

Poco di abito



20% gratuity added to parties of 6 or more.

We accept MC, VISA, Discover, Amex, or cash.
No personal checks please.

The first basket of chips and salsa are complimentary with lunch and dinner.

*An additional basket of chips and salsa will be \$2.95.

Refreshments

Tequila is an 80 proof liquor, that is made only in Mexico. It is double-distilled from the sugary juices extracted from the cooked pina, or heart, of the blue agave plant. **Premium tequila** is made up of 51% blue agave and cane sugar. **Super-premium tequila** is distilled from 100% blue agave juice.

Plata or white tequila is fermented and double-distilled, shipped immediately and is the most commonly produced type of tequila. **Resposada** or gold tequila is carefully aged in oak barrels for two months to one year. This tequila takes on the color of the oak barrel during the resting period, and tends to be a bit more mellow than **Plata**. **Anejo** is aged in oak barrels for a minimum of one year. **Muy Anejo** is aged for two to four years. The resulting color of this tequila is slightly darker, and it's flavor is similar to that of a fine cognac.

Cuervo Gold	Resposada
Cuervo 1800	Resposada and Anejo
Cuervo Tradicional	100% Blue Anejo Resposada
Patron	100% Muy Anejo
Sauza Hornitos	100% Resposada
Sauza Conmemorativo	Anejo
Sauza Tres Generaciones	Anejo
Aquila Tequila	100% Anejo
Los Valientes	100% Anejo
Herradura	100% Anejo

Ask your server about our ever expanding line of new tequilas.

POCO'S TEQUILAS

POCO'S MARGARITAS



Poco's Classic
House tequila and Poco's blend. Your choice of classic, strawberry, melon, peach, raspberry.
Sm. \$3.50
(Add \$.50 for Cuervo gold)
Grande or frozen \$4.95
(Add \$1.00 for Cuervo gold)

Poco's Tradicional
Cuervo Tradicional, Cointreau, lime juice.
Sm. \$4.95
Grande \$6.25

Alamo
Cuervo Gold, Cointreau, lime juice, Poco's special blend.
Sm. \$4.25
Grande \$5.95

Santa Ana Breeze
Cuervo Gold, cranberry juice, lime juice. \$4.50

Tequila Sunset
Sauza Hornitos, orange juice, almond liquor.
Sm. \$3.95
Grande \$5.75

Poco Loco
House tequila, mad melon schnapps, lime juice, Poco's special blend.
Sm. \$3.75
Grande \$5.25

Imperial
Patron, Grand Marnier, fresh lime juice in a martini glass. \$6.95

Blue Moon
House tequila, Blue Curacao, lime juice, Poco's special blend.
Sm. \$3.75
Grande \$5.25

El Diablo
A Long Island ice tea margarita. \$5.75

El Vampiro
Cuervo Gold, bloody mary mix, hint of citrus. Served in a shaker glass. \$4.95

Rio Rita
Cuervo gold, triple sec, fruit juices, Poco's special blend.
Sm. \$4.25
Grande \$5.75

El Nino
Cuervo Gold, white Dubonnet, Cointreau, lime juice.
Sm. \$4.95
Grande \$6.25

Don Juan
Sloe Gin, Los Valientes, lime juice, Poco's special blend.
Sm. \$4.95
Grande \$6.25

Pancho Villa
Sauza Tres Generaciones, Chambord, Poco's special blend.
Sm. \$4.95
Grande \$6.25

Frozen Blends

\$5.75

CHOCOLATE FROST Myers rum, Creme de Cacao, chocolate syrup & ice cream (N/A) **CREAMSICLE** Kahlua, Cointreau, orange juice & ice cream **MUDSLIDE** We blend it with vanilla ice cream **HEATH BAR** A frozen mudslide blended with Heath Bars (N/A) **RASPBERRY TORTE** Raspberry liqueur, vodka, strawberry & ice cream **OREO COOKIE** Vodka, Creme de Cacao, chocolate syrup, ice cream & oreo cookies (N/A) **ALMOND JOY** Kahlua, amaretto, Creme de Cacao, Coco Lopez, & ice cream **STRAWBERRY DAIQUIRI** Topped with Myer's rum (N/A) **PINA COLADA** Regular, strawberry, melon, or Kahlua (N/A) **GODIVA MUDSLIDE** Godiva Chocolate liqueur, Bailey's Irish Creme, vodka, ice cream. **N/A (\$2.75)** — available without alcohol.

