring \$9

Aperol \$8

Fernet Branca \$9

Pimms \$7

Green chartreuse \$17

Brandy, Aquavit & Pisco

Lustau Solera Reserva \$7

Singani 63 \$9

Lairds Apple Jack	\$7
Blekk Sprut Aquavit	\$9
La Caravedo Quebranta	\$9

Rum

Charanda Blanco	\$9
Smith and Cross	\$10
Skipper Dark	\$9
Plantation Stiggins Pineapple	\$12
Plantation Original Dark	\$8
Novo Fogo Cachaca Silver	\$10

Whiskey & Scotch

Four Roses	\$8
Larceny	\$9
Buffalo trace	\$9
Basil Hayden's	\$14
Tullamore Dew	\$10
Sazerac Rye	\$9
Rittenhouse Rye	\$9
Knob creek rye	\$12
Mitchers Rye	\$16
Chivas	\$10
Copper Works Single Malt	\$16
Dewars White Label	\$8
Laphroaig 10	\$16
Suntory	\$10

Gin

Botanist	\$11
Mahon	\$12
Hendricks	\$12
Big gin	\$10

Tequila & Mezcal

Ocho Plata	\$16
Ocho Reposado	\$17
Siete Leguas Blanco	\$12
Siete Leguas Reposado	\$13
1800 Anejo	\$10
Don Julio Reposado	\$11
Agave Cortez	\$11
Nuestra Soleda	\$12
Bozal tobasiche	\$18
Wahaka espadin	\$11
De Leyenda San Luis Potosí	\$18

Vodka

Tito's	\$10
Grey goose	\$12
St George All Purpose	\$8

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