

FROFFS

PLEASE NOTE TABLE SERVICE ONLY.

PUB SERIES

	POT	PINT
Staunch (New World Pilsner, 4.3%) HERBAL/TROPICAL/CRISP FIRM BITTERNESS, HERBAL & MELON HOP AROMATICS WITH CRISP, SLIGHTLY TOASTY MALT FLAVOURS.	\$6	\$12
Draught (English Summer Ale, 4.5%) LIGHT/SUMMERY/DRY LIGHT STONE FRUIT & HERBAL AROMAS WITH A CLEAN, CRISP MALT CHARACTER MAKE THIS THE PERFECT YEAR-ROUND QUENCHER.	\$6	\$12
Blinker (Dark Ale, 5.2%) CHOCOLATE / CARAMEL / WOODY AN ENGLISH-INSPIRED DARK ALE FEATURING CHOCOLATEY & BREADY MALT FLAVOURS WITH A CLEAN FINISH.	\$6	\$12

CORE SERIES

	POT	PINT
Specky 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.	\$6	\$12
Cosmic Microwave (NEIPA, 6.2%) TROPICAL / CLOUDY / VELVETY DENSE, JUICY & CHOCK-A-BLOCK FULL OF APRICOT, PINEAPPLE & ORANGE HOP FLAVOURS & AROMAS.	\$7	\$14

HOP SERIES

	POT	PINT
Dayspring (Hazy IPA 6.7%) PINEAPPLE / SPICE/ MANGO A MODERN HAZY IPA BREWED W/ NORWEGIAN KVEIK YEAST. MANGO AND PINEAPPLE FLAVOURS W/ A RESTRAINED RYE SPICE & DRY FINISH	\$8	\$15
The Big 'Sner (Imperial Pilsner (7.9%)) BITTER/ STONE FRUIT/ LEMON PART OF THE TINE KIWI RELEASE. THIS BOLD PILSNER SHOWCASES BOTH KIWI HOPS AND MALT, FLAUNTING BOLD BITTER, LEMON & STONE FRUIT FLAVOURS. CLEAN MALT PROFILE & WARMING ABV!	\$8	\$16

LIMITED SERIES

	POT	PINT
Mexican Lager (Lager 5.0%) CRISP/ BALANCED / BRIGHT BREWED WITH FLAKED MAIZE THIS SESSIONABLE LAGER DISPLAYS A WELL ROUNDED SWEETNESS PAIRED WITH A NOBLE HOP CHARACTER AND A CITRUS AROMA	\$6	\$12
Sunbather (Saison/Garden Ale 5.5%) SPICE / CANDY / FUNK BUBBLEGUM AND CANDY ORANGE AROMAS, SLIGHT FUNKY TARTNESS, DRY AND ULTRA REFRESHING WITH A SLIGHT SING OF ACIDITY	\$6	\$12
Mandymuck (Mandarin/Choc Stout 3.2%) SILKY / MANDARIN / CHOCOLATE MANDYMUCK HITS ALL THE NOTES OF A TRADITIONAL MILK STOUT WITH REFRESHING CITRUS AROMATICS ALL WRAPPED IN A SESSIONABLE 3.2% PACKAGE. USING BIRD SNAKE CHOCOLATE AND FRESH MANDARINS.	\$6	\$12
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 KVEIK YEAST FUNK PROVIDING THE BASE LINE	\$6	\$12
Moonbeam (Kiwi Ginger Sour 6.%) KIWI / GINGER / LUSH INSPIRED BY THE CAPTAIN & HIS MAGIC BAND. A DELIGHTFULLY DIFFERENT SOUR GOES DOWN A TREAT ANY DAY OF THE WEEK! THE SECOND PART OF OUR TWIN KIWI RELEASE W/ NZ GOLDEN KIWI FRUIT & GINGER	\$7	\$14

CAN'T DECIDE?



GRAB A PADDLE!

