

# POCO NYC

## BRUNCH MENU

Includes unlimited Mimosa, Aperol spritz, white & red sangria,  
espresso martini & bloody Mary. includes 1 ENTREE

1.5. HOURS \$50.47 PP

3 hours HOURS \$82.40 PP

Al la carte (every dish by itself) \$23.68

### APPETIZER & ENTREE

**Guacamole** \$16.48

w/ fresh home-made corn chips

**Yogurt Parfait** \$18.54

Chobani 20g Protein Vanilla Yogurt w/ honey  
granola and fresh berries

**Vegan Mac & Cheese** \$22.66

Cashew - based w/ spinach, mushroom,  
truffle oil, smoked maple syrup

**Mac & Cheese's**

Three Cheese \$17.51 / Lobster \$24.72

Truffle Spinach \$22.66 / Bbq Chicken \$19.57

**Bodega Glow Up**

Crispy bacon, a gooey fried egg, melted cheese &  
golden fried onions stacked high on a toasted  
brioche, drizzled w/ spicy aioli that kicks you into  
gear. Its your classic BEC, but turned all the way up

### SANDWICHES

SERVED W/ MINI HASHBROWNS & MESCLUN SALAD

**Bacon Egg & Cheese**

On Amy's croissant w/ garlic aioli

**Steak Egg & Cheese** +\$4.12

Guacamole & poblano aioli on Amy's  
french baguette

**Poco Burger**

Pat LaFrieda beef w/ our famous three cheese  
blend, chipotle mayo, avocado crema & pickles  
served on King's Hawaiian roll

**Burrata Caprese**

Burrata cheese, pesto, arugula, balsamic glaze  
served on toasted baguette - Add chicken

### POCO FAVORITES

**Challah French Toast**

Amy's challah soaked in a rum bath,  
topped w/ banana dulce leche,  
fresh strawberries & blueberries

**Migas Burrito**

Scrambled eggs, three cheese  
blend, crackled chips, pico de gallo  
& salsa verde  
Your choice of Chorizo or Veggie  
Served w/ mini hash browns &  
mixed greens

**Steak & Eggs**

Your choice of eggs, served  
w/ skirt steak, mini hash browns  
and mixed greens

### POCO CLASSICS

Served w/ mini hash browns & mixed greens

**Two Eggs Any Style**

Choice of bacon, or chorizo

**The Benedicts**

2 poached eggs served over crispy  
arepas, topped w/ queso fresco &  
chipotle hollandaise served w/ your  
choice of jalapeño Chorizo, Guacamole,  
Lobster + 4, or Steak + 4

### SIDES

Toast	\$2.06
Bacon	\$6.18
Chorizo	\$6.18
Two eggs	\$6.18
Croissant	\$6.18
Avacado	\$6.18

### VEGETARIAN

**Poco Salad**

Mesclun greens, pecans, feta,  
dried cranberries & tomatoes  
tossed w/ our passionfruit  
vinaigrette  
- Chicken, Shrimp Or Steak + 4

**Avocado Smash**

Amy's Sourdough topped  
w/ fresh house made guacamole,  
salsa verde & pico de gallo

Served w/ mini hash browns & mixed greens

**Spinach Egg & Feta**

On Amy's croissant w/ truffle oil  
Served w/ mini hash browns & mixed greens

**Watermelon Salad**

Mint, feta, lime, citrus sea salt

POCO NYC

33 Avenue B new York, NY, 10009  
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poconyc.com

20% Gratuity is added to all checks. 3% surcharge on credit card payments. please inform your server of any allergies in our cooking, we are happy to accommodate any food allergies or sensitivity. consuming raw or uncooked foods may increase your risk of food born illness. gluten free pasta is available upon request, 1 card per table

# POCO NYC

## DINNER MENU

### BOTTOMLESS DINNER

2 hours of Unlimited Drinks +5 Tapas served family style \$71 pp  
Drinks include Espresso martini's,  
Beer, Wine, Sangria, Simple classics (Vodka soda, Teq sprite, Whiskey coke, etc)  
upgrade to Margarita \$5

### HOURS

Wednesday & Thursday  
5pm - 12am  
Fri - Sat  
11am - 12am  
Sunday  
11am - 5pm

### APPETIZER & ENTREE

#### Guacamole \$16.48

Traditional style w/ fresh home-made corn chips

#### Mac & Cheese's

Three cheese 17.51 / Lobster \$24.72 / Spinach & truffle 22.66 /  
Bbq chicken 19.57

#### Vegan Mac & Cheese \$22.66

Cashew - based w/ spinach, mushroom, truffle oil,  
smoked maple syrup

### POLLO

#### AL PASTOR WINGS \$14.42

Served w/ poblano aioli

#### BBQ CHICKEN SLIDERS \$17.51

House made smoked BBQ, purple  
slaw on King Hawaiian sliders

### MEAT LOVERS

#### Skirt steak lollipops \$19.57

W/ Manchego, bacon & chimichurri

#### Poco sliders \$17.51

Pat LaFrieda beef w/ our famous three cheese blend,  
chipotle mayo, avocado crema & pickles served on  
King Hawaiian sliders

