

plum

bistro

## Cocktails

### Silly Summers at the Lake \$12

Rum, fresh watermelon juice, agave, lime, and fresh mint.

### Summertime in Jamaica \$14

Bourbon, clove and anise spiced simple syrup, passion fruit purée, and aquafava.

### El Besito Caliente \$12

Reposado tequila, jalapeño agave, orange, lime triple sec, tajin, and salt.

### A Drunken Spa Day \$13

Gin, St Germain, cucumber, lemon, and pamplemousse juice.

### Dreaming of Thailand \$14

Banana infused whiskey, maple bitters, homemade banana syrup.

### Spanish Lullaby \$10

Red sangria with brandy, lemon juice, orange juice, triple sec, and apple.

## White & Sparkling Wine

### Care Blanco \$9 | \$26

Garnacha Blanca / Chardonnay

'19 Spain

### WilSong Sauvignon Blanc \$11 | \$42

19' Marlborough, New Zealand

### Flume Pinot Gris \$10 | \$40

16' Columbia Gorge, Washington

### De Bortoli Sparkling Brut \$8 | \$30

Garnacha Blanca / Chardonnay

Yarra Valley, Australia

### Fleuraison Sparkling Rose \$9 | \$35

Tempranillo/Merlot

Languedoc, France

### Sol Stone "Rock Meadow" Viognier \$45

19' Columbia Valley, Washington

### Ashan Cellars Chardonnay \$50

19' Columbia Valley, Washington

### Beau Joubert "Old Vine" Chenin Blanc \$45

19' Stellenbosch, South Africa

## Red Wine

### Bella Siciliana Red Blend \$8 | \$23

17' Sicily, Italy

### Nespolino Rosso \$10 | \$34

Sangiovese/Merlot

18' Emilia - Romagna, Italy

### "Souljur On" Malbec \$12 | \$45

17' Columbia Valley

### Baracchi O'lilo \$48

Can/Merlot/Syrah/Sangiovese

18' Tuscany, Italy

### Naches Height Syrah \$50

18' Yakima Valley, Washington

### Chateau Puynormond Merlot/Cab Franc \$56

16' Bordeaux, France

## Beer & Cider

<b>Everybody's</b>		<b>\$4.5</b>
The Cryo IPA	6.9%	
<b>Lagunitas</b>		<b>\$5</b>
IPA	6.2%	
<b>Black Butte</b>		<b>\$5</b>
Porter	5.5%	
<b>Bodhizafa</b>		<b>\$5.5</b>
IPA	6.9%	
<b>Victoria</b>		<b>\$5.5</b>
Vienna Lager	4%	
<b>Modelo Especial</b>		<b>\$5.5</b>
Mexican Pilsner	4.4%	
<b>Diamond Knot</b>		<b>\$4.5</b>
Tropical Island Stout	6.5%	
<b>pFriem</b>		<b>\$5.5</b>
Pilsner	4.9%	
<b>Alaskan</b>		<b>\$4.5</b>
Amber ALT Style Ale	5.3%	
<b>Yonder Cider (16oz)</b>		<b>\$8</b>
Semi-Sweet	6.5%	
<b>Tieton Cider (16oz)</b>		<b>\$9</b>
Dry Hopped	6.9%	

## Amaro & Vermouth

<b>Averna</b>	<b>\$9</b>
<b>Amaro CioCiaro</b>	<b>\$7</b>
<b>Lazzaroni Amaro</b>	<b>\$7</b>
<b>Cardamaro</b>	<b>\$8</b>
<b>Cynar</b>	<b>\$8</b>
<b>Fernet Branca</b>	<b>\$9</b>
<b>Zucca Rabarbaro</b>	<b>\$9</b>
<b>Angostura Amaro</b>	<b>\$8</b>
<b>Yzaguirre Vermouth</b>	<b>\$8</b>
Rojo, Secco, Blanco	

