

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
Traditional style w/ fresh home-made corn chips	
Lobster Mac & cheese	\$24.72
Three cheese Mac & cheese	17.51
BBQ pulled chicken Mac & cheese	19.57
Spinach & truffle Mac & cheese	22.66
Vegan Mac & cheese	22.66

SANDWICHES

- SERVED W/ MINI HASHBROWNS & MESCLUN SALAD

Bacon egg & cheese

On Amy's croissant w/ garlic aioli

BBQ Pulled Chicken

W/ our famous three cheese blend, scrambled eggs
& purple slaw on Amy's french baguette

Steak egg & cheese +\$4.12

W/ 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 Amy's potato dill roll

POCO FAVORITES

FRENCH TOAST

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

TWO EGGS ANY STYLE

W/ your choice of

Steak +\$4.12, bacon, or chorizo

Served w/ mini hash browns & mixed greens

MIGAS BURRITO

Scrambled eggs, our famous
three cheese blend, crackled
chips, pico de gallo & salsa
verde W/ OR W/O Chorizo

POCO BENEDICTS

-SERVED W/ MINI HASHBROWNS & MESCLUN SALAD

POCO BENEDICT

2 poached eggs served over crispy arepas,
topped w/ queso fresco & chipotle
hollandaise served w/ your choice of
jalapeño Chorizo Or Guacamole

LOBSTER BENEDICT

2 poached eggs Served over crispy +\$4.12
arepas w/ chipotle hollandaise and
queso fresco

STEAK BENEDICT

2 poached eggs Served over crispy +\$4.12
arepas w/ chipotle hollandaise and
queso fresco

VEGETARIAN

Poco salad

Mesclun greens, pecans, feta, dried
cranberries & tomatoes tossed w/ our
house made passionfruit vinaigrette
-add Chicken, Shrimp Or Steak +\$4.12

Strawberry fields

Served open faced on Amy's sourdough thinly
sliced Avocado topped w/ strawberries, basil &
feta cheese

Served w/ mini hash browns & mixed greens

Spinach egg & feta

W/ truffle aioli on Amy's croissant

Served w/ mini hash browns & mixed greens

Burrata Caprese sandwich

Burrata cheese, pesto, arugula, balsamic glaze served
on toasted baguette ADD chicken for +\$4.12
Served w/ mini hash browns & mixed greens

SIDES

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

POCO NYC

33 Avenue B new York, NY, 10009
Sara@poconyc.com 6464984847

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

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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	
Vegan Mac & Cheese	\$22.66
Cashew - based w/ spinach, mushroom, truffle oil and smoked maple syrup	
Lobster mac & cheese	\$24.72
Three cheese mac & cheese	\$17.51
BBQ pulled chicken mac & cheese	\$19.57
Spinach & truffle mac & cheese	\$22.66

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
Buffalo Cauliflower \$14.42
Al pastor style w/ blue cheese & poblano aioli
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, roasted cashews, cape cod cranberries topped w/ hot sriracha honey

FRENCH FRIES

Traditional fries \$8.24
Truffle fries \$10.30

CHEFS SEASONAL PICKS

Watermelon salad \$14.42
Mint, feta, lime, citrus seas salt
Prosciutto & Melone \$18.54
Melon, prosciutto, seasonal perfection

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