Wine, Beer & Other

POCO'S "COLDEST BEER IN TOWN COLLECTION"

Corona, Corona Light,
Dos Equis, Tecate, Amstel
Light, Beck's Dark, Bud
Light, Budweiser, Coors
Light, Geary's, Guinness
(Pub Can), Heineken,
Michelob Light, Miller
Light, Negra Modelo
(dark), Newcastle Brown
Ale, Pacifico, Red Hook,
Rolling Rock, Sam
Adams, Smuttynose

WINE

Chardonnay, Merlot	
Glass	\$3.95
1/2 liter	\$6.95
Liter	\$13.75

SANGRIA

Poco's blend of California red wine, brandy, Grand Marnier, fruit juices and a splash of slice.	
Glass	\$3.75
Pitcher	\$8.95

SPECIALTY TEAS

Mint Medley, Chamomile
Court, Raspberry Royale,
Earl Grey. \$1.50

NON- ALCOHOLIC DRINKS

Poland Springs sparkling water	\$1.95
Clausthauler	\$2.75
Sharps	\$2.30

Pepsi, Diet Pepsi,
Gingerale, Slice, iced
tea, cranberry, orange,
pineapple, grapefruit, or
tomato juice, lemonade.
\$1.25

Coffee & tea \$1.25

Ting: A fresh grapefruit
soda from Jamaica.
\$1.95

Starters

Poco's Nachos

A large portion of crisp corn chips piled high with a blend of cheeses, onions, tomatoes, and scallions.

Regular \$4.95

Grande \$6.50 (Includes salsa, sour cream and guacamole).

Add the following...

Jalapenos \$1.00

Refried or black beans \$1.00

Beef or vegetable chili \$1.00

Beef or chicken \$1.00

Nacho Skins

Six fresh potato skins topped with a blend of cheeses, tomatoes, onion, and scallions. Served with sour cream and your choice of chili or vegetable chili, beef or chicken or vegetables. \$5.95

Buffalo Wings

Chicken wings in our own hot sauce. Served with blue cheese dressing, celery and carrot sticks. \$5.95

Buffalo Tenders

A boneless version of our buffalo wings. Served with celery and carrot sticks and bleu cheese. 1/2 lb. \$6.95
Full lb. \$10.95

Chicken Fingers

Breaded with mesa cornmeal batter, lightly fried and served with a chipotle chile sherry wine sauce.

1/2 lb. \$6.95

Full lb. \$10.95

Santa Fe Crab Cakes (2)

Our own crab cakes served with a wildflower honey and roasted jalapeno cilantro sauce. \$8.95

Fajita Skewer

Served with flour tortillas and sauteed peppers and onions, tomatoes and lettuce. Your choice of beef or chicken. \$6.95

Chili Fries

Seasoned waffle fries topped with beef and a blend of cheeses or vegetarian chili. \$5.95

Popcorn Shrimp

Breaded with mesa cornmeal batter, lightly fried and served with a chipotle chile sherry wine sauce.

1/2 lb. \$6.95

Full lb. \$10.95

Coconut Beer Battered Shrimp

Six shrimp dipped in mesa cornmeal beer batter and coconut flakes served crispy. Served with chutney. \$8.95

Grilled Shrimp

Six marinated grilled shrimp served with spicy mexican rice. \$9.95

Mexican Torte

Three crisp corn tortillas layered with sauce mole, refried beans, jalapenos, onions, tomatoes, scallions, a blend of cheeses, and your choice of beef or chicken. Topped with sour cream. \$7.95

Quesadilla

A large flour tortilla filled with a blend of cheeses and your choice of one of the following... chicken, beef, chili, spinach con queso, or vegetable chili. \$7.95
Add guacamole \$1.95

Rack of Ribs

Tender pork ribs split for your convenience. Served with our own barbeque sauce. 1/2 rack \$8.95
Full rack \$15.95

Chili Con Queso

Our own mild chili pepper cheese dip served with a basket of tortilla chips. Cup \$3.50 Bowl \$4.95

Snake Bites

Fresh jalapeno peppers stuffed with cream cheese, dipped in a beer mesa cornmeal batter and deep fried. Served with a dipping sauce. \$5.95

Fresh Guacamole

Fresh California avocados blended with fresh lime juice, onions, and tomatoes. Served with tortilla chips. \$5.95

Poco Platter for 2 or 4*

Mini chicken and beef chimis, potato skins, popcorn shrimp, chicken wings, shrimp cocktail, and 1/2 rack of ribs. Served with dipping sauces. For 2 \$10.95
For 4 \$21.95

Mini Chimichangas

Eight flour tortillas served crispy and stuffed with shredded beef or chicken. Served with a dipping sauce and sour cream. \$6.95

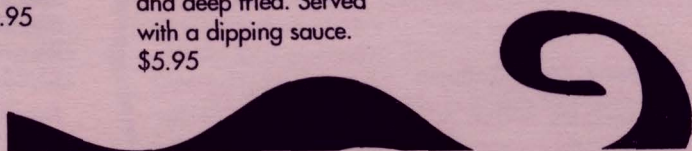
Mixed Vegetable Santa Fe Tempura

Seasonal vegetables breaded with mesa cornmeal batter, lightly fried and served with a chipotle chile sherry wine sauce. \$5.95

* No substitutions please.



