

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



Red Lentil Chili

Zesty chili made with red lentils, garlic, onions, jalapenos, red & green peppers, tomatoes and fresh cilantro

Vegan; Gluten free

Creamy Tomato

Tomatoes, onions, garlic, rosemary & basil in a cream cheese and sherry base

Gluten free

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

Thai Salad

Mixed organic greens topped with cucumbers, red peppers, carrots, mung bean sprouts and roasted peanuts, served with spicy cilantro-peanut-lime dressing on the side 8.95

Vegan; Gluten free



Entrées

Haloumi Fajitas

Build-it-yourself fajita platter of grilled haloumi cheese, Mexican rice, pinto beans, sour cream, guacamole and tomatillo salsa, served with steamed whole wheat tortillas and a lettuce, tomato and green onion garnish 14.95

Sub corn tortillas for wheat tortillas to be gluten free

Wine suggestion: Canto Perdrix Tavel Rosé

Eggplant Rotolo

Artichoke hearts, tomatoes & red onions rolled in thinly sliced eggplant, baked with tomato-herb sauce and vegan mozzarella, served with quinoa-spinach salad and garlic bread 15.95

Vegan; Substitute gf garlic bread

to be gluten free ~ add \$1

Wine suggestion: Tascante Buonora Etna Bianco

Beyond Bratwurst

Beyond Sausage® fresh, plant-based bratwurst - that looks, sizzles and satisfies like pork, with all the juicy, meaty deliciousness of a traditional sausage, but with the upsides of a plant-based meal - grilled and topped with sauerkraut, sautéed bell peppers & onions in a pretzel roll, served with choice of side and a McClure's pickle spear 13.95

Vegan; Substitute gf bread to be gluten free ~ add \$1

Wine suggestion: Montepescini Chianti Colli Senesi

Spicy Green Curry

Truly spicy curry of redskin potatoes, onions, spinach, green beans and zucchini simmered With lots of ginger, garlic, hot peppers, lemon, cilantro, coriander, cumin, cayenne and black pepper (with a hint of cinnamon), served with organic brown rice, spicy lentil dal, and a cooling cup of yogurt 15.95

Order without yogurt to be vegan: Gluten free

Wine suggestion: House White



Seva Ann Arbor ~ Drink Specials

Lagunitas Hop

IPA-inspired sparkling beverage...zero alcohol,
zero carbohydrates, zero calories! 12 oz bottle ~ 3.95



Cocktails

Floradora Chambord, gin, lime & ginger beer, on ice 8

Orange Blossom Toledo Orange Tiger liqueur, Genever & Carpano Bianco, up in a coupe 10

Rite of Spring St Germain elderflower liqueur, Cava sparkling wine and lemon, over ice 10

Sangria Seva's Secret Recipe! Classic Red or White Peach 7

Choose Your Wine Pour:

4 oz · 6 oz · 8 oz · Bottle

House Wines

All from France ~ 5 · 7.50 · 10 · 26

Red: Cuvee des 3 Messes Basses

White: Dopff & Irion Alsace

Rosé: Guilhem

Red Wine

Lange Twins Old Vine Zinfandel

Lodi, California 6.50 · 9.75 · 13 · 34

Rabble Red Blend

Paso Robles, California 7.50 · 11.25 · 15 · 40

Montepescini Chianti Colli Senesi Riserva

Italy 6.50 · 9.75 · 13 · 34

Joseph Drouhin Côtes du Beaune

Burgundy, France 7 · 10.50 · 14 · 38

Catena La Consulta Malbec

Argentina 7 · 10.50 · 14 · 38

White Wine

Rossi Wallace Chardonnay

Rutherford, Napa Valley, California

7 · 10.50 · 14 · 38

Servin Petit Chablis

France 9.75 · 14.75 · 19.50 · 52

Château Haut Pasquet White Bordeaux

France 6 · 9 · 12 · 32

Tascante Buonora Etna Bianco

Italy 9 · 13.50 · 18 · 48

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

Cava Sparkling

5.50 · 6 oz flute ~ 20 · 750 ml bottle

Draft Beer & Hard Cider

Northville Winery & Brewery

Blue River Blueberry Hard Cider *Gluten Free*

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

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

Dark Horse Belgian Style Amber Ale

Marshall, Michigan · 5.5 % ABV

12-oz 4.25 · pint 5.50 · pitcher 21

Wolverine State Brewing Premium Lager

Ann Arbor, Michigan · 4.7% ABV

12 oz 3.50 · pint 4.50 · pitcher 18

Founder's Rübæus Nitro *Nitrogen infused!*

Grand Rapids, Michigan · 5.7 % ABV

12-oz 5.25 · pint 7 · pitcher 28

Bottled Beer, Hard Cider and Champagne

· No discounts apply to these bottles ·

Blake's Rainbow Seeker Pineapple-Sage

Hard Cider *in support of the LGBT Hotline*

Armada, Michigan · 5.5 % ABV · 11.2 oz can · 4.50

Stone IPA

California · 6.9% ABV ~ 12 oz bottle · 5.95

Unity Vibration Bourbon Peach

American Wild Ale *Gluten free* · Ypsilanti,

Michigan · 7% ABV ~ 12 oz bottle · 6.95

Champagne Moutard Brut Blanc de Blancs

France ~ 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

Sierra Nevada Pale Ale

California · 5.6% ABV · 3.95