

# Seva Detroit Brunch ~ Noon · 4 pm ~ August 4

## From The Bar

**J. Laurens Sparkling Rosé** France

6 oz glass · 9 ~ 750 ml bottle · 32

**Mimosa** Mango, pomegranate, cranberry, or fresh squeezed orange juice or grapefruit with Cava 8.95

**Bloody Mary.** 5.95

**Bunny Mary** Sweet AND savory!

Fresh carrot juice, homemade brine with vodka 7.95



## Appetizers

**Yam Fries** Spicy mayo or vegan BBQ dipping sauce 8.95

*Order with vegan BBQ to be vegan; Gluten free*

**General Tso's Cauliflower**

Light tempura batter, sesame seeds, green onions, sweet & sour chili sauce 9.95 *Vegan; Gluten free*

**Vegan Nacho Dip**

Spicy cashew 'cheese' dip, served warm, with house-made corn chips 7.95 *Vegan; Gluten free*

**Guacamole & Chips** 8.95 *Vegan; Gluten free*

## Salads

**Chickpea-Spinach Salad**

Spinach, garbanzo-lemon salsa, avocado, cucumbers, tomatoes, and sunflower seeds, roasted red pepper dressing 13.95 *Vegan; Gluten free*

**Michigan Cherry Salad**

Mixed greens, dried Michigan cherries, walnuts, honeycrisp apples, cherry vinaigrette, choice of sesame-cruste goat cheese or almond "cheese" 14.95

*Order with almond cheese to be vegan; Gluten free*

**Taco Salad** Romaine, corn salsa, black beans,

sweet potatoes, avocado, Chihuahua cheese, sour cream, pumpkin seeds, corn chips, tomato salsa 13.95

*Substitute Nacho Cream for sour cream & Chihuahua to be vegan; Gluten free*

**Rennie's Peanut-Kale Salad**

Kale, carrots, butternut squash & red peppers, peanut-cider marinade 9.95 *Vegan; Gluten free*

**Green Side Salad**

Greens, carrots, cucumbers, tomatoes & croutons 5.95

*Order with vegan dressing to be vegan; omit croutons to be gf*

**Caesar Side Salad**

Baby kale, romaine & croutons tossed in Caesar dressing, topped with vegan 'parmesan' 5.95

*Vegan; omit croutons to be gf*

## Sandwiches

*Sandwiches include choice of side*

**TLT**

Tempeh, cheddar, guacamole, tomatoes & romaine, in a whole wheat wrap 12.95 *Substitute vegan cheese to be vegan*

**Grilled Pesto Pizza Sandwich**

Smoked mozzarella, shaved parmesan, asiago and romano cheeses, tomatoes and basil-cashew pesto grilled on seasoned, seeded rye 12.95 *Substitute vegan cheese to be vegan*

**Tempeh Reuben**

Sauerkraut, tomatoes, swiss cheese, smoked mozzarella, chargrilled tempeh and thousand island dressing, grilled on seeded rye 12.95 *Substitute vegan cheese to be vegan*

## Brunch Entrées



**Eggs Genovese** ∞

English muffin topped with basil-cashew pesto, tomatoes, smoked mozzarella cheese and two over-easy eggs, served with oven-roasted potatoes and grilled soy 'sausage' 12.95

**Sunshine's Vegan Strawberry French Toast**

Avalon Cinnamon-Raisin bread dipped in vanilla-almond milk-vegan "egg" batter, with fresh strawberries, powdered sugar & Michigan maple syrup 7.95 *Vegan*

**Coconut-Banana-Buckwheat-Blueberry Pancakes**

Made with 100% buckwheat flour, ripe bananas and coconut milk, topped with fresh blueberries & powdered sugar, served with Michigan maple syrup 8.95

*Vegan; Gluten Free*

**Breakfast Banana Split**

A whole split banana topped with yogurt (choice of non-fat dairy or vegan coconut), blueberries, strawberries and crunchy granola!

*Order with vegan yogurt to be vegan; gluten free 7.95*

**Breakfast Street Tacos**

Inspired by our favorite Mexicantown taquerias: Field Roast chorizo and scrambled eggs wrapped in warm corn tortillas and topped with cilantro, onion and zesty green sauce 10.95

*Substitute scrambled tofu for eggs to be vegan*

**Cinnamon Roll Pancakes**

Goopy, glazed pancakes topped with cinnamon swirl - perfect combination of brunch favorites! 8.95

*Vegan; Gluten free*

**Veracruz ~ Choose your protein:**

**Eggs** ∞, **Tofu or Chargrilled Tempeh**

Fried corn tortilla topped with pinto beans, choice of Eggs, Tofu or Chargrilled Tempeh, cheese (Chihuahua and sour cream for eggs; vegan cheese for tofu and tempeh), tomatoes, green onions, guacamole, salsa verde, cilantro & a whole wheat tortilla 12.95

*Order with tofu or tempeh to be vegan; Order with egg or tofu and without wheat tortilla to be gluten free*

**Shay Dog's Hash**

Hash browned potatoes, soy sausage, red onions, garlic, red peppers and broccoli, topped with guacamole and choice of feta or almond cheese, served with fruit 10.95

