BRUNCH

Famous 1.5 hour Bottomless \$51.47

1.5 hours unlimted Mimosa, Bloody Mary , Sangria or Aperol spritz , ICLUDES entree

Upgrade to Margarita or Beer + \$5.15

3 hour Party Brunch

\$74.16

Includes everything in bottomless but for 3 hours typically larger groups or more people only at 11am or 3pm

Virgin Brunch

\$27.75

Non alcoholic brunch any entree on brunch menu includes coffee or a juice

***20% Gratuity is added to every check, 3% cash discount it's given!**

STARTERS&MACS

Guacamole

\$17.51

Traditional Avocados, pico, lime

Poco Macs

Shell pasta, our signature 3 cheese blend and panko Salad

Three cheese

Lobster

+ \$4.12

Spinach & Truffle

BBQ Chicken

Vegan Mac

3%. CASH DISCOUNT IS GIVEN

POCO FAVORITES

Two egg any style

Served with apple wood smoked bacon or jalapeno chorizo served w/ potatoes and greens

French toast

Amy's challah soacked in a rum egg bath, topped with banana dulce leche and fresh fruit

Migas burrito

Scrambled eggs, chorizo, our famous 3 cheese blend, crack chips, pico and salsa verde can be made vegetarian served w/ potatoes

Poco Benedict

Queso Fresco, Crispy Arepa and a poached egg add Chorizo, Guacomole or Lobster served with potatoes and greens

SANDWICH

Served with potatoes and mixed greens

BBQ Chicken

Poco's smokey sweet bbq w/our signature 3 cheese blend, eggs, purple slaw, on Amy's french hero

Steak Egg & Cheese

Cheese blend, scrambled eggs, guacamole and poblano sauce on Amy's French hero + \$4.12

Poco Burger

Pat Lafrieda beef with chipotle mayo, 3 cheese blend,

avocado crema and a pickle served on Amys potato dill roll

Bacon Egg & Chesse Croissant Scrambled eggs, bacon, 3 cheese with garlic aioli

SANDWICH (V)

Served with potatoes and mixed greens

Spinach Egg & Feta Croissant

Scrambled eggs, feta , spinach and truffle aioli

Andy Sammy

Fried eggs, crispy hasbrown, charred tomato, arugula w/ tomato jam on Amy's potato dill roll *ask server to add bacon or chorizo for no up charge

Avocado Smash

Fresh guacamole, pico de gallo, and salsa verde on top of Amy's Sourdough add eggs + \$2.06

Poco Salad

Mixed greens, feta, walnuts, dried cranberries and tomatoes with house made passion fruit vinaigrette

Add on

Avocado
Steak
Chicken
Shrimp
Sides
Bacon
Steak
+ \$2.06
+ \$5.15
+ \$3.09
+ \$4.12

 Chorizo
 \$5.15

 Eggs
 \$5.15

 Toast
 \$3.09

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PLEASE ALERT SEVER OF ANY ALLERGIES*



DINNER

Party Bottomless Dinner (per person) \$66.95

2 hours of unlimited mixed drinks (think 1 liquor 1 mixer ...vodka soda /whiskey ginger/tequila sprite) beer, wine or sangria includes any 5 dinner menu items. Menu items are adjusted the size to your party and served family style we make sure everyone is fed

Tapas Style Menu

At poco we love to share! Everything on our menu is made shareable for your table we recommend 2-3 dishes per 2 people if you have any questions your server can quide you

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STARTERS&MACS

Guacamole

\$17.51 Traditional

Avocado, pico, lime

Poco Macs

Shell pasta our signature 3 cheese blend and panko

Shell pasta, our signature s'encese pierra	
Three cheese	\$15.45
Lobster	\$22.00
Spinach & Truffle	\$18.54
BBQ Chicken	\$17.51
Vegan Mac	\$21.63

Burratta \$21.63

fresh burrata on Amy's sourdough with pesto and heriloom tomatoes drizzled with blasmic glaze

Croquette \$13.39

Mushroom risotto with truffle oil in 3 croquettes topped with truffle aoli

MARISCOS

Gambas Al Ajilo

\$17.51

Sautéed shrimp in white wine, paperika, crushed red pepper and garlic served over Amy's French Baquette

Crispy Calamari \$15.45
Lightly fried with hints of honey piquillo and lime served with Habanero aioli

CARNE

BBO Chicken Sliders

\$15.45

3 pulled chicken sliders with firey BBQ sauce toped with purple slaw served on Hawaiian rolls

