

TRADITIONAL ENTREES

Mesob Combination \$19 | Vegan's Combo (v) \$17

--a traditional combination platter includes three choices of **1/3 meat and 2/3 vegan** dishes or just all vegan dishes--
~Double the serving size for sharing +13~

*Gomen/Hamli (v) \$11

Collard **greens** cooked with potatoes in berbere-spiced tomato-based stew

*Misir Aicha (v) \$10

Lentils in a mild yellow, turmeric-based curry stew

*Doro Tibs \$15

Boneless **chicken** breasts cubed and slow-braised with peppers, onions, garlic and netter kibbeb (clarified butter infused with traditional herbs and spices).

*Okra Wat (v) \$11

Okra cooked in a mild but zesty tomato-based stew w/ potato, sweet peppers & garlic

*Misir Wat (v) \$10

Lentils in a spicier berbere (tomato-based) stew

*Braised Spinach (v) \$10

Spinach braised with a mild sauté of onions, garlic and lemon zest

*Shiro (v) \$11

Ground **chickpeas** seasoned and pureed into a homogeneous stew-like gravy

*Key Wat/Zigni \$15

Stewed **beef** slowly braised in a spicy stew of berbere blend, tomato, garlic and onion

**entrees also available separately

If you're allergic to gluten, you may substitute our housemade *injera* with rice

SPECIALTY ENTREES

Ye'Beg Wat \$17

Tender **lamb** shoulder chopped and slow-braised in a spicy tomato and onion based stew; popular and deliciously addictive.

Shiro Shrimp Wat \$17

Shrimp braised and seasoned in a pureed chickpea stew with garlic, onion, jalapeño, and a turmeric curry

Doro Spinach \$16

Tender **chicken** cooked with a blend of spinach, onions and garlic.

Beef Okra \$17

Lean beef cooked with baby okra cuts braised in a berbere spiced stew.

Bozena Shiro \$18

Pureed chickpeas (Shiro) w/ cuts of stewed beef, in an onion, garlic & turmeric gravy

Dahlak Tibs \$16

Traditional **beef** stir-fry, top sirloin seasoned and sautéed with peppers, onion and tomatoes.

Salmon Tibs \$19

Pan-seared Salmon bites sautéed w/ onions, garlic, peppers and herby traditional seasoning

SALADS

Add: Chicken +4 | Shrimp +4 | Salmon +5

Tomato Salad (v) 8

Or **Timatim**, a bright salad w/ onions, chili pepper, citrus house dressing

Chopped Parm Salad 7

lettuce, onion, parmesan, lemon pepper & oil dressing

House Feta Salad 8

feta cheese, iceberg lettuce, chopped tomato, onion, green chili and olive oil house dressing.

+ \$2 Fitfit (add bits of ripped injera bread)

TRADITIONAL APPETIZERS

Sambussa (v) 4

fried phyllo stuffed w/ potatoes, peas, lentil

Chicken Sambussa 6

2 stuffed mini phyllo w/ side of chutney

Injera Rolls

chicken/beef 8 | spinach/lentils(v) 6

Baklava 3

rich, sweet pastry made of layered phyllo filled w/ chopped nuts and honey

SOUP

Zigni-Misir 10

braised beef, lentil, berbere, onion & tomato broth

Doro-Gomen 10

braised chicken, collard greens, onion & tomato broth, rice

Misir-Gomen(v) 9

seasoned lentils, braised collards, onion & tomato broth, rice

Limited Tomato Soup & GRLD CHZ 11

pureed tomato, veggie broth, traditional seasonings, creme, and grilled cheese strips specially folded in injera (**vegan optional**)

NON-TRADITIONALS

Sweet Potato Fries (v) 5

berbere & salt | aioli taco dressing +1 | shredded parmesan +1

Chicken Wings 8

signature oven-baked wings with proprietary blend of seasonings [mango bbq//berbere buffalo//honey mustard//ranch] +1

Grilled Chicken Sando 11

Chicken breast marinated in a lemon-herb aioli topped with lettuce, onion, tomato, & honey mustard on brioche

*Tibs Taco*10

doro/chicken | tsega/beef | shrimp | beyond meat(v)

Cheesesteak 8

beef/chicken, cheese, braised stew sauce, fried onion, amaroso

Vegan Chopped Cheese (v) 11

plant-based ground beef prepared like "Kitfo", vegan cheese, lettuce, onion, tomato, mitmita, amaroso

PASTA

Add: Chicken +4 | Shrimp +4 | Salmon +5

Aglie e Olio (v) 11

a traditional Italian derivation made with just garlic, olive oil, and parsley w/ simple seasonings on spaghetti

