

FROFFS

BODRIGGY PUB SERIES



POT PINT

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| Bodriggy Lager (4.2%) CLEAN/CRISP/REFRESHING LIGHT IN BODY, FULL IN FLAVOUR AND VERY, VERY SESSIONABLE. CLEAN, CRISP AND BRIGHT ENOUGH FOR ANY TYPE OF DRINKER. | \$6 | \$12 |
| Stingrays Draught (4.5%) LIGHT/SUMMERY/DRY LIGHT STONE FRUIT & HERBAL AROMAS WITH A CLEAN, CRISP MALT CHARACTER MAKES THIS THE PERFECT YEAR-ROUND QUENCHER. | \$6 | \$12 |
| Stingrays XPA (4.0%) TROPICAL/SUMMER/HOPPY PULLING NO PUNCHES, STINGRAYS XPA COMES OUT SWINGING AS A FULL FLAVOUR FOUR PERCENTER. THE NEWEST ADDITION TO STINGRAYS FINEST | \$7 | \$13 |
| Bodriggy Stout (5.6%) CHOCOLATE / WALNUT / DRIED FRUIT BIG BOLD DREAMY STOUT W/ LAYERS OF CHOCOLATE, CARAMEL & COFFEE MALT COMPLEXITY. ROAST NUT AND DRIED FRUIT AROMA BIG VELVETY BODY AND BALANCED BITTERNESS | \$7 | \$14 |
| Blinker Dark Ale (5.2%) CRISP/MALTY/BREADY THIS ENGLISH INSPIRED DARK ALE EXHIBITS BREADY, NUTTY, CARAMEL FLAVOURS WITH A CRISP DRY FINISH | \$7 | \$13 |

BODRIGGY LIMITED SERIES



POT PINT

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| Socks on Centipedes (Black IPA, 7.0%) BITTER/PINE/GRAPEFRUIT SILKY, DEEP AND DARK! CITRUS-FORWARD AROMAS LEAD TO PITHY GRAPEFRUIT AND ORANGE PEEL FINISHING OFF WITH A PINE-NEEDLE SPICE. | \$8 | \$16 |
| Travel Insurance (Oat Milk Chai Stout 3.8%) SMOOTH/SPICE/SWEET DELICATELY SPICED WITH A LOCAL CHAI BLEND, YOUR TICKET TO A FULL BODIED, DELICIOUS STOUT EXPERIENCE! | \$8 | \$16 |

BODRIGGY CORE SERIES



POT PINT

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| Speccy Juice (Session IPA, 3.5%) CITRUS / CLOUDY / DRY FULL BODIED SESSION IPA WITH MANDARIN & PINEY HOP AROMAS WITH A FAIR WHACK OF HOP BITTERNESS. | \$6 | \$12 |
| Utopia (Pale Ale, 4.8%) HOPPY / TROPICAL / CITRUS A THIRST QUENCHING AND SMASHABLE AROMATIC PALE ALE BOASTING TRUCKLOADS OF FRUITY HOP AROMAS WITH A SOFT BITTERNESS. | \$7 | \$13 |
| Cosmic Microwave (NEIPA, 6.2%) TROPICAL / CLOUDY / VELVETY DENSE, JUICY & CHOCK-A-BLOCK FULL OF APRICOT, PINEAPPLE & ORANGE HOP FLAVOURS & AROMAS. | \$8 | \$16 |
| Fuzzy Dance Explosion (Hopped Sour 4%) HAZY / TROPICAL / TART HAZY & TANGY, THIS TROPICAL HOPPED SOUR DANCES ACROSS THE PALETTE, BURSTING W/ CANDIED MANGO & PINEAPPLE TONES W/ A SUBTLE KVIK FUNK | \$7 | \$13 |

SELTZER & CIDER



POT PINT

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| IGGY 4.5% TROPICAL SELTZER | \$7 | \$14 |
| IGGY 4.5% WHITE PEACH AND CHERRY SELTZER | \$7 | \$14 |
| Cider 4.7% BODRIGGY APPLE CIDER | \$6 | \$12 |

BODRIGGY

COCKIES

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| Winter Spritz CAMPARI, ROSSO SWEET VERMOUTH, PROSECCO | \$17 |
| 93 Fitzroy PAMPELLE, POOR TOMS SYDNEY DRY GIN, SUGAR, FRESH LIME, PEYCHAUD'S BITTERS TOPPED W/ SODA | \$19 |
| Firewater NUSA CANA WHITE RUM, PLANTATION DD RUM, BROWN SUGAR, WINTER SPICES & FRESH ORANGE JUICE. SERVED HOT. | \$16 |
| Michelada CORAZON TEQUILA, LEMON, TOMATO JUICE AND SPICE MIX TOPPED W/ BODRIGGY LAGER | \$19 |
| Lojo's Mojo POOR TOMS VODKA, CACHACA, CUCUMBER BROWN SUGAR CORDIAL, FRESH BASIL & LIME TOPPED W/ SODA | \$21 |
| Scarborough Fair POOR TOMS SYDNEY DRY GIN, LILLET BLANC, RHUBARB, THYME & GINGER SYRUP, FRESH LEMON & ROSEMARY BITTERS | \$21 |
| House Margarita CORAZON TEQUILA, HOUSE LIME OLEO, MARIONETTE ORANGE CURAÇAO & LIME | \$22 |
| Spicy Margarita GHOST PEPPER TEQUILA, MARIONETTE BITTER ORANGE CURAÇAO, MANGO, FINGER LIME & HABANERO BITTERS | \$24 |
| Figure it out FIG BUTTER WASHED BUFFALO TRACE BOURBON, MAPLE SYRUP & BLACK WALNUT BITTERS | \$23 |

