

Small Bites



Crispy Gnocchi

parisian gnocchi, truffle cheese dipping sauce 10 (8)

Seasoned Fries

lemon salt, bravas aioli 7 (5)

French Onion Soup

braised beef cheek, veal stock, gruyère 12 (10)

Deviled Eggs

truffle chive filling 8 (6)

Ahi Tuna Tartare

avocado purée, brioche 13 (10)

Flatbread

fromage blanc, bacon, caramelized onion 16 (13)

Prosciutto Toast

gruyère, bechamel, dijon aioli 12 (10)

Smoked Salmon Mousse

whipped crème fraîche, pickled veggies, brioche 16 (13)

Oysters on the Half Shell

daily selection

with champagne mignonette, cocktail sauce 3 / 16 / 30

Cheese & Charcuterie

Cheese Board

chef's selection, seasonal accoutrements 20

Charcuterie Board

chef's selection, seasonal accoutrements 22

Cheese & Charcuterie Board

chef's selection, seasonal accoutrements 36

POP

Caviar

*Tsar Nicoulai
Estate Malossol
White Sturgeon
sustainably handcrafted
in California.
Served with shallot crème
fraîche, blinis
50*

Sweet Stuff

Soufflé

a POP favorite, ask your server for tonight's flavor 15

Crème Brûlée

tahitian vanilla bean, seasonal berries, chantilly 14

Vegan Brownie

ask your server for tonight's flavor 12

Cookies & Cream

browned butter choco cookie, vanilla ice cream, caramel, chantilly 14

Churros

served with chocolate & caramel dipping sauces 10

Paris-Brest

pâte à choux, hazelnut mousse, praline 10

Ice Cream & Sorbet

all made in house, ask server for tonight's flavors 3

Large Plates



Steak Frites

7 oz. prime flat iron steak, bordelaise sauce, truffle fries 29

Cauliflower Pizza

forest mushrooms, italian sausage, parmesan, mozzarella 18

Seared Scallops

beurre blanc, fresh herbs, cauliflower pureé 26

POP Burger

irish cheddar, aioli, bordelaise, fries 18

Beet Pasta

chitarra spaghetti, beetroot pureé, goat cheese, gremolata 14

Fried Chicken

three piece chicken, sweet potato fries, pickled veggies, maple gastrique 18

Truffle Mac & Cheese

truffle cheese sauce, fried oyster mushrooms, panko 18

Salads

Kale

parmesan, grapes, beet, spiced vinaigrette 14

Caesar

romaine wedge, parmesan, pistachio, caesar dressing 12

Endive

goat cheese, wine poached pear, toasted nuts, walnut vinaigrette 14

Chef de Cuisine

Anthony Lopez

Chef, Operations

Juan Guzman

Owner & Manager

Jeff Hauser

Please inform your server of any dietary restrictions before ordering so we can better serve you. Every menu item is mindfully created, so please no substitutions.

20% service charge added to all parties of six or more. \$5 per person for consuming outside desserts. Please just four split checks per party.