



small bites

add caviar and crème fraîche +15

oysters

daily selection, champagne mignonette 3 / 16 / 30 🍷

nuts and olives

agave, mixed herbs 6 (4) 🌿 🍷

truffle POPcorn

freshly popped, truffle butter, parmesan 5 (4) 🌿 🍷

fries

hand cut fries with horseradish aioli 7 (5) 🌿 🍷

warm brie

french brie, chardonnay, apple, baguette 8 (6) 🌿

goat cheese

panko croquettes, honey balsamic 10 (8) 🌿

deviled eggs

truffle chive 8 (6) 🌿 🍷

caesar wedge

pistachio, parmesan, tomato, onion 10 (8) 🌿

beet bites

lemon, radish, vegan cream, endives 10 (8) 🌿 🍷

ahi tuna tartare

lemon, arugula, avocado, chips 13 (10)

🌿 vegetarian 🌿 vegan 🍷 gluten free

shared

fall veggies

assortment of veggies, roasted red pepper sauce 12 🌿

smoked salmon pâté

dill, tarragon, baguette 16

cheese board

chef's selection, seasonal accoutrements 20 🌿

vegan cheese board

vegan cheeses from Yvonne's Vegan Kitchen 24 🌿

charcuterie board

chef's selection, seasonal accoutrements 22

honey caviar chips

goat cheese mousse, honey caviar 14 🌿

cauliflower pizza

cauliflower crust, prosciutto, onion, goat cheese 16 🍷

beef tartare

prime tenderloin, baguette chips 18

caviar service

daily selection, crème fraîche, blinis MP

salads

add chicken or shrimp +8

arugula

roasted corn, lemon, olive oil, chipotle aioli 12 🌿

beet

candied apple, pecan, goat cheese, croquette 12 🌿

swiss chard

bacon, figs, marcona almonds, mozzarella 12 🍷

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

flatbreads

mozzarella, manchego, parmesan, peach, arugula 15 🌿
mushroom, vegan mozzarella, thyme, garlic oil 16 🌿
add sausage or shrimp +5

truffle mac

white cheddar, oyster mushrooms 16 🌿
add bacon, chicken, or ham +5

penne

rice pasta, roasted red pepper sauce, gremolata 14 🌿🍷

POP burger

bacon, caramelized onion, cheddar, horseradish aioli 18

scallops

wild caught, pan seared, black truffle risotto 24

jidori chicken

pan roasted, truffle cauliflower purée, gremolata 24 🍷

steak frites

prime 7 oz. flat iron, rosé chimichurri, fries 29 🍷

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

all sweets vegetarian unless specified

signature soufflé

ask server for tonight's flavor 15

baked apple

caramelized nut and nuts, maple, vanilla ice cream 14

crème brûlée

tahitian vanilla, seasonal fruit, chantilly 14 🍷

spiced churros

fall spices, cajeta dipping sauce 10

olive oil cake

chocolate olive oil cake, chantilly, meringue chips 12 🍷

cookies & cream

browned butter cookies, vanilla ice cream 14

citrus tart

rotating citrus flavor, basil sorbet, vanilla anglaise 12

pavlova

baked french meringue, seasonal accoutrements 10 🍷

vegan brownie à la mode

dark chocolate brownie, chocolate sauce,
vegan vanilla ice cream 10 🌿🍷

ice cream / sorbet

house made flavors. ask server for tonight's flavors 3 🌿🍷

🌿 vegetarian 🌿 vegan 🍷 gluten free