Beef Sliders

\$15.45

3 Pat Lafrieda Beef with three cheese blend, avocado creama, pickles and chipotle aioli served on Hawaiian roll

Steak Lollipops

\$18.54

Grilled skirt steak skewers, melted manchego cheese, chopped bacon, chimicurri sauce

Wings

6 bone in wings tossed in a house made Al Pastor sauce

VEGETARIANO

Poco Salad

\$16.48

Mixed greens, feta, walnuts, dried cranberries and tomatoes with house made passion fruit vinaigrette

Add on + \$2 + \$5 Avocado + \$3 Steak Chicken + \$4 Shrimp

Buffalo Cauliflower

\$13.39

Pan seared with garlic, tossed in our house made buffalo sauce and topped with blue cheese crumbles and celery sprouts served with polbano

Beyond Sliders

\$15.45

3 Beyond Meat Sliders with three cheese blend, avocado creama, pickles and chipotle aioli served on Hawaiian roll

Fries

\$8.24

Regular

Truffle

Sweet potato

+ \$2.06

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3% CASH DISCOUNT GIVEN

HOUSE COCKTAILS

Jalapeno Margarita \$13.3
Jalapeno-Infused Tequila, Lime, Orange. +l to *Make \$13.39

it "Skinny" with honey

Blood Orange Mango Mojito \$13.39

Mango Rum, Mint, Blood Orange, Lime

Poco Hybrid \$11.33

Red and White Sangria, St. Germaine,

Blood Orange, Champagne Float \$12.36 **Espresso Martini**

godka w/ have a nice day cold brew x poco special recipe **Poco Splash** \$12.36

Gin, Ginger, Lemon, Lychee, Champagne

Bubbly Mule \$13.39

Tito's Vodka, Ginger, Lime, Champagne

Red or White Sangria \$10.30GL \$41.20Pitcher

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SEASONAL COCKTAILS

3RD St Melon twist \$16.48 818 blanco, cantaloupe puree, orange liqueur, lime, hone drizzled w/ olive oil topped with mint & melon cube

\$14.42 Coconut Refresher
Coconut Rum, Pineapple Juice, Coconut milk,

\$14.42 **Poco Cucumber Special**

Ketel one Cucumber & Mint, thyme liqueur, lemon, soda

Strawberry Field

\$16.48

Titos, Have a nice day cold brew, Strawberry, Oatmilk Kalula topped with mint and fresh strawberry

Lavender Fizz

\$13.39

Empress Gin, Lemon Juice ,orange liqueur, lavender simple, topped with Champange and frozen berries

BEER

On Tap	
Yuengling Lager	\$8.24
Coney Island Pilsner	\$9.27
Captain Lawrence IPA	89.27
Truly Mixed Berry	\$8.24
Brooklyn Seasonal	\$9.27
	T

Can / Bottle

Tecate	\$7.21
Topo Chico	\$8.24
Brooklyn Lager	\$8.24
Voodoo IPA	89.27

	Red	Glass/Bottle
	Malbec	\$12.36/\$49.44
	, Almos Argentina 2020	, ,
1	Pinot Noir	\$12.36/\$49.44
	Mark West California 2021	\$17. 70 \\$ C1.00
	Cabernet Sauvignon	\$14.42/\$61.80
ı	Chatue Souverain California 2020	

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White Pinot Grigio	\$12.36/\$49.44
Prophecy California 2020	
Sauvignon Blanc	\$12.36/\$49.44
Prophecy California 2020	
Chardonnay	\$14.42/\$61.80

\$14.42/\$61.80

Chardonnay Chatue Souverain California 2020

Rose

Minuty Cotes De Provence 2020

SPECIALS

Happy Hour Wednesday-Saturday -4PM-7:30

\$8 select tapas ,1/2 cocktails ,\$10 tinis & more

Ask your sever to go over the happy hour! **Wednesday**

Select Triva ! Cosmo Combo \$12

1 cosmos 1 order of fries!

Thursday

All Night Happy hour & LIVE DJ

\$7 Margs

\$1.50 Tacos (Chicken, Veggie, Chorizo)

\$9 Godka Espresso Martini

\$5 Beer

\$6 Shot

DJ-7PM-LATE

Friday Brunch

Free margarita upgrade no charge at

Friday brunch

Private Events

Rent out the upstairs or downstairs or both for your event, packages as low as \$40 per person for 2 hours email:andypnyc@gmail.com

COFFEE & SODA

Cold Brew

\$5.15

Have a Nice Day Coffee Signature Cold Brew

Sodas \$4.12

Coke, Sprite, Ginger Ale, Diet Coke, Soda

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