



SUMMER 2018

Bar Snacks

FRITES . house ketchup, aioli	7
PRETZELS . creamy horseradish cheddar	9
DATES . herbed goat cheese, prosciutto, balsamic glaze, sriracha	8
OLIVES . heirloom greek olives, aromatics, crostini	7
BREAD BASKET . 3D Baking breads, ploughgate creamery butter, seasonal jam	8

Classic Pairings

	smoked trout roe - WA	45
	paddlefish sturgeon - US	90
<i>Caviar</i>	russian crown osetra	170
	russian classic osetra	130
	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

fresh chevre- soft fresh goat
sbrinz- med firm cow
2yr cheddar - med firm cow
honey rosemary manchego- firm sheep
camembert- soft cow
ibores - semi firm goat w/paprika
bellamy blue - rich raw aged cow

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

Meats

lomo - smoking goose
duck saucisson - d'artagnan
borsellino - la quercia
salame cotto - smoking goose
wild boar salami - creminelli
chorizo- Spain
capocollo - smoking goose

Bar Plates

HEIRLOOM TOMATOES . chopped market vegetables, sheep/goat feta, herbs, oil & vinegar	12
BURRATA . fresh Wisconsin burrata, confit cherry tomatoes, onion jam, baquette	14
SHRIMP COCKTAIL . jumbo, classic cocktail sauce, lemon	16
POKE . tuna, hot & not hot peppers, scallions, white peach vinaigrette, pepitas, tortilla chips	18
STEAK TARTARE . raw beef tenderloin, egg yolk, shallot, capers, dijon, baquette (add white anchovies +3)	18
SMOKED SALMON . smoked salmon spread, rye, salmon caviar	21

Sweet

FRESH BERRIES . fresh berries, kirsch cream, short bread cookies	9
CHOCOLATE BROWNIE . chocolate mousse, chocolate ganache (scoop of vanilla ice cream +3)	9
SORBET . three scoops of daily flavors	9



Soiree at Pops

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

**CONTACT ADAM AT:
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