New item and chef's favorite.



Soups & Salads

POCO'S SEAFOOD CILANTRO CHOWDER

Cup \$2.95 Bowl \$4.95

POCO'S CHILI

Plenty of beef, beans & vegetables
with a blend of cheeses.

Vegetarian version available.

Cup \$2.50 Bowl \$4.50

SOUP OF THE DAY

Made fresh daily. Ask your server
for details.

HOUSE MIXED SALADS

Mesclun mix, fresh romaine, red
peppers, tomatoes, onions. \$3.75
Add sliced avocado \$1.25

FAJITA TOSTADA

A corn tortilla layered with a blend
of cheeses, refried beans, sauteed
onions, red and green peppers,
tomatoes, onions and scallions.
Served with your choice of chili,
vegetable chili, shrimp,
black beans, or chargrilled chicken
or steak. Served with sour cream
and guacamole. \$8.95.

CESAR MEXICALI

Fresh romaine tossed with asiago
cheese, homemade cornbread
croutons and our zippy cesar
dressing. \$4.25

With grilled chicken \$7.95

With grilled steak \$7.95

With grilled shrimp \$9.95

TACO SALAD

A crispy flour tortilla shell filled
with a blend of cheeses, mixed
greens, tomatoes, and scallions.
Served with your choice of chili,
vegetable chili, shrimp, black
beans, chargrilled chicken or
steak. Garnished with sour cream
and guacamole. \$8.95

DRESSINGS

All of our dressings are homemade. Choose from blue cheese,
honey mustard, or lime vinaigrette.

Ala Carte } Sides

Taco/Soft Taco \$3.50

Burrito

Choice of refried or black beans and
one filling. \$6.95

Enchilada \$3.50

Above served with your choice of shredded or
ground beef, chicken or native shrimp.

Poblano Chile Relleno

Your choice of cheese or chicken. \$5.25/\$7.25

**Black or
Refried
beans**
\$1.95

Corn bread
\$2.00

**Spicy
Mexican
Rice**
\$1.95

Jalapenos
\$1.00

Sour cream
Sm \$.75
Lrg. \$1.50

Guacamole
Sm \$1.95
Lrg. \$4.95

Salsa
\$.95
**Flour
tortilla (3)**
\$1.00
**Fresh
potato
skins (4)**
\$3.50

**Cajun
waffle fries**
\$3.50

**Basket of
chips**
\$2.00

**Basket
of chips
and salsa**
\$2.95

**Side fresh
avocado**
\$1.25

Sandwiches

SERVED 11:30-4:00

POCO'S WRAPS*

Your choice of Poco's funnel tortilla wraps. Creatively wrapped flour tortillas, served with sweet potato chips and a Mexican tabouli.

- Chargrilled steak, onions, peppers, a blend of cheeses, lettuce, tomato. \$5.95

- Chargrilled chicken, onions, peppers, a blend of cheeses, lettuce, tomato. \$5.95

- Grilled vegetables, black beans, guacamole, lettuce tomato. \$4.95

All wraps are served with chipotle mayonnaise.

Ask about the wrap of the day.

HONEY MUSTARD CHICKEN SANDWICH

A 6 oz. chicken breast marinated in Poco's own honey mustard sauce and chargrilled. Served with lettuce, tomato and cucumber. \$6.95

GRILLED PORTABELLO BURGER

Topped with roasted red pepper, lettuce, tomato, and cucumbers. Served with Caribbean cole slaw. \$8.95

MEXI BURGER

A totally meatless black bean and brown rice burger with mexican spices. Served with our own mustard onion chutney. \$4.95
With cheese add \$.50
With sliced avocado add \$1.25
With black beans \$.95

POCO'S BURGERS

8 oz. lean ground beef grilled to your liking.

Plain	\$5.75
Cheese	\$6.25
Cheese and sliced avocado	\$7.95
Cheese and chili	\$7.50

Served with lettuce, tomato, cucumber and seasoned waffle fries.
Served on your choice of a bulkie roll or Poco's own funnel tortilla.

Combinations

POCO'S FAVORITE COMBOS*

SERVED WITH RICE AND REFRIED OR BLACK BEANS.

