

# WINE OFFERINGS

## SPARKLING

### POL CLEMENT BRUT MINI | \$9

Blanc de Blanc, France (100% Chardonnay)

Bold and refreshing, with distinct notes of ripe apple spice and butter

Pairing: perfect as an appetizing aperitif as well as a versatile food accompaniment

### CANELLA BRUT ROSE | \$10

Veneto, Italy

Fresh, crispy, floral

Pairing: As an aperitif or any brunch fare

### VARICHON & CLERC PRIVILEGE BLANC DE BLANC NV | \$32

Savoie, France (Blend of Chardonnay, Chenin Blanc, and Maccabeu)

Pear, green apple, and vanilla

Pairing: lighter dishes of poultry, seafood, soft cheese and desserts

## WHITE

### RIOJA BLANCO '17 | \$7 / \$18

Solar de Estraunza, Spain (100% Viura)

Fresh & grassy, with medium acidity, green apple & white flowers

Pairing: Summer salads, grilled chicken or shrimp, cheeses, fruit & light desserts

### TRUE MYTH CHARDONNAY '15 | \$9 / \$27

Edna Valley, CA (100% Chardonnay)

Easy-to-like summer Chardonnay, with aromas of ripe grapes and tropical fruits

Pairing: Pairs well with appetizers, mozzarella, burrata, other young white cheeses

### SEVEN TERRACES SAUVIGNON BLANC '17 | \$9 / \$27

Waipara Valley, New Zealand (100% Sauvignon Blanc)

Light, clean and crisp, with vibrant aromas of gooseberry, citrus and tropical fruits

Pairing: Seafood, red meats, chicken, as well as semi-ripe cheeses and hearty salads

## ROSE

### CHATEAU D'AIGUEVILLE COTE DU RHONE '16 | \$9 / \$27

Rhone, France (Grenache, Syrah, and Morvedre-Blend)

Fruit-forward, full body, rich acidity, and complex berry notes

Pairing: Chicken, turkey, hearty salads, and pasta dishes

## RED

### BELASCO DE BAQUEDANA MALBEC '16 | \$9 / \$27

Mendoza, Argentina (100% Malbec)

Earthy minerality, red current and ripe plum on the back palate, robust spices like black pepper and cinnamon, great balance and structure

Pairing: Juicy red meats, ripe cheeses, rich desserts

### FARNESE FANTINI MONTEPULCIANO D'ABRUZZO '16 | \$8 / \$25

Tuscany, Italy (100% Montepulciano variety)

Intense, floral and spicy, with soft tannins and a full, well balanced palate

Pairing: Pasta, hearty salads, red meat, spicy cheeses

### PLUNGERHEAD CABERNET SAUVIGNON '14 | \$12 / \$34

Alexander Valley, CA (98% Cabernet Sauvignon, 1% Verdot, 1% Petite Syrah)

Dark purple in color and full-bodied, this Cab shows aromas of leather, espresso, and dried fruit.

