

Seva Detroit Brunch ~ Noon · 4 pm

From The Bar

Mimosa Mango, pomegranate, cranberry, or fresh squeezed orange juice or grapefruit with Cava 7

Bloody Mary

McClure's spicy mix & Rain organic vodka 6

Spanish Coffee

Meyers Rum, Kahlua and coffee topped with whipped cream or Coco Whip to make vegan 9.75

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-crusting 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

Southwestern Biscuits & Gravy

Two jalapeno-cornbread biscuits smothered in *spicy* gravy made with soy 'sausage' and chipotle peppers (dried, smoked jalapenos), garnished with cilantro 12.95 *Vegan*

Cinnamon Roll Pancakes

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

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

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*

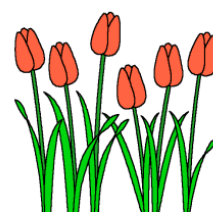
Baked Mac & Cheese

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

[∞]*Consuming raw or undercooked eggs may increase your risk of foodborne illness*

Soup 4.95 cup · 5.95 bowl

Ask your server about today's soups!



Seva Detroit ~ Drink Specials

Cocktails

Rite of Spring St. Germain elderflower liqueur, Cava Sparkling wine and lemon, over ice 10
Meg's Feisty Ginger Whiskey, basil syrup & ginger beer, on ice 8.95

Lagunitas Hop

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

Unity Vibration

Grapefruit Kombucha

12 oz draft · 1% ABV · 6.95
Sour, sparkly & full of bioflavonoids!

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

Taurasi Red Blend

Taurasi, Italy 10 · 15 · 20 · 54

Sebastiani Cabernet Sauvignon

Alexander Valley, Sonoma, California

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!

Ugarte Rioja Reserva

Spain 10 · 15 · 20 · 54

White Wine

Vin de Savoie Apremont

France 8 · 12 · 16 · 44

Starmont Chardonnay

Carneros, Napa, California 9 · 13.50 · 18 · 48

Dr Heyden Riesling

Germany 9 · 13.50 · 18 · 48

Mayu Pedro Ximenez

Chile 8 · 12 · 16 · 44

Marquis de Goulaine Vouvray

France 6.50 · 9.75 · 13 · 34

Rosé

Canto Perdrix Tavel Rosé

Tavel, France 9 · 13.50 · 18 · 48

Sparkling Wine

M. Lawrence Detroit Demi-Sec Leelanau,
Michigan 6 oz glass · 7.50 750 ml bottle · 30

Cava Sparkling

6 oz glass · 5.50 ~ 750 ml bottle · 20

Draft Beer & Hard Cider

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

Founder's Trigo Hoppy Wheat Lager

Grand Rapids, Michigan · 6.3 % ABV

12-oz 5.25 · pint 7 · pitcher 28

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

Stroh's Bohemian Pilsner

Brewed in Detroit, Michigan · 5.5 % ABV

12 oz 3.50 · pint 4.50 · pitcher 18

Bottled Beer, Hard Cider and Champagne

· No discounts apply to these bottles & cans ·

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

Unity Vibration Bourbon Peach Wild Ale

Gluten Free Michigan · 7% ABV · 12 oz bottle · 6.95

Young's Double Chocolate Stout

England · 5.2% ABV · 11.2 oz bottle · 7.95

Fuller's ESB ~ Extra Special Bitter

England · 5.9% ABV · 11.2 oz bottle · 5.95

Lagunitas Little Sumpin'

California · 7.5% ABV · 12 oz bottle · 5.95

Einbecker *Non-Alcoholic* Germany · 4.95

Champagne Moutard Brut Blanc de Blancs

France ~ 750 ml bottle (only) · 25

Mawby Bright Sparkling Hard Apple Cider

Gluten Free · Leelanau Peninsula, Michigan

12 oz glass · 9 ~ 750 ml bottle · 28