Combo Uno

A ground beef taco, a chicken enchilada and a refried bean burrito. \$7.95

Combo Dos

A chicken tostada, cheese poblano chile relleno and two beef taquitos. \$9.95

Combo Tres

One ground beef taco, one chicken taco, and a chicken enchilada. \$8.95

Combo Quatro


A seasoned oaxacan chicken taco and one seafood burrito covered with a newburg sauce, and topped with lobster meat. \$11.95

Combo Cinco

Two blue corn spinach and cheese enchiladas and a taco with an array of sauteed vegetables, lettuce, tomato, cheese and scallions. \$7.95

Combo Seis

A chicken soft taco, chicken enchilada, and a chicken burrito. \$8.95

 New item and chef's favorite.

* No substitutions please.

From the Grill

SERVED 11:30—4:00

GRILLED BURRITO

A large flour tortilla filled with cheese, refried beans and your choice of chargrilled steak or chicken. Covered with our own BBQ sauce, red and green peppers and onions. Served with rice and black beans. \$9.95

STEAK DIABLO

A 12 ounce New York sirloin. Served with spicy Mexican rice and seasonal vegetable mix. \$13.95

DIABLO COMBO*

1/2 rack of pork ribs and four coconut beer batter shrimp served with fresh potato skins or sweet potato chips. \$13.95

MIXED GRILL*

Pork ribs, honey mustard chicken and grilled marinated shrimp served with your choice of seasoned waffle fries, fresh potato skins or spicy Mexican rice. \$13.95

POCO'S TAQUITOS

Six corn tortillas rolled and served crispy filled with cheese and your choice of spiced shredded beef or chicken. Topped with guacamole and sour cream. Served with spicy Mexican rice and refried or black beans. \$9.95

POBLANO CHILE RELLENO

A mild green "poblano" chile stuffed with a blend of cheeses and served crispy. Topped with a red rancheros sauce and served with rice and refried or black beans. \$6.95
With chicken \$8.95



* No substitutions please.



New item and chef's favorite.

Entrees

SERVED 11:30–4:00

CHIMICHANGAS*

A DEEP FRIED FLOUR
TORTILLA. SERVED
WITH YOUR CHOICE
OF SPICY MEXICAN
RICE AND REFRIED OR
BLACK BEANS.

Chimichanga Rancheros

A chimi filled
with vegetables
and your choice
of shredded
beef or chicken,
topped with
red rancheros
sauce and melt-
ed cheese and
sour cream.
\$8.95

Chimichanga Muchacha

A chimi filled
with chicken
and our spinach
cream cheese
con queso,
topped with our
sauce mole,
melted cheese
and sour cream.
\$9.95

Chimichanga Del Mar

A chimi filled
with lobster,
shrimp and
scallops with our
spinach cream
cheese con
queso, covered
with newburg
sauce and
topped with lob-
ster meat.
\$12.95

Chimichanga Guadalajara

A chimi filled
with sauteed
vegetables and
black beans.
Topped with
red rancheros
sauce, melted
cheese, lettuce
and tomato.
\$7.95

QUESADILLAS*

CHOPPED MILD GREEN
CHILES WRAPPED IN A
FLOUR TORTILLA.
SERVED WITH RICE
AND REFRIED OR
BLACK BEANS.

Quesadilla Supreme

A quesadilla stuffed with chopped
mild green chiles, a blend of cheeses,
tomatoes, and covered with sauce mole
and melted cheese. Garnished with
sour cream and guacamole. \$8.95
Add chicken or taco beef \$9.95

Quesadilla Mexicano

A quesadilla stuffed with a blend of
cheeses and scallions along with your
choice of chicken, beef, shrimp or
sauteed vegetables. Garnished with
sour cream. \$9.95
With chipotle peppers add \$1.00

* No substitutions please.

Desserts

SOPAPILLA

Fried dough sprinkled with confectioner's sugar, topped with vanilla ice cream. \$2.95

FRIED ICE CREAM

Served with chocolate syrup and whipped cream. \$3.95

FLAN

Traditional Mexican flavored custard, topped with whipped cream. \$2.95

PEAR AND APPLE CHIMI

A tortilla plump full with pears and apples, served crispy, rolled in cinnamon and topped with vanilla ice cream. \$3.95

DESSERT OF THE DAY

Ask your server for details. (Priced daily)

