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Poco is a one-of-a-kind neighborhood small plates bar, wine room, and whiskey bar, where you can discover something new and hopefully fall in love it. Let us know how we can host your next celebration.

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**UPDATED MARCH 2020**

1408 E PINE ST SEATTLE, WA 98122

# wine

## BY THE GLASS

### WHITE

<b>chenin blanc</b> Folk Machine, '18 Clarksburg, California	12 · 48
<b>sauvignon blanc</b> Tohu, '17 New Zealand	10 · 38
<b>furmint</b> Evolucio '16 Tokaj, Hungary	9 · 35
<b>chardonnay</b> Saintsbury, '16 Napa, California	13 · 48
<b>albarino</b> Klinker Brick, '17 Lodi, California	13 · 52

### RED

<b>chianti</b> San Feice, '17 Siena, Italy	10 · 40
<b>barbera d'alba</b> Giacomo Fenocchio, '17 Piedmont, Italy	12 · 48
<b>pinot noir</b> Saintsbury, '16 Napa, California	14 · 58
<b>malbec</b> Les Croizillon, '16 Cahors, France	10 · 40
<b>cabernet</b> Kennedy Shaw, '16 Columbia Valley, Washington	10 · 40
<b>mencia</b> El Cayado, '13 Bierzo, Spain	11 · 45
<b>carménère</b> odfjell armador, '17 Valley Central, Chile	9 · 35
<b>red blend</b> O'llilo, '16 Tuscany, Italy	11 · 45
<b>old vine zinfandel</b> Klinker Brick, '16 Lodi, California	13 · 52

### BUBBLES

<b>cava</b> Flama D'Or, Villa-Rodona, SPAIN	10 · 42
<b>prosecco</b> terre di marca, CESSALTO, ITALY	11 · 42

## ON TAP

<b>white blend</b> Peltier winery, Acampo, California	8
<b>red blend</b> Two Mountains, Rattlesnake Hills, Washington	8

## BY THE BOTTLE

<b>red blend</b> <b>Sol Stone Grateful Red</b> , Sammamish, Washington	65
<b>Brown Estate Chaos Theory</b> , Napa Valley, Ca	75
<b>riesling</b> <b>Adam les Natres</b> Alsace, France	35
<b>zinfandel</b> <b>Brown Estate</b> , Napa Valley, Ca	75
<b>Thurston Wolfe</b> , '17 Prosser, Washington	45
<b>merlot</b> <b>Kennedy Shaw</b> , '16 Columbia Valley, Washington	40
<b>champagne</b> <b>Louis Armand Brut</b> , Mutigny, France	65

### Happy Hour

4:00pm to 6:30pm daily and  
10:00pm to Close Sun-Thurs

\$2 off **all** glass pours and draft beer,  
and \$8 off bottles

#### 4pm to 6:30pm py hour food specials:

<b>meat plate</b>	9
<b>cheese plate</b>	9
<b>serrano pocoditos</b>	7
<b>chicken wings</b>	9

*Parties of 6 or more will have an automatic gratuity of 20%*

Like us on [Facebook](#) and [Instagram](#) to see upcoming events and specials!

# whiskey

If whiskey isn't your thing, we do have other spirits.  
Just ask your server.

## BOURBON

ANGELS ENVY	12
BASIL HAYDENS 8yr	11
BUFFALO TRACE	7
OOLA WHISKEY	9
BLANTONS	13
KNOB CREEK	10
MAKER'S MARK	8
MICHTER'S AMERICAN WHISKEY	14
MICHTER'S BOURBON	14
WOODFORD RESERVE	9
ELIJAH CRAIG	10
JACK DANIEL'S	8
BRECKINRIDGE	14

## RYE

OLD OVERHOLT	7
RUSSELLS STRAIGHT RYE	8
MANHATTAN RYE	11
MASTERSON RYE	18
WOODINVILLE RYE	11
JOHN JACOB	8
WHISTLE PIG 10yr	16

## JAPANESE

SUNTORI	18
NIKKA	27

## SCOTCH

AUCHENTOSHAN 12yr	11
DEWAR'S WHITE	8
GLENFIDDICH 12yr	12
GLENFIDDICH 14yr	14
GLENMORANGIE	10
GLENMORANGIE LASTANA	11
GLENLIVET 15yr	14
MACALLAN 12yr	14
MACALLAN 15yr	18
SPRINGBANK 10yr	15
LAGAVULIN 16yr	18
LAPHROIAG 10yr	13

