

# Abyssinian Kitchen



## SPECIALTY COCKTAILS



### Smoked Fig Boulevardier

rittenhouse rye | cappelletti aperitivo  
amaro pasubio | birch smoked fig  
14

### Harari Manhattan

talisker storm | reposado tequila  
mango melanger | vermut bianco  
16

### Verbena Daquiri

charanda rum | aloe | lemon verbena  
fresh citrus | himalayan pink salt  
14

### Martini Nouveau

vodka | tangerine husk | manzanilla sherry  
tarragon | mint | castelvetrano brine  
(served on ice)  
12

### Areki Gimlet

arak farkra | singani 63 | umeshu mistelle  
grapefruit | almond | neroli  
12

### Amchoo Guji Punch

armagnac | arrack | ethiopian guji light roast coffee  
PX sherry | amchoo | pineapple | lime  
(clarified through almond milk)  
14

### Fernet Fizz

letherbee fernet | almond | lime husk | tonic  
12

### Rhubarb Wine

rhubarb verjus | cremant rose | seltzer water  
11

## WHITE || ROSE || RED



### Pinot Gris

Lady Hill Winery | Willamette Valley, Oregon  
10 | 32

### Chenin Blanc

J. Scott Cellars | Rogue Valley, Oregon  
11 | 33

### Amycas White Blend

Brooks Winery | Willamette Valley, Oregon  
13 | 45

### Rose of Pinot Noir

Sotor Vineyards | Willamette Valley, Oregon  
13 | 42

### Ad Lucem Elaina Red

Lady Hill Winery | Columbia Valley, Oregon  
10 | 30

### JRG Red

Pamplin Family Winery | Columbia Valley, Oregon  
13 | 42

### Pinot Noir

Planet Oregon | Willamette Valley, Oregon  
13 | 39

## BEER || CIDER



### Fort George Vortex IPA

ABV: 7.7%, IBU: 97, Astoria | Oregon  
7

### Oakshire Amber Ale

ABV: 5.4%, IBU: 24, Eugene | Oregon  
7

### Breakside German-Style Pilsner

ABV: 5.5%, IBU: 35, Portland | Oregon  
7

### Portland Cider Co. Strawberry Pineapple Cider

ABV: 6.5%, Portland | Oregon  
7

### Omission Pale Ale

ABV: 5.8%, IBU: 33, Portland | Oregon  
6

### Ninkasi Vanilla Oatmeal Stout

ABV: 7.0%, IBU: 50, Eugene | Oregon  
6