



BODEGACHS.COM

BREAKFAST SAMMIES

THE BODEGA CLASSIC - 7

Egg*, White American Cheese Add Bacon, Taylor Ham, House Sausage, Vegan Breakfast Sausage, or Avocado (+2.50)

THE COW - 13

Double Bacon, Egg*, White American Cheese, Home Fries, Ketchup, Hot Sauce

THE LOWCOUNTRY - 11

Housemade Sausage Patty, Egg*, Cheddar, Sausage Gravy

THE SMOKEY SWINE - 11

Smoked Pulled Pork, Egg*, Pickled Chilies, Black Pepper BBQ Sauce, Pimento Cheese

THE BURRO - 11

Black Bean Patty, Egg*, Cheddar Cheese, Chipotle Aioli, Avocado

THE KATHY BATES - 11

Fried Green Tomato, Bacon Jam, Egg*, Pimento Cheese

ALL SAMMIES SERVED ON HOUSE MADE KAISER ROLLS



SIDES

HOME FRIES – CHIPS
FRUIT – SALAD – \$4 EACH
TOAST – \$2

CALL AHEAD TO PLACE ORDER

843.297.4772 or bodegachs.com

Follow us at @BODEGACHS

BODEGA SWAG FOR SALE

Ask your server

DELI SAMMIES

THE ARTHUR AVE - 13

Prosciutto, Salami, Pepperoni, Shredded Lettuce, Tomato, Shaved Onion, Provolone Cheese, Fresh Mozz, Oregano Vinaigrette, Ciabatta

THE CHICK FLICK - 12

Rosemary Chicken Salad, Mixed Greens, Candied Pecans, Mixed Berry Jam

THE HALPERT - 12

Dill Tuna Salad, Avocado, Pickled Carrots, Mixed Greens, Honey Basil Aioli

THE DINER CLUB - 13

Shredded Turkey, Lettuce, Tomato, Avocado, Bacon, Swiss Cheese, Chipotle Aioli

THE SUNDAY MORNING LOX - 14

Homemade Smoked Salmon, Everything Boursin, Capers, Pickled Red Onions, Arugula, Garlic Aioli

LUNCHBOX MEAL

AVAILABLE FOR THOSE UNDER 12

THE LUNCHBOX - 14

Choice of Half Sandwich, Chips or Home Fries, Fruit or Chocolate Chip Cookie

SANDWICHES:

- 1. Turkey, Lettuce, Tomato, Mayo
 - 2. Chicken Salad, Lettuce
- 3. Bacon, Egg, White American Cheese
- 4. Peanut Butter, Homemade Mixed Berry Jam

AVAILABLE AFTER SPA

TRUFFLE BURGER - 18

8oz Patty, Truffle White Cheddar, Caramelized Onions, Truffle Aioli, Truffle Potato Bun

HOT SAMMIES

THE GROPFATHER - 15

Chicken Cutlet, Nduja, Fresh Mozz, Provolone Cheese, Pesto

THE CHOPPED CHEESE - 15

Griddled Ground Beef, Shredded Lettuce, Tomato, American Cheese, Cheddar Cheese, Special Sauce

VEGAN CHOPPED CHEESE - 15

Beyond Beef, Vegan Cheese Sauce, Shredded Lettuce, Tomato, Cashew Special Sauce

SALADS

Add Grilled Chicken, Chicken Cutlet (+6) Shrimp, Salmon (+8)

MIXED GREENS - 8

Cherry Tomato, Cucumber, Red Onion, Shaved Carrot Choice of: Charred Citrus Vinaigrette, Ranch, Balsamic Vinaigrette, Chipotle Ranch, Champagne Vinaigrette, Oregano Vinaigrette

THE SHARE HOUSE CAESAR - 9

Romaine, Garlic Bread Crumbs, Parmesan, Black Pepper, Old Bay Caesar Dressing

ARUGULA - 11

Goat Cheese, Candied Pecan, Pickled Onion, Fresh Fruit, Champagne Vinaigrette

DESSERT



@FRIGIDBIT

Made in Charleston
Ask about our Rotating Flavors
1/2 PINT – 6



EXECUTIVE CHEF & PARTNER ALEC GROPMAN



BODEGACHS.COM

QUICK & EASY

BODEGA BREW - 3/4

Ready to Go.
Carefully crafted hot coffee. A true classic.
120z/16oz

COLD COFFEE

On Tap.

COLD COFFEE - 4 NITRO COLD BREW - 5

HOT TEA



Ask for Selection.



SYRUPS

HOUSEMADE SYRUP FLAVORS - 1

Rich Vanilla – Dark Chocolate Salty Butterscotch – Honey Syrup

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BODEGA BANGER

AM TONIC - 6

Espresso. Jack Rudy Tonic. Soda. Orange.

HIBISCUS JAMMER - 5

Tropical Hibiscus. Ginger. Foamy Pineapple.

CAFÉ COOUITO - 6

Espresso, Spiced Coconut and Oat Milk, Vanilla

SUNBATHER - 6

Cold Brew Coffee. Bodega House Lemonade. Served Palmer Style. Try it Frozen!

SWEET PAPPY - 6

Espresso. Salty Butterscotch. Milk
Hot or Iced



CLASSICS

ESPRESSO - 3

Always a double and served neat.

SHAKERATO DI ROMA - 6

 $\label{eq:continuous} \mbox{Double shot of Espresso, Shaken, Served over Ice.}$

CHOICE OF:

Black, Black and Sweet or Light and Sweet

CORTADO - 4

Equal parts espresso and steamed milk.