## Apertitif, Herbal & Liquors

<b>Cocchi Americano</b>	<b>\$7</b>
<b>Bonal Gentiane Quina</b>	<b>\$7</b>
<b>Aveze Gentiane Liqueur</b>	<b>\$8</b>
<b>Combiar Kummel</b>	<b>\$9</b>
<b>Pierre Ferrand Dry Curacao</b>	<b>\$8</b>
<b>Peychaud's Aperitivo</b>	<b>\$7</b>
<b>Rinomato Aperitivo</b>	<b>\$8</b>
<b>Lazzaroni Amaretto</b>	<b>\$8</b>
<b>Aperol</b>	<b>\$9</b>
<b>Pimms</b>	<b>\$8</b>
<b>Green Chartreuse</b>	<b>\$18</b>
<b>Ricard Pastis</b>	<b>\$7</b>
<b>Strega</b>	<b>\$12</b>
<b>Saler's Gentiane</b>	<b>\$7</b>

## Vodka

<b>Kettle One</b>	<b>\$12</b>
<b>Grey Goose</b>	<b>\$13</b>
<b>Nikka Coffey Vodka</b>	<b>\$14</b>
<b>St George All Purpose</b>	<b>\$8</b>
<b>Tito's</b>	<b>\$10</b>

## Brandy, Cognac & Pisco

<b>Lustau Solera Reserva</b>	<b>\$8</b>
<b>Lairds Apple Jack</b>	<b>\$7</b>
<b>Camus VS</b>	<b>\$10</b>
<b>Barsol Quebranta Verde</b>	<b>\$10</b>
<b>La Caravedo Quebranta</b>	<b>\$9</b>

## Rum

Charanda Blanco	\$10
Smith and Cross	\$12
Plantation Stiggins Pineapple	\$13
Plantation Original Dark	\$9
Mount Gay Black Barrel	\$9
Novo Fogo Cachaca Silver	\$10

## Tequila & Mezcal

Ocho Plata	\$20
Ocho Reposado	\$22
Siete Leguas Blanco	\$14
Siete Leguas Reposado	\$15
Siete Leguas Anejo	\$18
Tromba Blanco	\$14
Tromba Anejo	\$20
1800 Anejo	\$12
Agave Cortez	\$12
Nuestra Soleda	\$15
Bozal Tobasiche	\$19
Bozal Ensemble	\$15
Mayalen Machetazo	\$14
San Luis Potosi, Oaxaca or Guerrero	
Wahaka espadin	\$13
De Leyenda San Luis Potosí	\$18

## Aquavit

Blekk Sprut Aquavit	\$9
Krogstad	\$9

## Gin

Botanist	\$11
Big Gin	\$11
Beefeater	\$11
Mahon	\$11
Nikka Coffey Gin	\$16
Hendricks	\$13
Oola	\$11
Uncle Vals Botanicals	\$12

## Whiskey & Scotch

Four Roses	\$9
Larceny	\$10
Buffalo trace	\$10
Basil Hayden's	\$15
Elijah Craig	\$8
Tullamore Dew	\$11
James E Pepper 1776 Rye	\$11
Sazerac Rye	\$10
Rittenhouse Rye	\$10
Knob creek Bourbon	\$13
Knob creek Rye	\$14
Mitchers Bourbon	\$15
Mitchers Rye	\$16
Chivas	\$10
Copper Works Single Malt	\$17
Dewars White Label	\$9
Glenlivet 12	\$16
Laphroaig 10	\$20
Nikka Coffey Grain	\$22
Suntory	\$11

## Non Alcoholic

<b>San Pellegrino</b>	<b>\$6</b>
<b>Club Soda</b>	<b>\$3.5</b>
<b>Timber City Ginger Beer</b>	<b>\$6</b>
<b>Boylan Root beer</b>	<b>\$3.5</b>
<b>Boylan Creme Soda</b>	<b>\$3.5</b>
<b>Cleen:Craft</b>	<b>\$6</b>
Ginger or Cola	
<b>Lemonade</b>	<b>\$4</b>
<b>Blackberry Lemonade</b>	<b>\$4.5</b>
<b>Coffee</b>	<b>\$3.5</b>
<b>Brew Dr. Kombucha</b>	<b>\$6</b>
Love or Uplift (caffeinated)	
<b>Tea</b>	<b>\$3.5</b>
Peppermint, Chamomile, Red Peach	
<b>Juice</b>	<b>\$5</b>
Orange or Grapefruit	

**We can split checks a maximum of 4 ways. A 5% service charge is included on each check.** 100% of the service charge is retained by the restaurant and any tip left on top of the service charge goes directly to the employee that served you. The service charge helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. 042321