

# POP

DINNER ♦ DESSERT ♦ BUBBLY ♦ EVENTS

(626) 795 – 1295

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CHAMPAGNE BAR & RESTAURANT

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

## DESSERTS

<b>Soufflé du Jour</b> POP's signature dessert. Flavor changes daily. Please ask your server for today's flavor. Substitute ice cream for crème anglaise <b>2</b> . Please allow 20 minutes to bake.	<b>15</b>
<b>Churros</b> rolled in cinnamon and sugar and served with cajeta sauce	<b>10</b>
<b>Seasonal Pavlova</b> French meringue topped with Chantilly cream, seasonal berries, raspberry coulis	<b>10</b>
<b>Meyer Lemon Tart</b> with basil ice cream, raspberry coulis, Chantilly cream, house-candied lemon slice	<b>12</b>
<b>S'Mores</b> graham cookie, marshmallow, chocolate ganache, toasted mallow fluff, chocolate-graham ice cream	<b>14</b>
<b>"Cookies &amp; Cream"</b> browned butter chocolate chip cookie, chocolate caramel, vanilla ice cream. Please allow 15 minutes to bake.	<b>14</b>
<b>Vegan "Cookies &amp; Cream"</b> vegan chocolate chip cookies, vegan vanilla ice cream, chocolate sauce. Please allow 15 minutes to bake.	<b>14</b>
<b>Vanilla Crème Brûlée</b> with fresh berries and Chantilly cream	<b>14</b>
<b>Strawberry Cream Cheese Crêpe</b> caramel, sweet cream cheese, strawberries, graham crumbs	<b>12</b>

## NON-ALCOHOLIC BEVERAGES

Coffee	<b>3</b>
Hot Tea variety of flavors	<b>3</b>
San Pellegrino 750 mL bottle	<b>5</b>
Iced Tea	<b>3</b>
Bundaberg Root Beer	<b>5</b>
Coke, Coke Zero, Sprite	<b>3</b>

## HOUSE-MADE ICE CREAMS

<b>One Scoop</b>	<b>3</b>
<b>Two Scoops</b>	<b>5</b>
<b>Three Scoops</b>	<b>7</b>
<b>Ice Cream Sundae</b> three scoops, chocolate & caramel sauce, Chantilly cream, berries, hazelnut crunch. Please select three flavors from the list below.	<b>8</b>
<b>Sorbet Sundae</b> three scoops, fresh berries, butter cookie. Please select three flavors from the list below.	<b>8</b>

### **Ice Cream Flavors**

Vanilla Bean  
Basil  
Birthday Cake  
Chocolate Graham  
Banana Cream Pie  
Cookies & Cream

### **Sorbet Flavors**

Chocolate  
Brown Sugar Pineapple  
Strawberry Champagne  
Coconut  
Asian Pear & Ginger

### **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 Saturday and Sunday.