

BRUNCH

Famous 1.5 hour Bottomless \$51.47

1.5 hours unlimited 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

Three cheese Lobster Spinach & Truffle BBQ Chicken Vegan Mac + **\$4.12**

cashew based cheese with smoked maple syrup, truffle oil, spinach and mushroom

 contains shellfish  contains nuts

 contains wheat  contains dairy

3%. CASH DISCOUNT IS GIVEN

POCO FAVORITES

Two egg any style

Served with apple wood smoked bacon or jalapeno chorizo served w/ mini hash browns and greens

French toast

Amy's challah soaked in a rum egg bath, topped with banana dulce leche strawberries, blueberries & bananas

fruit **Migas burrito**

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

Poco Benedict

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

SANDWICH

 Served with mini hashbrowns 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 mini hash browns and mixed greens

Spinach Egg & Feta Croissant

Scrambled eggs, feta, spinach and truffle aioli  

Andy Sammy

Fried eggs, crispy hashbrown, 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 + **\$2.06**

Steak + **\$5.15**

Chicken + **\$3.09**

Shrimp Sides + **\$4.12**

Sides

Bacon **\$5.15**

Chorizo **\$5.15**

Eggs **\$5.15**

Toast **\$3.09**

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****PLEASE ALERT SEVER OF ANY ALLERGIES****



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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 guide you




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STARTERS&MACS

Guacamole  Traditional Avocado, pico, lime **\$17.51**

Poco Macs   Shell pasta,our signature 3 cheese blend and panko Three cheese **\$15.45**
Lobster  **\$22.00**
Spinach & Truffle **\$18.54**
BBQ Chicken **\$17.51**
Vegan Mac  **\$21.63**

*cashew based cheese with smoked maple syrup, truffle oil, spinach and mushroom

Burratta    **\$21.63**
fresh burrata on Amy's sourdough with pesto and heriloom tomatoes drizzled with blasmic glaze

Croquette   **\$13.39**
3 cheese blend Mushroom risotto with truffle oil in 3 croquettes topped with truffle aoli

MARISCOS

Gambas Al Ajilo   **\$17.51**
Sautéed shrimp in white wine, paprika, 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

Mussels   **\$17.51**
Mussels in a garlic white wine sauce served with tossed crostini

CARNE

BBQ 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,pesto sauce

Wings  **\$13.39**
6 bone in wings tossed in a house made Al Pastor sauce

 contains shellfish  contains fish

 contains wheat  contains Dairy

VEGETARIANO

Poco Salad   **\$16.48**

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

Add on **+\$2**

Avocado **+\$5**

Steak **+\$3**

Chicken **+\$4**

Shrimp **+\$4**

Spring salad   **\$13.39**

Mixed greens, feta ,pickled onions, strawberries , walnuts with house made strawberry vinaigrette

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 aioli

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 **+\$2.06**
Sweet potato
Truffle

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HOUSE COCKTAILS

Jalapeno Margarita Jalapeno-Infused Tequila, Lime, Orange. +l to *Make it "Skinny" with honey	\$13.39
Blood Orange Mango Mojito Mango Rum, Mint, Blood Orange, Lime	\$13.39
Poco Hybrid Red and White Sangria, St.Germaine, Blood Orange, Champagne Float	\$11.33
Espresso Martini godka w/ have a nice day cold brew x poco special recipe	\$12.36
Poco Splash Gin, Ginger, Lemon, Lychee, Champagne	\$12.36
Bubbly Mule Tito's Vodka, Ginger, Lime, Champagne	\$13.39
Red or White Sangria	\$10.30G1/ \$41.20Pitcher

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SEASONAL COCKTAILS

3RD St Melon twist 818 blanco , cantaloupe puree, orange liqueur, lime , honey drizzled w/ olive oil topped with mint & melon cube	\$16.48
Coconut Refresher Coconut Rum, Pineapple Juice, Coconut milk,	\$14.42
Poco Cucumber Special Ketel one Cucumber & Mint, thyme liqueur, lemon, soda	\$14.42
Strawberry Field Titos,Have a nice day cold brew, Strawberry , Oatmilk Kalula topped with mint and fresh strawberry	\$16.48
Lavender Fizz Empress Gin, Lemon Juice ,orange liqueur, lavender simple , topped with Champagne and frozen berries	\$13.39

3% CASH DISCOUNT GIVEN

BEER

On Tap	
Yuengling Lager	\$8.24
Coney Island Pilsner	\$9.27
Captain Lawrence IPA	\$9.27
Truly Mixed Berry	\$8.24
Brooklyn Seasonal	\$9.27
Can / Bottle	
Tecate	\$7.21
Topo Chico	\$8.24
Brooklyn Lager	\$8.24
Merman IPA	\$9.27
High Noon	\$9.27
Heineken Silver	\$8.24

VINO

Red	Glass/Bottle
Malbec	\$12.36/\$49.44
Almos Argentina 2020	\$12.36/\$49.44
Pinot Noir	\$14.42/\$61.80
Mark West California 2021	\$12.36/\$49.44
Cabernet Sauvignon	\$14.42/\$61.80
Chatue Souverain California 2020	\$12.36/\$49.44
White	
Pinot Grigio	\$12.36/\$49.44
Prophecy California 2020	\$12.36/\$49.44
Sauvignon Blanc	\$14.42/\$61.80
Prophecy California 2020	\$14.42/\$61.80
Chardonnay	\$14.42/\$61.80
Chatue Souverain California 2020	\$14.42/\$61.80
Rose	\$14.42/\$61.80
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 & Bingo / 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 :andyfnyc@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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