*Order with almond cheese to be vegan*

**California Scramble ~ Choose your protein:**

**Eggs or Tofu**

Eggs or Tofu scrambled with spinach, tomatoes and green onions, topped with avocado and cheese (Chihuahua for eggs; vegan cheese for tofu), served with roasted rosemary potatoes and toast (cinnamon-raisin, rye, multigrain or soft white) 13.95 *Order with tofu to be vegan;*

*Order with gluten-free toast to be gluten-free: add .50*

**Baked Mac & Cheese**

Pasta baked in creamy Gruyere & sharp white cheddar sauce, with shaved parmesan & garlic bread 13.95

## Soup

4.95 cup · 5.95 bowl

**Ask your server about today's soups!**

# Seva Detroit ~ Drink Specials

**Patio Punch** Guava, pineapple, orange, lime & choice of liquor (rum, tequila, gin or vodka) in a quart mason jar, on ice 8.95 (Mocktail version? Sure! 4.95)

**Chamomile Sour** Lip Service Rye Whiskey, chamomile syrup & lemon, on ice 9.95

**Smoke on the Guava** Mezcal, Cointreau, guava & lime, up in a coupe 9.95

**Sangria** Seva's secret recipe! Classic Red ~or~ White Peach 6.95

**Negroni** Two James Gin, Campari and Sweet vermouth di Torino 7.95

**Lagunitas Hop** IPA-inspired sparkling beverage: no alcohol, carbs or calories! 12 oz bottle 3.95

## Choose Your Wine Pour:

4 oz · 6 oz · 8 oz · Bottle

### House Wines

All from France ~ 5 · 7.50 · 10 · 26

**White: Dopff & Iron Alsace**

**Red: Cuvee des 3 Messes Basses**

**Rosé: Guilhem**

### Red Wine

**Maison L'Envoyé Moulin-à-Vent**

France 8.50 · 12.75 · 17 · 46

**Hedges Cabernet Sauvignon**

Columbia Valley, Washington

9.75 · 14.75 · 19.50 · 52

**Chorey-lès-Beaune Les Beaumonts**

Burgundy, France 9.75 · 14.75 · 19.50 · 52

**Catena La Consulta Malbec**

Argentina 7 · 10.50 · 14 · 38

Considered the best Malbec in Argentina!

**Château les Miaudoux Bergerac**

France 6.50 · 9.75 · 13 · 34

### White Wine

**Domäne Wachau Grüner Veltliner**

Austria 9.75 · 14.75 · 19.50 · 52

**Broken Dreams Chardonnay**

Napa, California 9.75 · 14.75 · 19.50 · 52

**Dr Heyden Riesling**

Germany 9 · 13.50 · 18 · 48

**Hedges CMS Sauvignon Blanc**

Washington 8 · 12 · 16 · 44

**Franco Serra Gavi**

Italy 6 · 9 · 12 · 32

### Rosé

**Canto Perdrix Tavel Rosé**

Tavel, France 9 · 13.50 · 18 · 48

**Le Pas Du Moine Gassier Rosé**

France 9.75 · 14.75 · 19.50 · 52

### Sparkling Wine

**Mawby Sex Sparkling Brut Rosé**

Leelanau, Michigan

6 oz glass · 12 · 750 ml bottle · 44

**True Colours Cava Sparkling**

Spain 6 oz glass · 10.50 · 750 ml bottle · 38

## Draft Beer, Hard Cider & Kombucha

**Unity Vibration Grapefruit Kombucha**

Gluten Free · Ypsilanti, Michigan

12 oz draft · 1% ABV · 6.9

**Northville Crimson Dew Cherry-Apple**

**Hard Cider** Gluten Free · Northville, Michigan

12-oz 6 · pint 8 · pitcher 30

**Brewery Vivant French Style Farmhand Ale**

Grand Rapids, Michigan · 5.5 % ABV

12-oz 4.25 · pint 5.50 · pitcher 21

**Blackrocks Brewery 51K IPA**

Marquette, Michigan · 7 % ABV

12-oz 5.25 · pint 7 · pitcher 28

**Greenbush Sunspot Hefeweizen**

Sawyer, Michigan · 6 % ABV

12-oz 4.25 · pint 5.50 · pitcher 21

**Founder's Rübæus Nitro Raspberry Ale**

*Nitrogen infused!* Grand Rapids · 5.7 % ABV

12-oz 5.25 · pint 7 · pitcher 28

**Short's Juicy Brut Sessionable Ale**

Bellaire, Michigan · 4.2 % 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

## Bottled Beer & Hard Cider

· No discounts apply to these bottles & cans ·

**Blake's Rainbow Seeker Hard Cider**

*In support of The Human Rights Campaign*

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

**Unity Vibration Bourbon Peach Ale**

Michigan · 8% ABV · 12 oz bottle · 6.95 *Gluten-free*

**Young's Double Chocolate Stout**

England · 5.2% ABV · 14.9 oz can · 7.95

**Samuel Smith Nut Brown Ale**

England · 5% ABV · 12 oz bottle · 6.95

**Einbecker \*Non-Alcoholic\*** Germany · 4.95

**La Pere Jules Sparkling Hard Apple Cider**

France · 12 oz glass · 9 ~ 750 ml bottle · 25 *gluten-free*

**Stiegl Radler** Refreshing grapefruit-malt beverage

from Germany · 2.5% ABV · ~16.9 oz can · 4.95