40z

CAPPUCCINO - 4

A double shot with steamed milk. 8oz

LATTE - 4.5

A double shot with milk. 12oz. Hot or Iced

MATCHY MATCHA - 5.5

Green Tea Matcha. Honey Syrup. Milk

Hot or Iced

PLUS...

Housemade Syrup – 1
Alternative Milk: Oat – 1
Extra Shot of Espresso – 1







BODEGACHS.COM

LOCAL DRAFT

B

EDMUND'S OAST BOUND BY TIME

Edmund's Oast — Charleston, SC — 7% abv Gold colored, medium hoppy IPA



BREWLAB KOLSCHTON

Brewlab – Charleston, SC – 4.9% abv

Traditional Kolsch using Charleston grains



LOFI MEXICAN LAGER

LoFi Brewing - Charleston, SC - 5% abv Light and crushable mexican style lager



TROP HOP BEACHY WHEAT

Kings Calling Brewing $\,-\,$ Charleston, SC $\,-\,$ 4.5% abv Light bodied wheat beer, with a slightly hoppy finish



COMMONHOUSE PARK CIRCLE PALE ALE

Commonhouse Aleworks $\,-\,$ Charleston, SC $\,-\,$ 5.5% abv Multi-award-winning pale ale with strong tropical aromas



COLUMBIA CRAFT ROTATING

Columbia Craft Brewing - Columbia, SC

EVERYDAY BUYS

MILLER HIGH LIFE PONY

RED STRIPE

PACIFICO

TRULY HARD SELTZER

CORONA PREMIER

MAGNERS IRISH CIDER

HIGH NOON SUN SIPS

WHITE CLAW

LOVERBOY

DOMINGA

FRUIT SMASH

LONG DRINK

VOLLEY TEQUILA SELTZER

SANDBAR WINE WATER

PORCH POUNDERS

ISLAND COASTAL LAGER

Charleston, SC - 4.2% abv - American Lager

TROP HOP

Charleston, SC - 6.1% abv - From the Guy on "That Show"

MUNKLE PILSNER

Charleston, SC - 5.1% abv - Crisp Pilsner

COAST KÖLSCH

N. Charleston, SC - 4.8% abv - Dry, Wine-Like Kölsch

DOGFISH HEAD SEAQUENCH SOUR ALE

Rehobeth, DE - 4.9% abv - Sour Mash Ale

WICKED WEED SOUR BURST

Asheville, NC - 4.5% abv - Dragonfruit and Watermelon flavored Sour

ROTATING SYCAMORE IPA

Asheville, NC - Ask Bartender







BODEGACHS.COM

CRUSHABLE

CITY ISLAND

Tito's Handmade Vodka, New Amsterdam Gin, Cruzan Rum, Peach, Blue Curacao, Red Bull Energy Drink Red Bull



ANOTHER DAY ON THE SUBWAY

Sweet Grass Vodka, St. Germain, Habañero Basil Honey, Ting Grapefruit Soda

PINE N' GINGA

Striped Pig Gin, Domaine De Canton, House Pineapple Shrub, Reed's Extra Ginger Beer, Lemon

HAVAN'ANOTHA ONE

Jupiña Pineapple Soda, Havana Club Rum, Tiki bitters, Tuaca, Tajin, Lime

MULE IT OVER

Larceny Bourbon, Lime, Reed's Extra Ginger Beer

BODEGA BLOODY

Deep Eddy Vodka, Charleston Mix Bold and Spicy, Pickle Juice, Candied Bacon, Old Bay Rim

TEQUIL'IN IT

Lunazul Blanco Tequila, Dry curação, Lillet Blanc, Lime, and an absinthe rinse. Served with Edible Flower

ODE MAE

Spicy Ghost Tequila, Grapefruit, Lime

PENINSULA PENICILLIN

Camarena Reposado, Lemon, Honey Simple, Scrappy's Fire Bitters, topped with Reed's Extra Ginger beer, and a Mezcal Spritz

BODEGA BANGERS

ODE TO THE CITY

Hilton Head Distillery Dark Pineapple Rum, Lemon, Simple, Lillet Rouge, Tiki Bitters *Contains Egg White*

THE SULLY

Tanqueray, Orgeat, Fresh Crushed Lemon Juice *Contains Egg White*

MIAMI SPICE

Pineapple & Coconut Rums with Habañero Simple topped with whipped cream and a strawberry drizzle

FINE & DANDY

Rittenhouse Rye Whiskey, Lillet Rouge, Dry Curaçao, Cinnamon Smoke

L'APOCALYPSE ULTIME

Woodford Reserve, Lillet Rouge, P.F Dry Curacao, Peychaud, Brut Champagne

BODEGA OLD FASHIONED

Elijah Craig, Southern Amaro, Bitters

ESPRESSO TINI

Van Gogh Espresso Vodka, Counter Culture Brew, Carolan's Cold Brew Irish Cream



ITALIAN ICE

Firefly Lemonade, Lemon Juice, Simple Syrup

FROZEN ESPRESSO TINI

Tito's Handmade Vodka, Carolan's Irish Cream, Kaluha, Simple, Butterscotch Schnapps, Bodega Cold Brew, Chocolate Syrup



BODEGA BACK

Corazon Tequila & Chef Alec's House Pickle Juice TRIPLE P "THE BUBBLE SHOT"

Union Mezcal, Pineapple Shrub

KEY LIME PUNCH

Maker's 46 Bourbon, Tuaca Vanilla Citrus, Velvet Falernum, Graham Cracker