

# Seva Ann Arbor ~ Food Specials

*Vegan Ice Cream from the Ice Cream Plant  
in Detroit ~ Gluten Free, too!*

**Volcano Salt Vanilla**

**Maple Bourbon**

**Blue Moon**

*Try one, two or all three ~ 2.75/scoop*

## Soups

4.95 cup · 5.95 bowl



### New England Bean

Hearty, slightly smoky soup of navy beans, carrots, onions, celery and tomatoes in a pureed potato base

*Vegan; Gluten free*

### Cauliflower Cheddar

Cauliflower and sharp white cheddar cheese in a base of pureed potatoes, carrots and onions, flavored with dill and mustard

## *Monday-Friday Lunch Special · \$9.95*

**available weekdays**

**11 am - 3 pm**

### Grilled Cheese Sandwich

*Cheddar, Swiss or Vegan Cheese  
and*

**Bowl of Soup - or -  
Caesar Side Salad - or -  
Green Side Salad**

*Salad dressings:*

Ranch

Green Goddess *vegan*

Balsamic Vinaigrette *vegan*

Cilantro-Peanut-Lime *vegan*

Cherry Vinaigrette *vegan*

Roasted Red Pepper *vegan*

Caesar *vegan*

## Appetizer

### Cobb Salad

Field greens and iceberg lettuce with tofurky, hard-boiled egg, avocado, tomatoes, carrots, cucumbers, blue cheese, smokonut and croutons, with balsamic vinaigrette 9.95

## Entrées

### Enchiladas Calabaza

Butternut squash, cream cheese, green onions and spices baked in corn tortillas with spicy tomato sauce and cheddar-jack cheese, garnished with shredded lettuce, tomatoes & green onions 14.95

*Gluten free*

*Wine suggestion: Barossa Valley Estate Shiraz*

### Wellington

Field Roast Celebration Grain Roast, mushroom duxelle and fresh herb pate baked in vegan puff pastry, served with garlic mashed potatoes, savory miso gravy and spicy green beans 16.95

*Vegan*

*Wine suggestion: Gorgo Ca Nova Corvina Veronese*

### Squash Ravioli

Butternut-ricotta ravioli with chargrilled portabella mushrooms and a rich porcini-cream sauce, topped with shaved parmesan, parsley and roasted pecans, served with garlic bread 16.95

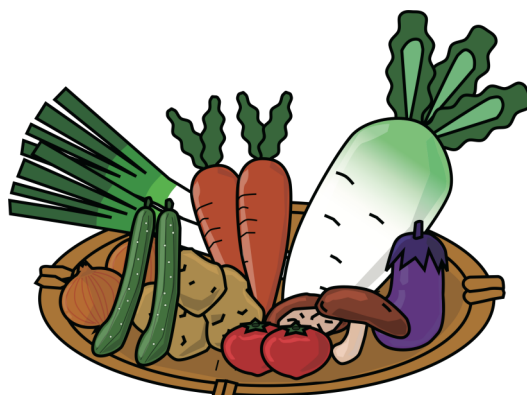
*Wine suggestion: Cape Mentelle Sauvignon Blanc*

### Korean Beyond Brat

Beyond Sausage fresh, plant-based bratwurst that looks, sizzles and satisfies like pork, with all the juicy, meaty deliciousness of a traditional sausage, but the with upsides of a plant-based meal - grilled and topped with *spicy* napa kimchi, *spicy* gochujang sauce, mung sprouts and cilantro leaves in a hoagie roll, served with choice of side and a McClure's pickle spear 13.95

*Vegan; Sub gf bread for hoagie roll to be gluten free*

*Wine suggestion: Bollig Riesling*



# Seva Ann Arbor ~ Drink Specials

## **Nittardi Ad Astra** Tuscany, Italy

Beautiful high-end red, nitrogen-pumped from a 5-liter bottle in 4, 6 or 8-oz pours:

6 · 9 · 12 ~ *No Discounts Apply*

### **Choose Your Wine Pour:**

4 oz · 6 oz · 8 oz · **Bottle**

## **House Wines**

### **Guilhem White, Red and Rosé**

5 · 7.50 · 10 · 26

## **Red Wine**

### **Sharecropper Cabernet Sauvignon**

Columbia Valley, Washington

9.75 · 14.75 · 19.50 · 52

### **Barossa Valley Estate Shiraz**

Barossa Valley, Australia

5.50 · 8.25 · 11 · 30

### **Chateau de Chamirey Pinot Noir**

Burgundy, France 7 · 10.50 · 14 · 38

### **Catena La Consulta Malbec**

Argentina 7 · 10.50 · 14 · 38

### **Gorgo Ca Nova Corvina Veronese**

Napa Valley, California 8.50 · 12.75 · 17 · 46

## **White Wine**

### **Folie à Deux Chardonnay**

Russian River Valley, California

8 · 12 · 16 · 44

### **Nicholas Idiart Sancerre**

France 9.75 · 14.75 · 19.50 · 52

### **L'Ecole Chenin Blanc**

Columbia Valley, Washington

7.50 · 11.25 · 20 · 40

### **Cape Mentelle Sauvignon Blanc**

Margaret River, Australia 8 · 12 · 16 · 44

### **Bollig-Lehnert Riesling Spätlese**

Piesporter Goldtröpfchen, Germany

9 · 13.50 · 18 · 48

## **Rosé**

### **Canto Perdrix Tavel Rosé**

Tavel, France 9 · 13.50 · 18 · 48

## **Sparkling Wine**

### **M. Lawrence Sex Brut Rosé**

Leelanau Peninsula, Michigan

6 oz flute 7.50 · 750-ml bottle 30

### **Arte Latino Cava Sparkling**

5.50 · 6 oz flute ~ 20 · 750 ml bottle

## **Warm Cocktails**

**Mulled Wine** Mug of warm, spiced red wine spiked with brandy & port 5.95

**Spanish Coffee** Coffee spiked with Myers Dark Rum & Kahlua, topped with whipped cream 9.75

### **Vegan Baileys & Hot Chocolate**

Baileys Almande vegan Irish Cream Liqueur and house-made almond milk hot chocolate 9.75

## **Bottled Beer & Hard Cider**

· *No discounts apply to these bottles* ·

### **Delirium Noël Strong Dark Ale**

Belgium · 10.0% ABV ~ 11.2 oz bottle · 8.95

### **Duchesse Sour Cherry Ale**

Belgium · 6.8% ABV ~ 11.2 oz bottle · 8.95

### **Unity Vibration Bourbon Peach**

**American Wild Ale** *Gluten free* · Ypsilanti, Michigan · 7% ABV ~ 12 oz bottle · 6.95

### **La Pere Jules Sparkling Hard Pear Cider**

*Gluten Free* · France

12 oz glass · 8 ~ 750 ml bottle · 25

### **Mawby Bright Sparkling Hard Apple Cider**

*Gluten Free* · Leelanau Peninsula, Michigan

12 oz glass · 9 ~ 750 ml bottle · 28

### **Einbecker \*Non-Alcoholic\* Brew**

Germany · 4.95

### **Lion Stout** Sri Lanka · 5.95

## **Draft Hard Cider**

### **Northville Winery & Brewery Blue River**

**Blueberry Hard Cider** *Gluten Free*

Northville, Michigan · 12-oz 6 · pint 8 · pitcher 30

## **Draft Beer · Rotating Taps**

### **Griffin Claw El Rojo Red Ale**

Birmingham, Michigan · 5.25 % ABV

12-oz 5.25 · pint 7 · pitcher 28

### **Brewery Vivant Farmhouse Ale**

Grand Rapids, Michigan · 5.5 % ABV

12-oz 5.25 · pint 7 · pitcher 28

### **Blackrocks Brewery 51K IPA**

Marquette, Michigan · 7 % ABV

12-oz 5.25 · pint 7 · pitcher 28

### **Greenbush Distorter Porter**

Sawyer, Michigan · 7.2 % ABV

12-oz 5.25 · pint 7 · pitcher 28

### **Wolverine State Brewing Premium Lager**

Ann Arbor, Michigan · 4.7% ABV

12 oz 3.50 · pint 4.50 · pitcher 18

### **Founders Oatmeal Nitro Stout**

*Nitrogen infused!* Grand Rapids · 4.5 % ABV

12-oz 5.25 · pint 7 · pitcher 28

