



BBQ BY THE HALF POUND

Classic Texas-style hickory-smoked meat.
Ask for BBQ sauce on the side.

Prime Brisket ½ lb \$15.99

Pork Ribs ½ lb \$11.99

Rib Tips ½ lb \$9.99

Pork Sausage /link \$11.99

Beef/Lamb Sausage /link \$14.99

Pulled Pork per ½ lb \$9.99

Pulled Lamb ½ lb \$15.99

Chicken 2 pieces \$6.99

BBQ SANDWICHES

Sliced Brisket \$11.99

Chopped Brisket \$9.99

Pulled Pork \$8.99

Pulled Chicken \$8.99

Sausage \$8.99

Rib Sandwich \$11.99

TEX-ETHIOPIAN AWAZE BBQ PLATE

Smoked Texas BBQ seared with our Ethiopian awaze spice glaze. Served with choice of 1 side, Texas toast, and choice of injera or rice pilaf.

Awaze Brisket \$18.99

Awaze Pork Ribs \$15.99

Awaze Pork Sausage \$12.99

Awaze Pulled Pork \$12.99

Awaze Pulled Lamb \$18.99

Awaze Chicken 2 pc \$11.99

BBQ COMBO PLATES

Served with 2 sides and Texas Toast.

Awaze Upgrade +\$2 per meat.

2 BBQ Meat Platter \$16.99

3 BBQ Meat Platter \$19.99

TEX-ETHIOPIAN PLATTER FOR 2—\$39.99

Smoked Doro Wat, Rib Tip Tibs, Awaze Brisket, Awaze Pork Ribs, Missir Wat, and Beefy Collard Greens, served with Texas toast and choice of injera or rice pilaf. (Substitute **LAMB** instead of **PORK** for +\$5)

TEX-ETHIOPIAN JUMBO PLATTER FOR 4—\$61.99

Smoked Doro Wat, Rib Tip Tibs, Awaze Brisket, Awaze Pork Ribs, and choice of 4 sides, served with Texas toast and choice of injera or rice pilaf. (Substitute **LAMB** instead of **PORK** for +\$8).

BBQ SALAD \$11.99

Romaine lettuce, tomato, egg, and shredded cheese salad with choice of meat.

ETHIOPIAN SALATA— \$8.99 (VEGAN)

Romaine lettuce, tomato, onion, jalapeños with seasoned olive oil and lime-based dressing served with choice of injera or rice pilaf.

BIG ASH LOADED BBQ POTATO \$12.99

Large baked potato with choice of meat, BBQ sauce, cheese, butter, sour cream and chives.

LOADED BBQ FRIES \$12.99

Fries topped with choice of BBQ, sauce, sour cream, chives, and jalapeños.

LOADED MAC \$12.99

Mac 'n cheese topped with choice of BBQ, sauce, sour cream, chives, and jalapeños.

LOADED INJERA NACHOS— \$12.99

Crispy injera pieces topped with choice of meat or stew, Shiro Wat, BBQ sauce, shredded cheese, ayib (crumbled cheese), pico de gallo, and jalapeños.

RIB TIPS WITH FRIES \$12.99 (CHICAGO STYLE)

Rib tips and Fries topped with BBQ sauce.

ETHIOPIAN VEGAN COMBO – \$16.99

Shiro Wat (pureed chickpea stew), Missir Wat (red lentil stew), Ater Kik Wat (split yellow pea stew), Key Sir Wat (beet and potato stew), Gommen (collard greens), and Tikil Gommen (cabbage and carrots), served with choice of injera or rice pilaf.

FIRFIR– \$12.99 (VEGAN)

Injera pieces cooked with onions, garlic, ginger, berbere, and spiced olive oil.

FIRFIR– \$16.99 (BEEF)

Injera pieces cooked with sirloin beef, onions, garlic, ginger, berbere, and nitr kibeb.

FIRFIR MIGAS / CHECHEBSA MIGAS– \$12.99

Choice of either crispy injera pieces or kitta flatbread pieces cooked with choice of meat, eggs, cheese, ayib (crumbled cheese), jalapeños, and pico de gallo.

