



**SPRING 2017**

## Classic Pairings

<i>Caviar</i>	smoked trout roe - WA	\$50
	regalis classic white sturgeon - ID	\$115
	russian golden osetra - Bulgaria	\$160
	All 3 selections	\$300
<i>crème fraîche, egg mimosa, chive, red onion, cucumber, brioche toast</i>		
<i>Oysters</i>	East Coast	1/2 dz - \$18
	West Coast	1 dz - \$33
<i>cava vinegar mignonette, roasted lemon</i>		

## Snacks & Shareables

<b>FRITES</b> • champagne vinegar aioli, housemade ketchup	7
<b>ARANCINI</b> • parmesan, nduja, pimenton aioli	8
<b>CURDS</b> • pretzel crusted curds, whole grain dijonaise	7
<b>DATES</b> • medjool dates, speck wrapped, marcona crumble, tomato cream	6
<b>OLIVES</b> • heirloom spanish olives, fennel, herbs, grilled lemon	6
<b>BREAD BASKET</b> • publican quality, whipped prosecco honey butter, seasonal jam	6

## Cheese & Charcuterie

### Cheeses

1. chevre - clock shadow
2. trillium - tulip tree creamery
3. nababbo - mild goat milk taleggio
4. montamore - sartori
5. kentucky rose - kenny's
6. campo de montalban - spain
7. aged gouda - marieke
8. red vein - roelli

### Meats

- iberico chorizo - spain
- chorizo soria - spain
- wild boar salame - creminelli
- finnochiona - nduja artisans
- gin n' juice salami - smoking goose
- nduja - nduja artisans
- serrano ham - fermin
- smoked duck breast - fabrique delices

**accoutrements:** house mustard, seasonal jam, cornichons, candied nuts, toast, pickled things

1 - \$6 / 3 - \$16 / 6 - \$28

## Composed

- CEVICHE** • laughing bird shrimp, avocado, cucumber salsa, togarashi tortilla chips
- CARPACCIO** • grassfed beef, torched yolk, arugula, ramp pistou, crispy caper
- LYONNAISE** • pork flank, warm bacon vinaigrette, frisée, soft hen egg, crouton
- FLATBREAD** • grilled asparagus, montalban, fennel, piquillo-tomato cream, baby greens
- "FISH & CHIPS"** • crispy skin walleye, dill roasted potatoes, spring vegetable slaw, gribiche
- SHORT RIB AU POIVRE** • charred asparagus, cauliflower mash, peppercorn vinaigrette

13	—  —
15	
21	<i>Soiree at Pops</i>
14	
18	<b>JOIN US FOR PERSONAL</b>
24	<b>OR CORPORATE EVENTS!</b>

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## Sweet

- STRAWBERRY & CREAM** • buckwheat financier, compressed strawberry, champagne crème, candied almond
- CHOCOLATE** • 65% tumaco flourless torte, balsamic cherries, vanilla gelato, toasted nibs
- BUBBLE FLOAT** • champagne, raspberry sorbet, mint, yuzu caviar

9	—  —
8	
14	