Cacio e Pepe 12

spaghetti, black pepper & a ton of parmesan

Spaghetti Alla Key Wat 14

Spicy, Ethiopian braised beef stew w/ chunks of cubed beef

Rasta Pasta 15

peppers, onion, basil, spiced crème, parmesan on penne

HAPPY HOUR

(4-7pm)

Drinks:

Citywide \$7

Choice of Well Liqueur Shot w/ High Life or Lager +

House Red Blend \$5

Miller High Life \$3

American-style Lager beer

Paloma \$7

Tequila, Lime, Grapefruit Soda

Tourist Trap \$7

White Rum, Lime, Pineapple, Passionfruit Juice

Expresso Mezcalini \$8

Vicio Mezcal, Kahlua, Coffee, Simple Syrup

Food:

Sambussa \$3

Fried pastry, potato, peas, fennel seeds, chutney

Tomato Salad (v) \$6

Or Timatim w/ onions, chili pepper, citrus house dressing

Tibs Taco \$8

beef or shrimp

Injera Rolls \$5

chicken | lentils (v)



Beer

Miller High Life 4	Yuengling Lager 4	Red Stripe 6	Corona 6
Yards IPA 8	Bell's Two Hearted Ale 7	Dogfish 60min 7	Evil Genius #Adulting IPA 7
Habesha Cold Gold 7	Stella 6	Stella Cidre 6	Down East Blackberry Cider 6
Victory Berry Monkey 9	Victory Golden Monkey 8	White Claw Lime 6	Athletic Brew (Zero Alcohol) 6

Seasonal

Ask bartender for new specials...

Spirits

Whiskey/Bourbon:	Jack Daniels 7	Makers Mark 8	Woodford Reserve 9
	Jameson 7	Bulleit RYE 8	Crown Apple 7
Liqueurs:	Fernet Branca 6	Southern Comfort 100 5	Jagermeister 5
Brandy/Cognac:	E&JXO 6	Hennessy 9	Remy 1738 12
Rum:	Malibu 6	Bacardi Gold 6	Captain Morgan 100 7
Scotch:	Suntory Toki 8	JW Black Label 8	McCallan 12yrs 12
Tequila:	1800 6	Espolon Blanco 8	Casamigos Blanco 9
	Don Julio Reposado 10	Tres Generaciones *Anejo 11	Vicio (Joven) *Mezcal 9
Vodka:	Absolut Citron 5	Titos 7	Stateside Vodka 7
Gin:	Bombay 6	Revivalist Gin 7 (Seasonal)	Bluecoat 7

Wine

BlackBox Merlot 6	BlackBox Chardonnay 6
House Red Blend 6	Prosecco (375ml bottle) 20

Cocktails

Bird of Paradise 9

Rum, Aperol, Pineapple Juice, Lime Juice

Mango Mule 10

Rum, Mango, Ginger Beer, Lime

Startender 9

Tequila, Lime, Passionfruit, Ginger Beer

Expresso Mezcaltini 11

Vicio Mezcal, Kahlua, Coffee, Simple Syrup

Hot Bees Knees 9

Gin and lemon juice shaken w/ *Berbere & Honey /Syrup

Paloma 8

Tequila, Lime, Grapefruit Soda

Blue Crush 9

Tequila, Blue Curacao, Sprite, Lime

Margarita 9

Tequila, Lime, Sour Mix, Syrup
Choice: Plain / Spicy
Passionfruit/Mango/Strawberry (+2)

Red Sea Sunrise 9

$\frac{1}{2}$ = Rum, Tequila, Sour Mix, OJ,
Pineapple, Grenadine

Henny Punch 13

Hennessy, Orange, Pineapple,
Cranberry, Sour Mix

WooWoo 8

Vodka, Peach Schnapps, Grenadine

Cure for Hiccups 8

Fernet, Lime, Simple Syrup, Ginger Beer,
Berbere (Spice blend)

Mock-tails

(non-alcoholic)

Bellini Fraullini 4

Mango Juice, Ginger Ale

Philly Palmer 5

Spiced Tea, Lime Juice, Simple Syrup

Spicy Pineapple 5

Pineapple Juice, Simple Syrup, *Berbere

Berry Bubbly 6

Strawberry J, Simple Syrup, Lime, Club

Paradise Punch 6

Passionfruit, Pineapple, OJ, Grenadine, Lime, Club

Hookah \$25

+5 to mix flavors

FLAVORS

Mint	Orange	Mango
Mango	Watermelon	Blueberry
Love 66*	Magic Love*	Harvest Moon* (Green Tea & Lime)

**Wait times may vary 15-25mins.
Flavor refills are \$15. Extra coals are \$1
Not recommended to exceed 45min of use in one session.*