

Abyssinian Kitchen



COCKTAILS



Smoked Fig Boulevardier

rye | aperitivo | vino amaro
hickory smoked fig

15



Areki Gimlet

jasmine | singani | plum
grapefruit | almond | arak
(clarified via greek yogurt)

15



Marcona Martini

toasted almond | vodka
dry vermouth | vermouth bianco

15



Mitmita Margarita

tequila | papaya | mango
combiér d'orange | mitmita | serrano
(clarified via cream of coconut)

15



Contessa

gin | rose-petal | dry vermouth
aperitivo

15



Kina + Kola (sans-alcohol)

african kola nut | vanilla
chinchona bark | citrus | seltzer

12

WHITE || ROSE || RED



Voignier

J. Scott Cellars | Rogue Valley, Oregon
11 | 35

Pinot Gris

Lady Hill Winery | Willamette Valley, Oregon
11 | 35

Rose of Pinot Noir

Colene Clemens Vineyards | Willamette Valley, Oregon
13 | 45

Ad Lucem Elaina Red

Lady Hill Winery | Columbia Valley, Oregon
12 | 40

Pinot Noir

Planet Oregon | Willamette Valley, Oregon
13 | 45

BEER || CIDER



Migration SOP IPA

ABV: 7.3%, IBU: 69, Portland | Oregon
7

Mac & Jack's African Amber

ABV: 5.8%, IBU: 20, Redmond | Washington
7

Crux Czech Pilsner

ABV: 5.2%, IBU: 35, Bend | Oregon
7

2 Towns Prickly Pearadise Cider

ABV: 5.3%, Corvallis | Oregon
7

Deschutes Black Butte Porter

ABV: 5.5%, IBU: 30, Bend | Oregon
6

Ghostfish Meteor Shower Pale Lager (GF)

ABV: 4.5%, IBU: 18, Seattle | Washington
6