



WINTER 2018

Bar Snacks

FRITES . house ketchup, aioli (add truffle +2)	7
PRETZELS . creamy horseradish cheddar	9
DATES . herbed goat cheese, prosciutto, roasted almond , tomato cream	8
FRESH MOZZARELLA . tomato piquillo pepper sauce, garlic oil, baguette	8
OLIVES . heirloom spanish olives, aromatics, crostini	7
BREAD BASKET . 3D Baking breads, ploughgate creamery butter, seasonal jam	8
SMOKED SALMON . smoked salmon spread, rye, salmon caviar	19

Classic Pairings

	smoked trout roe - WA	45
	paddlefish sturgeon - US	90
<i>Caviar</i>	russian crown osetra	160
	russian classic osetra	120
	both osetra	265
	all 4 selections	390
	crème fraîche, egg, chive, red onion, cucumber, brioche toast	
<i>Oysters</i>	daily selection	1/2 dz - \$18
		1 dz - \$33
	mignonette, lemon	

Cheese & Charcuterie

Cheeses

fromage blanc- soft fresh cow
castelbelbo - soft 3 milk
red barn 5 yr cheddar - med firm cow
pecorino ginepro - firm sheep a
aged gouda - firm cow
quadrello - semi-soft water buffalo
carr valley cardona - cave aged goat
ludwig vermillion blue - medium cow

accoutrements: house mustard, seasonal jam, cornichons, candied nuts, toast
1 - \$6 / 3 - \$16 / 6 - \$30

Meats

berkshire prosciutto - la quercia
wagyu bresaola - west loop (+2)
iberico chorizo - spain
south cider salami - smoking goose
ruby salami- red table
wild boar salame - creminelli
capocollo - smoking goose
soppressata - west loop

Bar Plates

WINTER SALAD . kale, brussel sprouts, roasted butternut, radish, pecans, parmesan
VEGAN BOWL . wild rice, garbanzos, cauliflower, peppers, mushrooms, pistachios
SHRIMP COCKTAIL . jumbo, classic cocktail sauce, lemon
POKE . tuna, scallions, cabbage, yuzu ponzu, crispy wonton
SCOTTISH SALMON . roasted, cauliflower gremolata, lemon herb oil
PORK TENDERLOIN . sweet potatoes, bacon, brussel sprouts, date compote

Sweet

APPLE TART . caramel, cinnamon, nutmeg, puff pastry (scoop of vanilla ice cream +3)
CHOCOLATE BROWNIE . chocolate mousse, chocolate ganache
ARTISAN CHOCOLATES . bonbon assortment from <i>L.A. Burdick Chocolates</i>
SORBET . three scoops of daily flavors



Soiree at Pops

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12
16
18
18
18

**JOIN US FOR PERSONAL
OR CORPORATE EVENTS!**

**CONTACT ADAM AT:
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