

POP

DINNER ♦ DESSERT ♦ BUBBLY ♦ EVENTS

(626) 795 – 1295

33 E. UNION STREET, PASADENA 91103

WWW.POPCHAMPAGNEBAR.COM

INFO@POPCHAMPAGNEBAR.COM

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

Soufflé du Jour POP's signature dessert. Flavor changes daily. Please ask your server for today's flavor. Substitute ice cream for crème anglaise 2 . Please allow 20 minutes to bake.	15
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
Meyer Lemon Tart with basil ice cream, raspberry coulis, Chantilly cream, house-candied lemon slice	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
Crème Brûlée Flight trio of crèmes brûlées: vanilla, chocolate & caramel, matcha green tea	15
Strawberry Cream Cheese Crêpe caramel, sweet cream cheese, strawberries, graham crumbs	12

NON-ALCOHOLIC BEVERAGES

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

HOUSE-MADE ICE CREAMS

One Scoop	3
Two Scoops	5
Three Scoops	7
Ice Cream Sundae three scoops, olive oil, Chantilly cream, caramel, sea salt, nuts. Please select three flavors from the list below.	8
Sorbet Sundae three scoops, fresh berries, butter cookie. Please select three flavors from the list below.	8

Ice Cream Flavors

Vanilla Bean	Maple Pancake
Mixed Berry Buttermilk	Basil
Chocolate Graham	Birthday Cake
Caramel POPcorn	Honey Lemon
Roasted Apple & Vanilla Bean	

Sorbet Flavors

Chocolate
Brown Sugar Pineapple
Peach Champagne
Blueberry Lemon
Pear Port

POP STAFF

Ray Vasquez
Executive Chef

Juan Guzman
Sous Chef

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.