

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

- Potato Chips** made in-house and served with jalapeño ranch. Pairs superbly with Champagne! 4 (3)
- French Fries** made from fresh, house-cut potatoes. Add truffle cheese 2, truffle oil 2, garlic 2, or Mycella bleu cheese 4. 5 (3)
- 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 & rosemary. Five types of olives. 6 (4)
- POPcorn Chicken** corn flour & panko crust with jalapeño ranch 9 (7)
- Deviled Egg Quartet** 1) truffle-chive 2) bacon-onion 3) Sriracha 4) ham & cheddar 8 (6)
- Beer-Battered Vegetables** cauliflower, baby zucchini, baby carrots, sunburst squash, haricots verts, sweet potato. Served with lemon aioli. 10 (8)
- Wild Mushroom & Goat Cheese Bruschetta** shiitake, enoki, brown beech, king oyster & hen of the woods with goat cheese on house-made crostini with mushroom dust 10 (8)
- Jalapeño Ahi Tuna Tartare Tacos** with avocado purée, cilantro & yuzu oil 13 (10)
- Prosciutto Wrapped Shrimp** with roasted garlic aioli & apple balsamic 13 (10)
- Kumamoto Oysters** from Humboldt Bay. Champagne mignonette, cocktail sauce, lemon. 16/30

SALADS add chicken or shrimp 5

- Kale Crunch Salad** kale, red cabbage, shaved carrot, apples, dried apricots, haricots verts, sunflower seeds, pepitas, lemon herb dressing 14
- Watermelon Salad** watermelon, mint, feta, cucumber, thin shallots, greens, pepitas, lime, poppy seed dressing 13
- Strawberry Summer Salad** strawberry, marcona almond, arugula, goat cheese, red onion, avocado, champagne vinaigrette 13
- Caprese Salad** heirloom tomatoes, burrata mozzarella, basil pesto, pine nuts, balsamic glaze, olive oil 14
- Roasted Cauliflower Salad** roasted cauliflower, pea shoots, quinoa, shaved radish, pickled shallots, pine nuts, grated parmesan, lemon herb dressing 14
- Mixed Green Salad** haricots verts, heirloom cherry tomatoes, croutons 5

ENTRÉES

- Flatbread Pizza** choice of 15
Margherita – heirloom cherry tomatoes, basil, parmesan, marinara, balsamic. Add sausage 2, add shrimp 5.
Charcuterie – prosciutto, Genoa salami, pepperoni, provolone, marinara, balsamic
- Ahi Burger** sesame crusted ahi, black sesame seed bun, avocado purée, pickled ginger, cucumber, carrot slaw, sriracha mayonnaise. Served with nori dusted fries. 18
- Truffle Mac & Cheese** white cheddar sauce, panko bread crumbs, topped with crispy oyster mushrooms. Add bacon, chicken, or ham 2 15/18
- Herb Shrimp** shrimp, spinach & tomato polenta cakes. Served with haricots verts & tomato salad. 17
- Duck & Pappardelle** duck confit, house-made pappardelle pasta, wild mushrooms, mascarpone 18
- Beef Slider Trio** 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, foie gras mashed potato, tomato confit & sautéed & blanched vegetables. 24
- Filet Mignon** 7 oz. filet with chimichurri, shoestring pommes frites & tomato avocado salad 29

CHEESE, CHARCUTERIE, CAVIAR

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