

POP

CHAMPAGNE BAR & RESTAURANT

DINNER ♦ DESSERT ♦ BUBBLY ♦ EVENTS

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

BEGINNING BITES

- House-Made Bread & Butter** an assortment of house-baked breads with house-churned butter 5 (3)
- Nuts & Olives** mixed nuts seasoned in-house with honey and rosemary. Five types of olives. 6 (4)
- POPCorn Chicken** corn flour and panko crust with jalapeño ranch 9 (7)
- Deviled Egg Quartet** 1) truffle-chive 2) bacon-onion 3) Sriracha 4) caviar 8 (6)
- Beer-Battered Vegetables** cauliflower, baby zucchini, baby carrots, sunburst squash, haricots verts, sweet potato. Served with lemon aioli. 10 (8)
- Ricotta Toast** house-made ricotta, blueberry-thyme jam, olive oil, cracked pepper, fresh thyme 10 (8)
- Crispy Pork Belly** with sweet and spicy soy pickled vegetables 10 (8)
- Wild Mushroom & Goat Cheese Bruschetta** shiitake, enoki, brown beech, king oyster, and hen of the woods with goat cheese on house-made crostini with mushroom dust 10 (8)
- Jalapeño Ahi Tuna Tartare** with avocado purée, cilantro, yuzu oil, wonton chips. Taco option available. 13 (10)
- Prosciutto Wrapped Shrimp** with roasted garlic aioli and apple balsamic 13 (10)
- Appetizer Trio** red beet hummus, olive tapenade and sun-dried tomato tapenade with house-made crostini. Each available for 6. 15 (10)
- Champagne Clams** roasted garlic and shallot butter, champagne, parmesan 11/16 (8)
- Kumamoto Oysters** from Humbolt Bay. Champagne mignonette, cocktail sauce, lemon. 16/32

SALADS add chicken or shrimp for 5

- Kale & Farro Salad** sautéed kale, farro, feta, crispy sweet potato, haricots verts, pine nuts, rosemary apple cider vinaigrette 14
- Beet Salad** tri-color beets, feta, candied walnuts, white balsamic glaze, olive oil, micro mint, bed of greens 12 (9)
- Caprese Salad** heirloom tomatoes, burrata mozzarella, basil pesto, pine nuts, balsamic glaze, olive oil 13 (10)
- Vietnamese Noodle Salad** rice noodles, mixed greens, roasted shiitake, cilantro, mint, carrots, cucumber, bean sprouts, green onion, cashews, radish, red chilis, Vietnamese dressing 14
- Smokey Niçoise Salad** house-smoked steelhead trout, crispy fingerling potato, olives, hard-boiled egg, haricots verts, cherry heirloom tomatoes, red onion, anchovy toast, mixed greens, champagne vinaigrette. Substitute ahi tuna 5. 14
- Roasted Cauliflower Salad** roasted cauliflower, pea shoots, quinoa, shaved radish, pickled shallots, pine nuts, grated parmesan, lemon herb dressing 14

ENTRÉES

- Margherita Flatbread Pizza** cherry heirloom tomatoes, basil, parmesan, marinara, balsamic. Add sausage 2, add shrimp 5. 14
- Vegetable Flatbread Pizza** mushrooms, tomato, peppers haricots verts, caña de cabra, parmesan 14
- Meat Lovers' Pizza** prosciutto, Genoa salami, pepperoni, provolone, marinara, balsamic 15
- Five-Mushroom Pizza** shiitake, enoki, king oyster, brown beech, hen of the woods mushrooms, pecorino pudding, fontina cheese, roma tomatoes, herbs 15
- Truffle Mac & Cheese** white cheddar sauce, panko bread crumbs, topped with crispy oyster mushrooms 15/18
- Herb Shrimp** shrimp, spinach and tomato polenta cakes. Served with haricots verts & tomato salad. 17
- Morel Mushroom Risotto** shiitake, enoki, brown beech, king oyster, hen of the woods, and morel mushrooms. Topped with haricots verts, sunburst squash, and baby carrots. 17
- Ahi Burger** seared ahi (rare), wasabi mayo, pickled ginger & cucumber slaw, avocado purée. Served with nori dusted fries. 18
- Duck & Pappardelle** duck confit, house-made pappardelle pasta, wild mushrooms, mascarpone 18
- Beef Slider Trio** served with fries, salad, or fruit. 19
- 1) bacon & onion jam, goat cheese, onion bun
2) Port Salut, chimichurri, slow roasted tomato, sesame bun
3) truffle cheese, bacon, grilled onions, Dijon mayo, poppy seed bun
- Champagne Chicken** champagne marinated chicken, champagne butter sauce. Truffle mashed potato & sautéed & blanched vegetables. 24
- Filet Mignon** 7 oz. filet, served with chimichurri, truffle mashed potato, truffle fries & tomato avocado salad 29

CHEESE, CHARCUTERIE, CAVIAR

- Cheese Plate** Choice of 3 or 5 cheeses & seasonal accoutrements 20/24
- Mycella Bleu (cow, Denmark) Beemster (cow, Holland)
Caña de Cabra (goat, Spain) P'tit Basque (sheep, France)
Camembert (cow, France) Brillat-Savarin (cow, France)
- Charcuterie** prosciutto di Parma, Genoa salami, saucisson sec, salami picante, mustard, cornichon 16
- Cheese & Charcuterie Plate** served with seasonal accoutrements. Please select cheeses from above. 28/32
- Weekly Caviar Selection** served with chopped onion, lemon wedges, hard-boiled egg, house-made blinis MP

SOMETHING ON THE SIDE

- French Fries** made from fresh, house-cut potatoes. Add truffle cheese 2, truffle oil 2, garlic 2, or Mycella bleu cheese 4. 5
- Potato Chips** made in-house and served with jalapeño ranch Pairs excellently with Champagne! 4
- Truffle Chive Mashed Potato** 5
- Blanched & Sautéed Vegetables** haricots verts, sunburst squash & baby carrots 5
- Sautéed Spinach** with wild mushroom and tomato 5
- Tomato & Avocado Salad** 4
- Mixed Green Salad** 4