

# 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. 4 (3)

**French Fries** made from fresh, house-cut potatoes, dusted with Parmesan. Add truffle cheese 2, truffle oil 2, garlic 2, or Mycella bleu cheese 4. 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) smoked trout 4) roasted garlic 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)

**Smoked Salmon Terrine** crème fraîche, chive, buttered crostini 14 (11)

**Jalapeño Ahi Tuna Tartare Tacos** with avocado purée, cilantro & yuzu oil 13 (10)

**Prosciutto Wrapped Shrimp** with roasted garlic aioli & apple balsamic 13 (10)

**Oysters (daily selection)** Champagne mignonette, cocktail sauce, lemon. 16/30

## SALADS add chicken or shrimp 5

**Shaved Asparagus Salad** croissant croutons, roasted cherry tomato, parmesan, pine nuts, Parmesan dressing, topped with a poached egg 14

**Brussels Sprout Slaw** carrots, radicchio, hazelnuts, asiago cheese, warm bacon vinaigrette balsamic glaze 13

**Caprese Salad** heirloom tomatoes, burrata mozzarella, basil pesto, pine nuts, balsamic glaze, olive oil 14

**Fruit 'n' Nuts Kale Salad** kale, ancient grains, red beets, dried apricots, cranberries, pistachios, sunflower seeds, parmesan, lemon herb dressing 14

**Niçoise Salad** house-smoked steelhead trout, crispy tri-colored pee wee potato, roasted cherry tomato, red onion, olives, hard-cooked egg, haricots verts, mixed greens, champagne vinaigrette 14

## 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

**Truffle Mac & Cheese** white cheddar sauce, panko bread crumbs, topped with crispy oyster mushrooms. Add bacon, chicken, or ham 2 15/18

**Blackened Salmon** 6-ounce grilled salmon, lemon & garlic grit cakes, mushroom étouffée, sautéed Swiss chard, caperberries. 23

**Duck Pasta** duck confit, parmesan cream, peas, carrots, mushroom, parsley, house-made pappardelle pasta 19

**Wagyu Beef Slider Trio** fries, salad, or fruit. 19

1) Onion confit, Dijon mayonnaise, Gruyère cheese, flour bun

2) Mycella bleu cheese, bacon mayonnaise, port wine reduction, parsley bun

3) House-made barbecue sauce, Port Salud cheese, bacon, crispy onions, seed bun

**Champagne Chicken** champagne marinated chicken, champagne butter sauce, roasted garlic 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