

BRUNCH

Famous 1.5 hour Bottomless \$49.00

1.5 hours unlimited Mimosa, Bloody Mary or Sangria
INCLUDES entree

Upgrade to Margarita or Beer + \$5

3 hour Party Brunch \$72.00

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

Virgin Brunch \$26.95

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

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

STARTERS&MACS

Guacamole \$17.00

Traditional + \$6
Lobster

Poco Macs

Shell pasta,our signature 3 cheese blend and panko

Three cheese + \$4
Lobster
Spinach & Truffle
BBQ Chicken
Vegan Mac

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 soaked 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

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

Poco Salad

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

Add on

Avocado + \$2

Steak + \$5

Chicken + \$3

Shrimp + \$4

Sides

Bacon \$5

Chorizo \$5

Eggs \$5

Toast \$3

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DINNER

Party Bottomless Dinner (per person) \$65.00

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	\$17.00
Lobster	+ \$6
Poco Macs	
Shell pasta,our signature 3 cheese blend and panko	
Three cheese	\$15.00
Lobster	\$22.00
Spinach & Truffle	\$18.00
BBQ Chicken	\$17.00
Vegan Mac	\$21.00
Burratta	\$21.00
fresh burrata on Amy's sourdough with pesto and heriloom tomatoes drizzled with blasmic glaze	
Croquette	\$13.00
Mushroom risotto with truffle oil in 3 croquettes topped with truffle aoli	
Seasonal Soup	\$10.00
Butternut Squash soup topped with house made croutons	

MARISCOS

Scallops	\$22.00
Pan seared scallops on top of a butternut squash puree topped with shaved parmesan and pine nuts	
Gambas Al Ajilo	\$17.00
Sautéed shrimp in white wine, paperika, crushed red pepper and garlic served over Amy's French Baquette	
Crispy Calamari	\$15.00
Lightly fried with hints of honey piquillo and lime served with Habanero aioli	

CARNE

BBQ Chicken Sliders	\$15.00
3 pulled chicken sliders with firey BBQ sauce toped with purple slaw served on Hawaiian rolls	
Beef Sliders	\$15.00
3 Pat Lafrieda Beef with three cheese blend , avocado creama, pickles and chipotle aioli served on Hawaiian roll	
Steak Lollipops	\$18.00
Grilled skirt steak skewers, melted manchego cheese, chopped bacon,chimicurri sauce	
Wings	\$13.00
6 bone in wings tossed in a house made Al Pastor sauce	
Chorizo & Pulpo Skewers	\$18.00
Pat Lafrieda jalapeno chorizo ,grilled pulpo on a skewer topped with a pomegranate salsa	

VEGETARIANO

Poco Salad	\$16.00
Mixed greens, feta,walnuts, dried cranberries and tomatoes with house made passion fruit vinaigrette	
Add on	+ \$2
Avocado	+ \$5
Steak	+ \$3
Chicken	+ \$4
Shrimp	
Buffalo Cauliflower	\$13.00
Pan seared with garlic, tossed in our house made buffalo sauce and topped with blue cheese crumbles and celery sprouts served with polbano	
Seasonal Carrots	\$15.00
Roasted carrots , parmesan crusted and drizzled in a honey chipotle sauce	
Beyond Sliders	\$15.00
3 Beyond Meat Sliders with three cheese blend , avocado creama, pickles and chipotle aioli served on Hawaiian roll	
Fall Salad	\$16.00
Roasted butternut squash, fresh pears, gorgonzola ,cranberries, pecans with house signature dressing	
Fries	\$8.00
Regular	
Sweet potato	+ \$2
Truffle	
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HOUSE COCKTAILS

Jalapeno Margarita	\$13.00
Jalapeno-Infused Tequila, Lime, Orange. +1 to *Make it "Skinny" with honey	
Blood Orange Mango Mojito	\$13.00
Mango Rum, Mint, Blood Orange, Lime	
Poco Hybrid	\$11.00
Red and White Sangria, St.Germaine, Blood Orange, Champagne Float	
Espresso Martini	\$12.00
w/ have a nice day cold brew x poco special recipe	
Poco Splash	\$12.00
Gin, Ginger, Lemon, Lychee, Champagne	
Bubbly Mule	\$13.00
Tito's Vodka, Ginger, Lime, Champagne	
Red or White Sangria	\$10Gl/ \$40Pitcher

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FALL COCKTAILS

Pumpkin Cold Cream Tini	\$16.00
Titos w/ have a nice day cold brew x poco special recipe topped Pumpkin cold cream	
Mulled Wine	\$14.00
house made creation	
Apple of My Eye	\$14.00
818 Tequila Reposado, Lemon, 818 Spiced apple Cider glitter bomb	
Smoked Cinnamon Old Fashion	\$16.00
Bulleit Bourbon ,Cherry liqueur, bitters in glass smoked with Cinnamon	
Rosemary's Baby	\$13.00
Bombay,Pear Juice ,Lemon , Rosemary simple , egg white	

BEER

On Tap	
Yuengling Lager	\$8.00
Coney Island Pilsner	\$9.00
Captain Lawrence IPA	\$9.00
Truly Mixed Berry	\$8.00
Brooklyn Seasonal	\$9.00
Can / Bottle	
Tecate	\$7.00
Topo Chico	\$8.00
Brooklyn Lager	\$8.00
Voodoo IPA	\$9.00

VINO

Red	Glass/Bottle
Malbec	\$12.00/\$48.00
Almos Argentina 2020	\$12.00/\$48.00
Pinot Noir	\$14.00/\$60.00
Mark West California 2021	
Cabernet Sauvignon	
Chatue Souverain California 2020	
White	\$12.00/\$48.00
Pinot Grigio	\$12.00/\$48.00
Prophecy California 2020	\$14.00/\$60.00
Sauvignon Blanc	\$14.00/\$60.00
Prophecy California 2020	
Chardonnay	
Chatue Souverain California 2020	\$14.00/\$60.00
Rose	
Minuty Cotes De Provence 2020	

SPECIALS

Wednesday

LIVE MUSIC ! 2 for 1 drinks & \$5 select tapas

Thursday

All Night Happy hour & LIVE DJ

\$6 Margs

\$1 Wings

\$1 Tacos (Chicken, Veggie, Chorizo)

\$8 Espresso Martini

\$5 Beer

\$6 Shot

DJ- 7PM- LATE

Friday Brunch

Free margarita upgrade no charge at Friday brunch

COFFEE & SODA

Cold Brew	\$5.00
Have a Nice Day Coffee Signature Cold Brew	
Sodas	\$4.00
Coke, Sprite, Ginger Ale, Diet Coke, Soda	

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