



small bites

add caviar and crème fraîche +15

potato chips

jalapeño ranch 5 (4)

nuts and olives

honey, rosemary, olive medley 6 (4)

shrimp ceviche

horseradish pico de gallo, chips 12 (10)

deviled eggs

truffle chive 8 (6)

ahi tuna tartare

lemon, arugula, avocado, chips 13 (10)

caesar wedge

pistachio, parmesan, tomato, onion 10 (8)

chicken drumpops

honey mustard 10 (8)

salads

add chicken or shrimp +8

asparagus

poached egg, parmesan, pine nuts, parmesan dressing 14

brussels sprouts

asiago, hazelnuts, champagne vinaigrette 13

kale

grains, fruit, pistachios, parmesan lemon herb 15

shared

oysters

daily selection, champagne mignonette 3 / 16 / 30

smoked salmon pâté

dill, tarragon, baguette 16

cheese board

chef's selection, seasonal accoutrements 20

charcuterie board

chef's selection, seasonal accoutrements 22

cheese & charcuterie board

cheese, charcuterie, seasonal accoutrements 29

caviar goat cheese mousse

on potato chips 29

caviar service

daily selection, crème fraîche, blinis MP

sides

truffle fries 7

summer veggies 8

truffle cauliflower purée 6

sautéed mushrooms 6

Please notify your server of any food allergies or dietary restrictions. We're in LA, we've heard it all.

Follow us on Instagram for those sweet #foodpics at @popchampagnebar

18% service charge added to all parties of six or more. \$5 per person for consuming outside desserts.

\$15 corkage for still wines, \$20 for sparkling unless we carry the bottle, then menu price. Maximum four split checks per party.



signatures

flatbread

margherita 15

pig & fig 16

add sausage or shrimp +5

truffle mac

white cheddar, oyster mushrooms 16

add bacon, chicken, or ham +5

summer salmon

wild atlantic salmon, cilantro-mint pico de gallo 23

sliders

onion, gruyère, chipotle aioli, king's hawaiian 18

prime flat iron steak

rosé chimichurri, pommes frites 29

champagne chicken

jidori chicken, truffle cauliflower purée, gremolata 24

duck confit

pappardelle pasta, marscapone cheese, mushrooms 18

staff

tag us, it feeds our ego

Juan Guzman

chef, operations

Anthony Lopez @aunttonys

chef, creations

Ben Heyman @mrbenheyman

sommelier

Jeff Hauser @jeffrhauser

owner / manager

sweets

signature soufflé

ask server for tonight's flavor 15

orange blossom pavlova

stonefruit coulis, seasonal fruit 10

crème brûlée

tahitian vanilla, vfresh berries, chantilly 14

churros

cajeta sauce 10

chocolate espresso tart

belgian chocolate, ground espresso 14

cookies & cream

browned butter cookies, vanilla ice cream 14

vegan option available

citrus tart

rotating flavor, fruit coulis, chantilly, basil ice cream 14

scoops

house-made, seasonal selections

please ask server for today's flavors

scoops

one 3

two 5

three 7