PROUDLY INDEPENDENT

COCKIES

Naked Aloha COCONUT INFUSED FLOR DE CANA RUM, TOASTED COCONUT, COCONUT WATER, PINEAPPLE SYRUP, ROAST PINEAPPLE, LIME	18
GRINGO COLLINS KETEL ONE MINT & CUCUMBER VODKA, FINE SHERRY & A GRAPEFRUIT BASIL SODA.	18
Que Pasa Paloma TEQUILA, AMARO NONINO, PRICKLY PEAR SHRUB & SPARKLING GRAPEFRUIT JUICE	18
THAT PINK DRINK 666 LEMON MYRTLE VODKA, CASSIS, HOUSE GRENADINE, CITRUS & EGG WHITE.	18
COCKEREL WALTZ DEL MEGUAY VIDA MEZCAL, VERMOUTH ROSSO, ORANGE CURACAO, CAMPARI & BRANCA MENTA	18
JUST OLD FASHIONED STARWARD TWO FOLD WHISKY, DARK RUM, FIG MALT SYRUP W/ HOUSE BLEND BITTERS	19

Classic cocktails available

WINE

	Glass 500ml	
Kerri Green CHARDONNAY	\$12	\$50
Gonzo Wines (BTL) SEMILLON	\$13	\$65
Little Reddie Pet-Nat	\$12	\$50
Quealy PINOT NOIR	\$12	\$50
Site Fermentation Project BODRINY BLENDED SHIRAZ.	\$11	\$45

BEER SERIES:

PUB
NO FRILLS & ALL FLAVOUR.
CORE
BODRIGGY-VERIFIED
& THE APPLE OF OUR EYE.
HOP
PACKED TO THE HILT
WITH FLOWER POWER.
LIMITED
INTERDIMENSIONAL
& ONE OF A KIND.

OPENING HOURS:

OPEN 5 DAYS
Wednesday & Thursday
2pm till 10pm
Friday & Saturday
12pm till 10pm
Sunday
12pm till 8pm
PH- (03) 9417 2293
245 JOHNSTON ST
ABBOTSFORD VIC
BODRIGGY.BEER

Snacks & Small's

Sweet potato fries SWEET POTATO FRIES W/ CREAM DE AJI AMARILLO	\$9	Empanadas (1) MUSHROOM & JALAPENO OR CHILI CON CARNE	\$7
Totopos w/ guac CORN CHIPS W/ GUACAMOLE & HOGAO	\$13	Elote CORN W/ AJI AMARILLO SAUCE, FETA, SPRING ONIONS & CRISPY KERNELS.	\$14
Pibil pork taco (2) SLOW COOKED MARINATED PORK W/ PICKED ONION	\$15	Ceviche tibio de salmon WARM SALMON W/ PANCA LECHE DE TIGRE, BEETROOT, GREENS & GRAPEFRUIT.	\$21
Fish & jalapeno taco (2) FRIED JALAPENO STUFFED W/ SMOKED SWORDFISH	\$15	Vegan Ceviche MUSHROOMS W/ PANCA LECHE DE TIGRE, BEETROOT, GREENS & GRAPEFRUIT.	\$18
Eggplant & mole taco (2) ROASTED EGGPLANT W/ MOLE, NUTS & TOFU CREMA	\$13		

Bigs

El Cubano sandwich w/ chips ROAST PORK, HAM, SWISS CHEESE & PICKLE SANDWICH	\$23
Pollo ahumado 1/4 SPICE MARINATED CHICKEN W/ LIME, AJI PANCA CHILLI & GARLIC. W/ CHARRO BEANS, TORTILLAS & AJI AMARILLO SAUCE	\$24
Cauliflower steak 1/4 CAULIFLOWER STEAK, PICKLED ONIONS, FLORETS & CHIMICHURRI. W/ CHARRO BEANS, TORTILLAS & AJI AMARILLO SAUCE	\$22
Cordero a las brasas SLOW WOOD FIRED LAMB SHANK W/ CHARRO BEANS, TORTILLAS & AJI AMARILLO SAUCE	\$29

side salad \$5

Churro w/ dulce leche	\$5
Churro icemcream sandwich	\$12

FEED ME!

\$55

PER PERSON



**BETTER
BEER.**