## IRISH

JAMESON	8
JAMESON CASKMATES IPA	10
JAMESON BLACK BARREL	10
POWERS	8

## CANADIAN

CROWN ROYAL	8
PENDLETON	8

# cocktails

<b>mezcal old fashioned</b> Bozal, agave, orange & angostura bitters	14
<b>ginger bubbly</b> buffalo trace, ginger syrup, lemon, prosecco	13
<b>black manhattan</b> manhattan rye, amaro, angostura bitters	14
<b>poco's dark + stormy</b> sailor jerry, fresh lime, angostura, ginger beer	9
<b>bee's knees</b> gunpowder gin, lemon, honey	11
<b>cab calloway</b> chartreuse, lillet, carpano bianco, fresh lime, sage simple and a cabernet float	13
<b>boulevardier</b> woodford reserve, campari, sweet vermouth	13
<b>aviation</b> the botanist, lemon, luxardo, crème de violette	13
<b>french 75</b> The Botanist, simple syrup, lemon juice, topped with prosecco	14
<b>basil gimlet</b> hendricks, lime, basil simple	13
<b>lavender margarita</b> exotico repasado, lime, triple sec, creme de cassis, lavender bitters, salt rim	11
<b>the last word</b> aviation gin, chartreuse, luxardo and lime juice	13

# beer

<b>DRAFT</b> maritime, <b>old seattle lager</b> tieton, <b>bourbon barrel peach cider</b> metier, <b>barred aged ipa</b>	6 8 10
<b>BOTTLE/CAN</b> tieton, <b>wild Washington apple cider</b>	5.5

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# bits

**spiced marcona almonds** gf v 7  
rosemary, thyme and smoked paprika

**poco bar mix** v 7  
sweet heat mixed walnuts, pecans, cashews, almonds & pretzels

**marinated olives** v 6  
citrus herb marinated Castelvetrano olives

**jalapeno & lime popcorn** v 5  
Bob's Red Mill popcorn tossed w/ jalapeno oil, cilantro & lime zest

**pecan & bleu cheese bites** v 6  
blue cheese blend w/ dried cranberries rolled in chopped mixed nuts

# bites

**pan-seared brussel sprouts** gf v 7  
brussel sprouts pan seared golden brown, oven finished  
+ add bacon for \$2

**dates contocino** gf 12  
goat cheese-stuffed dates wrapped in bacon, with balsamic glaze

**baked brie with honey** v 8  
brie wedge smothered in honey and baked to melty perfection

**spinich & artichoke dip** v 9  
served with toasted baguettes

**baguette** v 5  
locally baked Macrina baguette w/ salted herbed butter

gf: gluten free | v: vegetarian | vv: vegan  
*\*consuming raw or undercooked eggs, seafood, shellfish, poultry and meats may increase your risk of contracting foodborne illness*

# plates

**poco salad** gf v 10  
fresh greens, red onions, goat cheese, dried cranberries, candied walnuts and a honey-balsamic vinaigrette

**poco wings** 11  
lightly breaded wings tossed in honey bourbon wing sauce or lemon pepper butter

**truffle mac n cheese** v 12  
pasta baked w/ creamy white cheddar, fontina, gruyere cheese sauce & truffle oil  
+ serrano ham, coppa, prosciutto or mushrooms for \$2

**meat plate** 20 sm 10  
assortment of cured meats served with pickled veggies, cornichons, and stone-ground mustard  
+ half cheese for \$5

**cheese plate** v 22 sm 11  
chef's plate of five cheeses served with honey, almonds, and crostini

**pocoditos** 9  
(on toasted baguette slices)  
**serrano ham**, manchego cheese, and garlic confit

**spanish sardine**, lemon, capers, and fresh thyme  
**goat cheese** & campari tomato with basil vinaigrette

**pocodillos** 10  
(on herb slider roll w/ poco bar mix)  
**cubano**: thin sliced pork tenderloin, serrano ham, gruyere, stone ground mustard & cornichon

**italiano**: dry & fennel salami, coppa ham, citrus herb olives, campari tomato, basil vinaigrette

**turkey & brie**: thin sliced turkey breast, creamy brie

# sweets

**chocolate lava cake** 10  
+ vanilla ice cream \$3

**apple cobbler** 10  
+ vanilla ice cream \$3

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