Complex and layered

Pairing: Steak, pork chops, creamy root vegetables and pasta dishes, dark greens



**BOTTLES  
&  
CANS**



**BEAR REPUBLIC**

**DOUBLE AUGHT**

**12 oz Can | \$6**

Pilsner - Dther

5% ABV - 15 IBU / Healdsburg, CA

**MISSION HEFEWEIZEN**

**12 oz Bottle | \$6**

Hefeweizen

5% ABV - 16 IBU / Temecula, CA

**ANDERSON VALLEY**

**FRAMBOISE ROSE GOSE**

**12 oz Can | \$6**

Sour - Gose

4.2% ABV - 12 IBU / Boonville, CA

**NORTH COAST PRANQSTER**

**12 oz Can | \$6**

Belgian Strong Dark Ale

7.6% BV - 20 IBU / Fort Bragg, CA

**PIZZA PORT CHRONIC AMBER ALE**

**16 oz Can | \$7**

Red Ale - American Amber

4.9% ABV / Carlsbad, CA

**BEAR REPUBLIC RACER 5**

**12 oz Can | \$6**

IPA - American

7.5% ABV - 75 IBU / Healdsburg, CA

**GOLDEN STATE CIDER BAY BRUT**

**16 oz Can | \$7**

Cider

6.9% ABV / Sebastopol, CA

**CRAFT CLARITY GINGER LIME**

**HARD SPARKLING WATER**

**12 oz Can | \$6**

Hard Sparkling Water

5% ABV / Fortuna, CA

**THORN BREWING COMPANY**

**BARRIO MEXICAN LAGER**

**12 oz Can | \$6**

Lager - North American Adjunct

4.5% ABV / San Diego, CA

**REFUGE BLOOD ORANGE WIT**

**16 oz Can | \$7**

Witbier

5% ABV - 16 IBU / Temecula, CA

**21ST AMENDMENT HELL OR  
HIGH WATERMELON**

**12 oz Can | \$6**

Fruit Beer

4.9% ABV - 17 IBU / San Francisco, CA

**THE LOST ABBEY DEVOTION**

**12 oz Can | \$6**

Blonde Ale - Belgian Blonde/Golden

6.0% ABV - 20 IBU / San Marcos, CA

**PORT BREWING MONGO DIPA**

**16 oz Can | \$7**

IPA - Double/Imperial

8.5% ABV - 99 IBU / San Marcos, CA

**STONE RIPPER**

**12 oz Can | \$6**

Pale Ale - American

5.7% ABV - 40 IBU / Escondido, CA

**MISSION HARD ROOT BEER**

**12 oz Can | \$6**

Root Beer

7.5% ABV - 5 IBU / San Diego, CA

**NORTH COAST**

**LE MERLE**

**12 oz Can | \$6**

Saison

7.9% ABV - 26 IBU / Fort Bragg, CA

# COFFEE | TEA | at G

## COFFEE

We proudly serve coffee roasted by Paper or Plastik and feature roasts from Elm Coffee Roasters, Black Oak and Coava.

ESPRESSO	\$3
AMERICANO	\$3
MACHIATTO	\$3.50
GILBRALTAR	\$4
CAPPUCCINO	\$4
LATTE	\$4.25/\$4.50
ICED LATTE	\$4.50
MOCHA	\$4.75/\$5.50
ICED MOCHA	\$4.75
CHAI	\$4.25/\$4.75
ICED CHAI	\$4.75
HOT CHOCOLATE	\$4.75/\$5.25
STEAMED MILK	\$2/\$2.75
COLD-BREW ICED COFFEE	\$3.75

## TEAS

We proudly serve a selection of hot and iced black, green, white, and herbal teas from Bellocq and Art of Tea. All teas are served in the pot.

## SPECIALTY DRINKS

MAPLE LATTE	\$5.75/\$6.25
GOLDEN POT	\$5.25
ARNOLD PALMER	\$4.75
POP'S LEMONADE	\$4
LAVENDER CHAI (iced or hot)	\$4.75/\$5.25
HOT "ALMOND JOY" BREW	\$5.75
MOLE CORTADO (mole bitters, pure cane syrup, espresso, milk and smoked paprika)	\$5

## COCKTAILS

MIMOSA	\$6
BIGGIE BRUNCH MIMOSA BUCKET a full bottle of sparkling champagne + a large carafe of OJ	\$20
BLOODY MARY Petrov fermented vodka, spicy house-made mix, lucques olives & salt	\$8
PORT WINE SANGRIA port wine, orange juice, ginger beer	\$6
WHITE VERMOUTH & TONIC rose vermouth, tonic water + orange peel	\$6
CINNAMON WHISKEY HOT CHOCOLATE +add shot	\$8 \$9.00
MOSCOW MULE Petrov fermented vodka, ginger beer, lime	\$9



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Open 7 days a week  
7AM - 10PM

@paper\_plastik  
Order take-out on our website  
paperorplastikcafe.com

Interested in drop-off catering  
or private parties at POP  
Ask us for details!

A selection of pastries, desserts, sodas, and juice are available at the counter