

# POP

DINNER ♦ DESSERT ♦ BUBBLY ♦ EVENTS

(626) 795 – 1295

33 E. UNION STREET, PASADENA 91103

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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 2. Please allow 20 minutes to bake.	15
<b>Churros</b> rolled in cinnamon and sugar and served with cajeta sauce	10
<b>Seasonal Pavlova</b> French meringue topped with Chantilly cream, seasonal berries, raspberry coulis	10
<b>Meyer Lemon Tart</b> with basil ice cream, raspberry coulis, Chantilly cream, house-candied lemon slice	12
<b>S'Mores</b> graham cookie, marshmallow, chocolate ganache, toasted mallow fluff, chocolate-graham ice cream	14
<b>"Cookies &amp; Cream"</b> browned butter chocolate chip cookie, chocolate caramel, vanilla ice cream. Please allow 15 minutes to bake.	14
<b>Vegan "Cookies &amp; Cream"</b> vegan chocolate chip cookies, vegan vanilla ice cream, chocolate sauce. Please allow 15 minutes to bake.	14
<b>Vanilla Crème Brûlée</b> with fresh berries and Chantilly cream	14
<b>Crème Brûlée Flight</b> trio of crèmes brûlées: vanilla, peppermint chocolate & gingerbread	15
<b>Strawberry Cream Cheese Crêpe</b> 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

All of POP's ice creams and sorbets are made in-house. We offer many unique and wonderful flavors. Please ask your server for today's selections.

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

### POP STAFF

**Ray Vasquez**  
Executive Chef  
IG @chefrayvasquez

**Juan Guzman**  
Sous Chef  
IG @j.g.v76

**Anthony Lopez**  
Pastry Chef  
IG @aunttonys

**Jeff Hauser**  
General Manager  
IG @jeffrhauser

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.