

POP

CHAMPAGNE BAR & RESTAURANT

DINNER ♦ DESSERT ♦ BUBBLY ♦ EVENTS

(626) 795 - 1295

33 E. UNION STREET, PASADENA 91103

WWW.POPCHAMPAGNEBAR.COM

INFO@POPCHAMPAGNEBAR.COM

Prices in parentheses are for Happy Hour, which is 5 to 7 on Wednesday through Sunday and all evening every Tuesday.

DESSERTS

- Soufflé du Jour** POP's signature dessert. 15
Flavor changes daily. Please ask your server or refer to our online Soufflé Calendar for today's flavor. Substitute crème anglaise for ice cream 2. Please allow 20 minutes to bake.
- Churros** rolled in cinnamon and sugar and served with cajeta sauce 10
- Seasonal Pavlova** French meringue topped with Chantilly cream, seasonal berries, raspberry coulis 10
- Coffee & Donuts** buttermilk chocolate and vanilla cake donut holes, coffee ice cream, chocolate covered espresso beans 10
- Meyer Lemon Tart** with basil ice cream, raspberry coulis, Chantilly cream, house-candied lemon slice, raspberry coulis 12
- Apple Crisp Tart** whole baked apple, oatmeal crisp, caramel, Chantilly cream, and caramel fleur de sel ice cream 12
- "Irish Car Bomb"** named after the popular cocktail. Chocolate and Guinness cake, Bailey's ice cream, whiskey caramel, chocolate sauce 12
- S'mores** graham cookie, marshmallow, chocolate ganache, toasted mallow fluff, chocolate-graham ice cream 14
- "Cookies & Cream"** browned butter chocolate chip cookie, chocolate caramel, vanilla ice cream. Please allow 15 minutes to bake. 14
- Vegan "Cookies & Cream"** vegan chocolate chip cookies, vegan vanilla ice cream, chocolate sauce. Please allow 15 minutes to bake. 14
- Vanilla Crème Brûlée** with fresh berries and Chantilly cream 14
- Chocolate & Caramel Crème Brûlée** with fresh berries and Chantilly cream 14
- Afternoon Delight** a mini trio of our seasonal pavlova, vanilla crème brûlée, and a couple of churros 15 (10)

NON-ALCOHOLIC BEVERAGES

- Coffee 3
- Hot Tea variety of flavors served 3
- San Pellegrino 750 mL bottle 5
- Evian Still Water 500 mL bottle 3
- Iced Tea 3
- Coke, Coke Zero, Sprite 3
- Bundaberg Root Beer 5
- Bundaberg Ginger Beer 5

CRÊPES

- Strawberry Cream Cheese Crêpe** caramel, sweet cream cheese, strawberries, graham crumbs 12
- Mixed Berry Nutella Crêpe** caramel, brown sugar butter, hazelnut crumbs 12
- Bananas Foster Crêpe** caramel, brown sugar butter, orange rum 14

HOUSE-MADE ICE CREAMS

- One Scoop** 3
- Two Scoops** 5
- Three Scoops** 7
- Ice Cream Sundae** three scoops, chocolate and caramel sauce, Chantilly cream, berries, hazelnut crunch 8
- Sorbet Sundae** three scoops, fresh berries, butter cookie 8
- Bundaberg Root Beer Float** with vanilla bean ice cream 8
- Not Your Father's Root Beer Float** with vanilla bean ice cream (alcoholic) 11

Ice Cream Flavors

Vanilla Bean
 Basil
 Birthday Cake
 Bailey's Irish Cream
 Chocolate Graham
 Coffee
 Caramel Fleur de Sel

Sorbet Flavors

Chocolate
 Brown Sugar Pineapple
 Strawberry Champagne

POP STAFF

Ray Vasquez
 Executive Chef

Juan Guzman
 Sous Chef

Michael Scribner
 Sommelier

Jeff Hauser
 General Manager

At POP, Chef Ray takes pride in creating everything we can from scratch, from our hamburger buns and pizza dough to our ice creams and marshmallows.

20% gratuity applied to parties of 6 or more. Maximum of **four** split checks per party. **\$5 per person** charge for parties that bring outside desserts.

\$15 corkage fee for still wines, **\$20** for sparkling wines unless we carry the bottle – then it's full price per the menu. Maximum two bottles.

Happy Hour all day every Tuesday. **Live Music** every Thursday and Sunday. **Brunch** every Sunday.