TIBS (ETHIOPIAN STIR-FRY) AND 1 SIDE

Served with choice of 1 side and choice of injera or rice pilaf. Choose Original Style or Awaze Style.

Smoked Mushroom Tibs (Vegan) \$13.99

Smoked Cauliflower Tibs (Vegan) \$13.99

Beef Sirloin Tibs \$15.99

Lamb Tibs \$18.99

Chicken Tibs \$13.99

MISSIR WAT PLATE– \$11.99 (VEGAN)

Slow-simmered lentil stew served with choice of 1 side and choice of injera or rice pilaf.

SHIRO WAT PLATE– \$11.99 (VEGAN)

Pureed chickpea stew served with choice of 1 side and choice of injera or rice pilaf.

BOZENA SHIRO WAT PLATE– \$14.99

Pureed chickpea stew simmered with beef served with choice of 1 side and choice of injera or rice pilaf.

DORO WAT (SPICY CHICKEN STEW) –\$15.99

Chicken and onion stew with egg, served with choice of injera or rice pilaf.

SMOKED DUBBA WAT (PUMPKIN STEW) – \$13.99 (VEGAN)

Pumpkin stew made with garlic, ginger, berbere, served with choice of injera or rice pilaf.

KEY SIGA WAT (SPICY BEEF STEW) –\$14.99

Beef and onion stew served with choice of injera or rice pilaf.

ALICHA YEBEG SIGA WAT (LAMB STEW) – \$16.99

Lamb and onion stew with ginger, garlic, turmeric, nitr kibeb, served with choice of injera or rice pilaf.

MEAT STEW COMBO PLATE– \$15.99

Key Siga Wat, Alicha Yebeg Siga Wat, and Beefy Collard Greens served with choice of injera or rice pilaf.

ETHIOPIAN MEAT AND VEGGIE COMBO PLATTER (MAHBERAWI) – \$21.99

Key Siga Wat, Alicha Yebeg Siga Wat, and choice of 3 sides, served with choice of injera or rice pilaf.

SAMBUSAS– \$3 EA

Smoked Brisket · Smoked Chicken · Lentil

KID'S MEAL– \$6.99

Served with a choice of 1 side and juice box.

Grilled Cheese Sandwich

Chopped Brisket Slider

DAILY SPECIALS

Tuesday - Pulled pork sandwich and a side \$9.99

Wednesday WING - PLATE \$10.99

3 smoked whole wings, served with choice of Texas toast, rice pilaf. Choose between Original Style or Awaze Style

Thursday - Chopped beef sandwich and a side \$10.99

Friday, Saturday and Sunday - Fried Catfish and side

\$14.99 and \$Fried Ribs and side \$11.99

Beefy Collard Greens - SM \$5.99, LG \$9.99

SIDES

SMALL-\$4.99, LARGE-\$7.99

Potato Salad

BBQ Beans

Brisket Green Beans

Side Salad

Spiced Rice Pilaf

Fries

Fried Okra

Mac n' Cheese

Berber Mac n' Cheese

Ater Kik Wat (Split Yellow Pea Stew)

Key Sir Wat (Ethiopian Beet & Potato Stew)

Gommen (Ethiopian-Style Vegan Collard Greens)

Tikil Gommen (Ethiopian-Style Cabbage & Carrots)

Shiro Wat (Pureed Chickpea Stew) - **LG \$8.99**

Missir Wat (Red Lentil Stew) - **LG \$8.99**

ADD ON

Add BBQ Sauce - \$0.50

Add Texas Toast - \$0.50

Add Bun - \$0.50

Add Injera - \$2.99

Add Rice Pilaf - \$2.50

Add Egg - \$1

Add Ayib (Ethiopian Crumbled Cheese) - **\$1**

DESSERTS-- \$5

Berber Spice Texas Sheet Cake

Texas-style chocolate sheet cake with spicy berbere fudge frosting and berbere-dusted pecans.

Peach Cobbler

Southern peach cobbler seasoned with a blend of spices and powdered.

Berber Spice Sweet Potato Pie

Southern sweet potato with a touch of Ethiopian berbere seasoning.

Banana Pudding

Classic creamy banana pudding.

Other assorted cakes also available on rotation.