



Welcome to Saraveza, where you can celebrate beer, hang out, eat well and enjoy friends and strangers alike! Choose from over 250 bottles of beer and 10 rotating taps – all available for here or to-go!

PASTIES

The pasty (pass-tee) is a hearty meal wrapped in homemade pastry dough. Cooked fresh daily, our pasties are great beer food. Originally from Cornwell, England, Saraveza's pasties mimic those that pepper the U.P. (Michigan's Upper Peninsula) and are eaten throughout the coldest parts of the Midwest. Enjoy the pasties with a pint or grab a "take & bake" for home!

THE NATER \$8.5 - the traditional beef pasty. porter braised painted hills beef, carrot, rutabaga, potato & onion

THE POTATER \$8.25 - mushroom, onion, carrot, celery, rutabaga, potato & white cheddar cheese

REUBEN \$8.5 - painted hills house cured corned beef, swiss, sauerkraut & housemade thousand island

PASTY OF THE DAY \$8.75 - see blackboard for today's selection

HALF PASTY & CUP OF SOUP \$7.5

PLATES

HOUSEMADE LINK SAUSAGES \$4/\$7.5 - kraut & schmahl's mustards: yellow made w/ upright brewing's #4 (wheat) & spicy brown made w/ upright's #6 (rye)

SARAVEZA BRAT \$7.5 - we make this wisconsin favorite w/ carlton farms pork & load it w/ our relish, kraut, onions & grain mustard on grand central brioche bun w/ potato salad

SPUD MELT \$7.5 - roasted new potatoes, white & yellow cheddar cheese, apple smoked bacon & chives. served w/ buttermilk herb dressin'

MUSSELS \$10 - steamed in garlic white wine. side of baguette & saffron aioli

SMOKED TROUT BOARD \$10 - soft cheese, remoulade, pickles & crackers

STEVE'S CHEESE \$12 - olympic provisions salami, roasted almonds, olives, pickles, fruit, chutney & crackers

SOUPS & SALADS

TWO FRESH SOUPS BOWL \$5 / cup \$3

SPENCE'S CEASAR \$7
served w/ white anchovy fillet

BUTTER LETTUCE \$7
blue cheese crumbles & dressin', chives & house pickled beets

SPECIAL SALAD \$7.5
see blackboard for details

TAVERN TREATS

HOUSE BAKED CHEX MIX \$3.5

DUSTIN'S PICKLES \$4

SARAVEZA'S PICKLED DEVEILED EGGS \$5

CLASSIC VEGGIE PLATTER \$4
choice of blue cheese, buttermilk herb or house vinaigrette

CREAM CHEESE STUFFED JALAPEÑOS \$5.5
topped w/ house cured applewood smoked bacon

NUESKE'S SUMMER SAUSAGE \$5.5
tillamook cheddar, ritz crackers & ballpark mustard

RICE CRISPY TREAT \$2.5

SUGAR PIMP'S WEEKEND CUPCAKE \$2.75
ask about availability & current flavor

SODA LIST

\$2

Sundrop | Crater Lake Lemon Lime | Virgil's Cream Soda
| San Pelligrino Chinotto (a bitter cola) |
Boylan's Diet Cola

\$2.5

Steelhead Rootbeer | Cock 'n Bull Ginger Ale
Mexican Coke | Fentiman's Lemonade, Orange Jigger,
Dandelion & Burdock or Shandy | Lurisia Sparkling Water

\$3.25

Bionade Herbs | Vignette Pinot Noir or
Chardonnay Soda