After Dinner

\$4.50

POCO'S COFFEES

Mexican
Kahlua

Poco's Coffee
Kahlua & Cuervo Gold

Dutch
Creme de Cacao &
Vandermint

Jamaican
Myer's rum & Tia Maria

Spanish
Tia Maria

Italian
Amaretto

Irish
Jameson's Irish Whiskey
& Bailey's Irish Creme

Belgian
Godiva chocolate liquor

Irish Cream
Bailey's Irish Creme

Hot Nutty Irishman
Bailey's & Frangelico

B-52
Bailey's, Kahlua &
Grand Marnier

POCO'S COCOAS

Nut & Berry
Chambord & Frangelico


Hot Chocolate Monk
Frangelico

Coco Puff
Kahlua & Baileys

Black Forest
Creme de Cacao &
Chambord

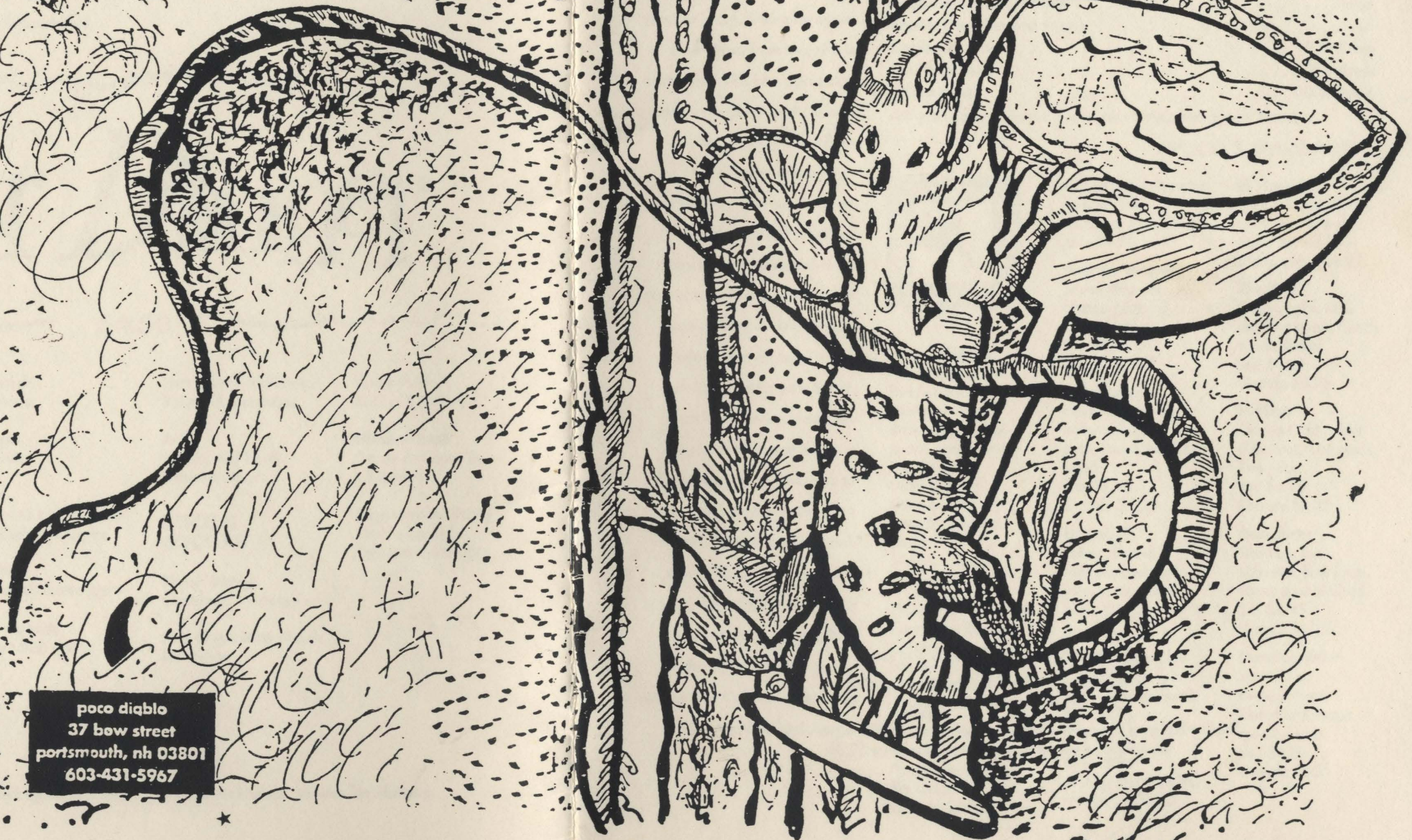
Peppermint Patty
Godiva liquor &
Peppermint schnapps

We also offer a variety of top shelf cordials. Ask your server for details.



poco diablo
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poco
diablo



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