

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

- House-Made Potato Chips** with jalapeño ranch 4 (3)
- French Fries** made from 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** truffle-chive filling 8 (6)
- Beer-Battered Vegetables** cauliflower, baby zucchini, baby carrots, sunburst squash, haricots verts, sweet potato. With lemon aioli. 10 (8)
- Mushroom & Goat Cheese Bruschetta** shiitake, enoki, brown beech, king oyster & hen of the woods, on house-made crostini 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)
- Caviar Avocado Toast** American bowfin caviar, avocado, crème fraîche, hard-cooked egg, red onion, radish, dark wheat toast, frisée 29 (24)
- 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, poached egg 14
- Brussels Sprout Slaw** carrots, radicchio, hazelnuts, asiago cheese, warm bacon vinaigrette balsamic glaze 13
- Caprese Salad** heirloom tomatoes, burrata, basil pesto, pine nuts, balsamic glaze, olive oil 14
- Kale Salad** ancient grains, red beets, dried apricots, cranberries, pistachios, sunflower seeds, parmesan, lemon herb dressing 14

ENTRÉES

- Margherita Flatbread** heirloom tomatoes, fresh mozzarella, basil, olive oil, marinara. Add sausage 2, add shrimp 5. 15
- Truffle Mac & Cheese** white cheddar sauce, panko bread crumbs, topped with crispy oyster mushrooms. Add bacon, chicken, or ham 2 15
- 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
- Beef Slider Trio** house-made barbecue sauce, Port Salut cheese, bacon, crispy onions, seed bun. Served with fries, salad, or fruit. 19
- Champagne Chicken** champagne marinated chicken, champagne butter sauce, roasted garlic mashed potato, sautéed vegetables. 24
- Filet Mignon** 7 oz. filet, French fries & tomato avocado salad 29

CHEESE, CHARCUTERIE, CAVIAR

- Cheese Plate** Choice of 3 or 5 gourmet cheeses & seasonal accoutrements. Please ask your server for today's selections. 20/24
- Charcuterie** prosciutto di Parma, Genoa salami, saucisson sec, salami picante, mustard, cornichon 16
- Cheese & Charcuterie Plate** with seasonal accoutrements. Please ask your server for today's cheese selections. 28/32
- Weekly Caviar Selection** with chopped onion, lemon wedges, hard-boiled egg, house-made fingerling potato chips MP