### FROM THE SEA

#### Gambas al ajillo \$18.54

Spicy garlic shrimp w/ white wine and  
butter served w/ toasted baguette

#### Crispy calamari \$14.42

Served w/ chipotle aioli

#### Fish tacos \$16.48

Tilapia white fish w/ purple slaw,  
mango & guacamole topped w/  
chipotle aioli

### PLANT BASED

#### Burrata \$22.66

Served on Amy's sourdough w/ pesto,  
heirloom tomatoes & balsamic glaze

#### Beyond sliders \$16.48

Three cheese blend, avocado crema, chipotle aioli &  
pickles served on Kings Hawaiian sliders

#### Poco salad \$18.54

Mesclun greens, feta, pecan, cape cod cranberries & tomatoes,  
tossed w/ our house made passion fruit vinaigrette

### SPECIALS

#### Papas bravas \$12.36

Fingerling potatoes, chorizo topped  
w/ garlic aioli

#### Brussel sprouts \$12.36

Crispy brussel sprouts, cape cod  
cranberries topped w/ hot sriracha  
honey

#### Watermelon salad \$16.48

Mint, feta, lime, citrus seas salt

#### Fried chicken sliders \$17.51

Fried chicken breast/ purple slaw, mango  
& guacamole topped w/ chipotle aioli,  
Kings Hawaiian sliders

### FRENCH FRIES

Traditional fries \$8.24

Truffle fries \$10.30

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# Poco NYC

## Beverage menu

### House cocktails

#### Jalapeño margarita

JALAPEÑO - INFUSED TEQUILA, LIME, SIMPLE SYRUP \*MAKE IT "SKINNY"

#### Blood orange mango mojito

MANGO RUM, BLOOD ORANGE, LIME, MINT

#### Espresso martini

HAVE A NICE DAY COLD BREW X POCO'S SPECIAL RECIPE

#### Poco splash

GIN, GINGER, LEMON, LYCHEE, CHAMPAGNE

#### Porn star martini

Vanilla vodka, passionfruit, lime, prosecco

#### Poco Hybrid

RED & WHITE SANGRIA TOPPED W/ ST.GERMAINE ELDERFLOWER LIQUOR,  
BLOOD ORANGE & TOPPED W/ CHAMPAGNE

#### Sangria

RED OR WHITE SANGRIA TOPPED W/ FRESH FRUIT

#### Aperol spritz

Aperol, prosecco, soda, orange

### S P I R I T F R E E

#### Spicy Mango Margarita 9.27

Ritual zero proof tequila, lime, simple, mango

#### Girls trip 9.27

Strawberry, pineapple, coconut cream

#### Poco blues 9.27

Mint, blueberries, lime, soda

#### Soft girl era 9.27

Elderflower, lemon, soda

#### Cucumber mint mojito 9.27

Cucumber, mint, lime, simple, soda

#### Lavender lemonade 9.27

Lavender, lemon, simple

#### Pineapple sparkler 9.27

Pineapple, ginger, lime, elderflower, soda

### W I N E

Malbec 12.36 GLS 49.44 btl

Pinot noir 12.36 GLS 49.44 btl

Cabernet Sauvignon 14.42 GLS 53.56 btl

Pinot grigio 12.36 GLS 49.44 btl

Sauvignon blanc 12.36 GLS 49.44 btl

Prosecco 13 GLS 50 btl

Chardonnay 14.42 GLS 53.56 btl

Rose 14.42 GLS 53.56 btl

### 15.45 S E A S O N A L TRY IT!

#### 14.42 Watermelon heatwave

13.39 818 Tequila blanco, grand 15.45  
marnier, lime, watermelon, tajin

13.39 **Lychee lush** 15.45

14.42 Mezcal, lychee, elderflower,  
12.36 lime

12.36 **Cucumber fizz** 15.45

cucumber mint Ketel one vodka,  
lime, mint, cucumber, prosecco

**Pineapple paradise** 20.06

Bacardi rum, pineapple, coconut  
cream, served in a pineapple

**Dirty little truffle** 15.45

ketel one vodka, dry vermouth,  
olive brine, blue cheese stuffed  
olive

### B E E R

Yuengling Lager 8.25

Samual adams 8.25

Down east cider 9.25

Coney island pilsner 9.25

Tecate 7.25

Topo chico 8.25

Heineken silver 8.25

High noon 9.25

Sun cruiser vodka iced tea 9.25

Sprinter hard seltzer 10.00

Samual adams non alcoholic IPA 8.00

Merman IPA 9.25

Brooklyn larger 8.25

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