



## 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)* 🌿 🍷

### **french onion soup**

*onion, cheese 8 (6)*

### **warm brie**

*french brie, chardonnay, apple, nuts, 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, nuts 10 (8)* 🌿 🍷

### **ahi tuna tartare**

*lemon, arugula, avocado, chips 13 (10)*

## 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* 🍷

🌿 vegetarian 🌿 vegan 🍷 gluten free

*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, aioli,  
served medium-rare 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, bordelaise sauce, 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 aux noix

toasted almonds, grand marnier, chantilly 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  

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