



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

cheese & charcuterie

chef's selection of cheese & charcuterie 28

cauliflower pizza

cauliflower crust, prosciutto, onion, goat cheese 16 🍷

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 🌿

frisée

caramelized bacon, shallot, poached egg 14 🍷

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

caramelized shallots, white Irish cheddar, bordelaise 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

tarte tatin

spiced apple, caramel, pastry dough, vanilla ice cream 12

crème brûlée

tahitian vanilla, seasonal fruit, chantilly 14 

spiced churros

fall spices, cajeta dipping sauce 10


cookies & cream

browned butter chocolate 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