WINE

| | Glass | 500ml |
|--------------------------------------|-------|---------------|
| Continental Platter (VIC) PROSECCO | \$12 | \$55 (bottle) |
| Italian Plastic (SA) GOLDEN SEMILLON | \$14 | \$50 |
| TAP (VIC) CHENIN BLANC | \$13 | \$45 |
| Tarot Rose (SA) ROSE | \$13 | \$45 |
| Bacchant Wines (NSW) SHIRAZ | \$13 | \$45 |
| Little reddie (VIC) NEBBIOLO/REFOSCO | \$13 | \$45 |
| Bacchant Wines CHARDONNAY | \$13 | \$45 |

FOODS

GOOD TO KNOW:

- V+ > VEGAN
- VG > VEGETARIAN
- C > COELIAC
- O > OPTION

Please advise staff of dietaries

OPENING HOURS:

OPEN 7 DAYS

12pm - LATE

Kitchen-

Sunday- Thursday

12-9:00

Friday & Saturday

12-9:30

245 JOHNSTON ST

ABBOTSFORD VIC

BODRIGGY.BEER

DOMINGUEZ KITCHEN

SNACKS

| | | |
|---|------|-----------|
| Totopos w/ Guacamole CORN CHIPS W/ GUACAMOLE & SALSA MATCHA *(PEANUTS) | \$17 | CO V+ |
| Potato Fries POTATO FRIES W/ CREMA DE AJI AMARILLO | \$12 | CO V+O |
| Pulpo & papas GRILLED OCTOPUS AND CRISPY PERUVIAN POTATOES W/ CREMA DE AJI AMARILLO | \$19 | CO |
| Dominguez Housemade Chorizo PORK, CHIPOTLE, ANCHED & GAUJILLO CHILLIES, MIX OF SPICES, SPECCY JUICE W/ CHIMICHURRI | \$16 | |

SMALLS

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|---|------|----------|
| Taco de Campechano 2pc BEEF & PORK, CRISPY PERUVIAN POTATOES W/ FETA ON A FLOUR TORTILLA | \$18 | |
| Taco de Picadillo 2pc SORGHUM, POTATO & PEAS W/ GUACAMOLE & CRISPY POTATOES ON A BLUE CORN TORTILLA | \$15 | CO V+ |
| Taco de Pescado 2pc SMOKED FISH W/ COLESLAW, SALSA ROJA, CRISPY JALAPEÑOS ON A BLUE CORN TORTILLA | \$17 | CO |
| Ceviche de Kingfish KINGFISH, ROCOTO CHILLI LECHE DE TIGRE, ONION, CONFIT GARLIC, WATERMELON RADISH, AVOCADO & HEIRLOOM TOMATO*(NUTS) | \$25 | CO |
| Ceviche de Hongos KING BROWN MUSHROOM, ROCOTO CHILLI LECHE DE TIGRE, ONION, CONFIT GARLIC, WATERMELON RADISH, AVOCADO & HEIRLOOM TOMATO*(NUTS) | \$21 | CO V+ |

BIGS

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|--|---------------|-----------|
| Cauliflower Steak CAULIFLOWER STEAK W/ CAULIFLOWER PUREE, FLORETS, PICKLED ONIONS & CHIMICHURRI 1/2 OR WHOLE | \$19/ \$26 | V+ CO |
| Pollo asado w/ Lechuga GRILLED 1/2 CHICKEN MARINATED W/ CHILLI, SPICES & SPECCY JUICE SERVED W/ A GREEN SALAD & ORANGE DRESSING | \$31 | |
| Torta de Birria 12HR BEEF BRISKET ON A SOFT BREAD ROLL, SPICY PICKLED ONIONS, CHIMICHURRI & CORIANDER SERVED WITH BIRRIA BROTH. | \$21 | |
| Bife Angosto 280G CHARCOAL GRILLED PORTERHOUSE, HEIRLOOM CARROTS, CHIMICHURRI W/ CONFIT GARLIC | \$38 | CO |
| Lechuga salad ICEBERG LETTUCE, CHERRY TOMATOES, PICKLED ONION, FETA CHEESE W/ ORANGE AGAVE DRESSING & CRISPY TORTILLAS | \$14 | CO V+O |

SWEETS

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|---------------------------|------|
| Churro w/ dulce de leche | \$6 |
| Churro ice cream sandwich | \$15 |

FEED ME OPTION - \$65 P.P.

CHEF SELECTED THREE COURSE MEAL (MINIMUM 2PAX)

SIDES

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|---|------|
| Blue corn tortillas (4 pieces)(CO) | \$5 |
| Side of totopos (CO) | \$6 |
| Green salad w/ orange & agave dressing(C) | \$6 |
| Crema de aji amarillo (C, V+O) | \$3 |
| Extra guacamole w/ salsa macha (contains peanuts,C,V+) | \$10 |

TAKE AWAY SALSA JARS

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|---|------|
| Crema de aji amarillo (V, C) | \$16 |
| Salsa macha(contains peanuts, V+, C) | \$19 |