

mélange

WEEKEND BRUNCH

FATIRA TRIO	7
plain, honey and egg & smoked mozzarella	
EGGS BENEDICT SALMON	18
berbere cured salmon, spinach, kibbeh hollandaise	
AWAZE SHRIMP & GRITS	19
creamy parmesan grits, citrus	
BACON, EGG + CHEESE BURGER	17
cheddar cheese, caramelized onions, pickled green tomatoes, dijonnaise	
FUL	17
berbere poached egg, yogurt, baguette	
FIRFIR (V)	13
injera tossed in a berbere, tomato, ginger and garlic-based sauce (add braised beef +\$5)	
CHECHEBSA (V)	11
fried flatbread, berbere, kibbeh (add yogurt +\$2; add egg +\$3; add honey +\$2)	
SHAHI BREAD PUDDING	8
shahi chantilly	

Sides

HOME FRIES	5
BERBERE FRIES	6
ETHIO SCRAMBLED EGGS	5
BACON	5
CHICKEN SAUSAGE	6

Available Saturdays and Sundays, 11 a.m. – 3 p.m.
Please Note: Menu is subject to change based on availability.

mélange

cocktails

MELANGE OLD FASHIONED	13
Johnnie Walker, bitters, timiz sugar, orange twist	
BERBERE MARGARITA	12
Cuervo Silver, Triple Sec, lime juice, berbere syrup, lime wedge	
ETHIOPIAN 75	11
Gin, shahi, lemon juice, sparkling wine, lemon twist	
BLOODY ELIAS	12
Vodka, mitmita, Elias' house made bloody mix, quanta	
CLASSIC MIMOSA	10
TEJ MIMOSA	10
Honey wine	
TURBO (pitcher)	30
Sauvignon Blanc, amber beer, sprite	

white

CHATEAU 1590	10
Sauvignon Blanc Bordeaux, 2020	
MACROSTIE	16
Chardonnay Sonoma Coast, 2019	

red

SANER 80	10
Red Blend Portugal, 2020	
KIN & CASCADIA	16
Pinot Noir Willamette Valley, 2020	

rose

MOMENT DE PLAISIR	10
Rose Pays D'Oc, 2021	
LOUIS VALLON BRUT ROSE	14
Cremant de Bordeaux, NV	

beer

NEGUS ADDIS TEFF AMBER ALE	7
NEGUS PREMIUM CRAFT LAGER	7

non-alcoholic

ETHIOPIAN COFFEE	5
SPICED TEA	5
JUICE orange, pineapple	4
SODA coke, diet coke, sprite	2.50
AHA SPARKLING WATER	3.25