

Saxon + Parole Adds Seafood Spot With a Dedicated Rosé Room in the Basement

The new spot from design firm AvroKo is called the Poni Room

by [Carla Vianna](#) | Apr 2, 2019, 1:47pm EDT



Noah Fecks/AvroKo [Official Photo]

The team at **AvroKO Hospitality** — the design firm behind New York City spots Saxon + Parole and now-closed Public restaurant — has opened a seafood and rosé-focused restaurant in Noho.

Called **the Poni Room**, the new restaurant is billed as an “American izakaya” that goes heavy on rosé wine. It opens tonight underneath Saxon + Parole at 316 Bowery, where AvroKo also runs [mezcal bar Ghost Donkey](#) next door.

Saxon + Parole chefs **Brad Farmerie** and **Nicole Gajadhar** are behind the menu at the Poni Room, which revolves around small pan-Asian plates like uni toast, coconut laksa, and salmon tartare. Scallop, octopus, prawn, and tuna skewers are also on offer, plus a couple of large plates. Diners can also order an izakaya tasting platter with several dishes for \$50. See the menu in full below.

The brand wants rosé is a big focus here, though so far, a list of just six wines span from California to France, with some local New York options, too. A boozy slushie, bottled cocktails, and Asian beers are also available.

It's a 36-seat space with table service, but instead of a regular bar, the restaurant will have something called a "beverage room," described by a spokesperson as a tiny room in the back of the space with bottles of rosé on display. Though diners can order drinks from the table, especially indecisive ones can go to this room to physically see the drinks and have a bartender help them make the choice — and probably take an Instagram photo.

AvroKo **opened** Saxon + Parole in 2011, and although critics didn't immediately embrace the spot, it was **a hit with downtown diners**. In 2016, AvroKo **added** mezcal and tequila bar Ghost Donkey to a space attached to Saxon + Parole that was previously gin-focused bar Madam Geneva.

The Poni Room will be open Tuesday to Thursday from 6 p.m. to 10 p.m. and from 5 p.m. to 11 p.m. on Friday and Saturday.

SMALL PLATES

QTY.

- STEAMED EDAMAME 5
- SESAME SOY LOTUS ROOT 5
- SWEET PICKLED CARROT & RADISH 4
- RAW OYSTERS *thai mignonette* 23 HALF DOZEN 41 DOZEN
- BBQ OYSTERS *shrimp-chili paste, scallion-cucumber salad* 23 HALF DOZEN 41 DOZEN
- MUSHROOM CEVICHE *miso eggplant, ginger ponzu* 9
- SALMON TARTARE *trout roe, avocado, cucumber, rice chip, cherry wood smoke* 14
- HAMACHI CRUDO *green strawberries, pickled rhubarb, thai basil* 15
- COCONUT LAKSA *crab, bean sprouts, mint, cilantro* 9
- CRISPY PORK BELLY *cucumber, chili-caramel* 12
- FOREVER CRISPY WINGS 12 HALF DOZEN
- UNI *english muffin, chives, lemon* 15
- CHILLED LOBSTER LETTUCE WRAP *pickled mango, spicy pecans* 19

P U P U P L A T T E R

IZAKAYA TASTING

50 for the table

COCKTAILS

<p>PONI</p> <p>50/50</p> <p><small>roku gin, noilly dry vermouth, cucumber bitter</small></p> <p>16</p>	<p>UME</p> <p>FIZZ</p> <p><small>yuzu sake, shoshu, sparkling rosé</small></p> <p>16</p>	<p>PONI</p> <p>PUNCH</p> <p><small>haku vodka, rosé, aperol, watermelon, strawberry</small></p> <p>16</p>
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SKEWERS LARGE PLATES

QTY. serves 2-3 people

- DIVER SCALLOPS
sweet chili sauce, crème fraiche 16
- VEGETARIAN ALTERNATIVE
King Oyster Mushroom 8
- GRILLED OCTOPUS
fingerling potato, ginger-scallion relish 11
- CHILLED PRAWNS
nam chim cocktail sauce 15
- SEARED RARE TUNA
green tea noodles, snow pea salad 14

SALT CRUSTED - WHOLE BONELESS

DORADE

served with lettuce cups, pickled and fresh vegetables, chili-caper sauce

36

- GUINNESS & FIVE SPICE BRAISED SHORT RIB
served with steamed bao buns, cucumber, black beans



WINES

ROSÉ 13 OR 58

LORENZA RHONE BLEND 2018, california
MACARI 2018, long island new york
GASSIER 2017, provence, france
BODEGAS BRECCA 2018, aragon, spain
SABINE 2018, gotham project, france
EMPIRE BUILDER 2018, schneider & bieler, new york

SPARKLING 9

RAVENTOS 2016, brut rose cava, spain

WHITE 12 OR 52

FURMINT 2015, the oddity, hungary
GRUNER VELTLINER 2017, schlosskellerei gobelsburg, austria
SAUVIGNON BLANC 'LE MONT' 2018, marine dubard, france
VERMENTINO TEREZNUOL 2017, italy
CHARDONNAY 2017, rickshaw, california

RED 14 OR 62

GAMAY 2017, morgon jean-marc lafant, côte du py, france
ZWEIGELT 2017, glatzer, rebencuvee, austria
TEMPRANILLO 2018, bodegas emilia morro, ribera del duero, spain

SAKE

SOHOMARE by the glass 18

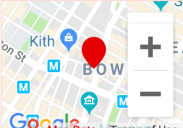
SOJU

TOKKI SOJU 375 mL 59

BEER


HITOCCHINO WHITE 8
NARRAGANSET 6
KIRIN 7
ASAHI 7
WOLFER rose cider 10

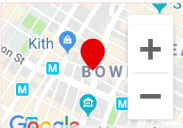
@theponiroom



Saxon + Parole

316 Bowery, Manhattan, NY 10012
(212) 254-0350
[Visit Website](#)





The Poni Room

316 Bowery, NYC, Ny