



### **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 \$12.99**

**Rib Tips ½ lb \$9.99**

**Pork Sausage /link \$11.99**

**Beef/Lamb Sausage /link \$14.99**

**Pulled Pork per ½ lb \$10.50**

**Pulled Lamb ½ lb \$17.99**

**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 \$12.99**

### **TEX-ETHIOPIAN AWAZE BBQ PLATE**

Smoked Texas BBQ seared with our Ethiopian awaze spice glaze. Served with choice of 1 side, and Texas toast, choice of injera or rice pilaf. +\$1 upgrade to berbere mac or Beefy Greens.

**Awaze Brisket \$18.99**

**Awaze Pork Ribs \$15.99**

**Awaze Pork Sausage \$14.99**

**Awaze Pulled Pork \$13.99**

**Awaze Pulled Lamb \$18.99**

**Awaze Chicken 2 pc \$11.99**

### **BBQ COMBO PLATES**

Served with 2 sides and Texas Toast. +\$1 upgrade to berbere mac or Beefy Greens.  
Awaze Upgrade +\$2 per meat.

**2 BBQ Meat Platter \$16.99**

**3 BBQ Meat Platter \$19.99**

### **TEX-ETHIOPIAN PLATTER FOR 2-\$41.99**

Smoked Doro Wat (Chicken Stew), Rib Tip Tibs, Awaze Brisket, Awaze Pork Ribs, and 2 sides, served with Texas toast and choice of injera or rice pilaf. (Substitute LAMB instead of PORK for +\$6)

### **TEX-ETHIOPIAN JUMBO PLATTER FOR 4-\$64.99**

Smoked Doro Wat (Chicken Stew), 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 \$13.99**

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 \$13.99**

Large baked potato with choice of meat, BBQ sauce, cheese, butter, sour cream and chives. Upgrade meat to lamb +\$3.00

### **LOADED BBQ FRIES \$12.99**

Fries topped with choice of BBQ, sauce, sour cream, chives, and jalapeños. Upgrade meat to lamb +\$3.00

### **LOADED MAC \$12.99**

Mac 'n cheese topped with choice of BBQ, sauce, sour cream, chives, and jalapeños. Upgrade meat to lamb +\$3.00

### **LOADED INJERA NACHOS- \$12.99**

Crispy injera pieces topped with choice of meat or stew, Shiro Wat, BBQ sauce, shredded cheese, ayib (crumbled cheese), Upgrade meat to lamb +\$3.00

### **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 MIGAS**

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

**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. +\$1 upgrade to berbere mac or Beefy Greens.

**Mushroom Tibs (Vegan) \$13.99**

**Cauliflower Tibs (Vegan) \$13.99**

**Beef Sirloin Tibs \$15.99**

**Lamb Tibs \$18.99**

**Chicken Tibs \$13.99**

**MISSIR WAT PLATE – \$12.99 (VEGAN)**

Slow-simmered lentil stew served with choice of 1 side and choice of injera or rice pilaf. +\$1 upgrade to berbere mac or Beefy Greens.

**SHIRO WAT PLATE – \$12.99 (VEGAN)** Pureed chickpea stew served with choice of 1 side and choice of injera or rice pilaf. +\$1 upgrade to berbere mac or Beefy Greens.

**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.

**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) – \$17.99**

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

**MEAT STEW COMBO PLATE – \$16.99**

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) – \$23.99**

Key Siga Wat, Alicha Yebeg Siga Wat, and choice of 3 sides, served with choice of injera or rice pilaf. +\$1 upgrade to berbere mac or Beefy Greens.

**SAMBUSAS – \$3.50 EA**

**Smoked Brisket · Smoked Chicken · Lentil**

**KID'S MEAL – \$6.99**

Served with a choice of 1 side and juice box. +\$1 upgrade to berbere mac or Beefy Greens.

**Grilled Cheese Sandwich**  
**Chopped Brisket Slider**

## DAILY SPECIALS

**Tuesday - Pulled pork sandwich and a side \$10.99**

**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 \$11.99**

**Friday, Saturday and Sunday**

**Fried catfish with one side \$14.99 Fried Pork Short Ribs and a side \$11.99**



## **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**

**Berberie Mac n' Cheese \$ 5.99, LG \$9.99**

**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**

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

## **DESSERTS— \$5.99**

### **Berberie Spice Texas Sheet Cake**

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

### **Peach Cobbler**

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

### **Berberie Spice Sweet Potato Pie**

Southern sweet potato with a touch of Ethiopian berberie seasoning.

### **Banana Pudding**

Classic creamy banana pudding.