

THE

MUSTARD CLUB

HOURS: MON - FRI, 11A - 4P

♣ MENU 001

COFFEE

Espresso (double is our standard offering)	\$4
Americano	\$4
Latte	\$7
Chai Latte	\$7
Dirty Chai	\$8
Hot Tea (English breakfast or chamomile)	\$4
Syrup (vanilla or salted caramel)	\$1

SPRITZES \$14

Hugo St. Germain, cava, soda, mint, lime
Paloma tequila, cava, grapefruit juice, lime
Aperol with cava, soda, orange
Venetian "Select" aperitif, cava, soda, olives, orange
Campari with cava, soda, orange
Averna with cava, soda, lemon

WINES

BUBBLES

Cava Brut , Agarena NV, ESP	\$12/40
Cremant de Savoie, Dom. Jean Perrier '23, FR	\$14/50
Lambrusco Brut , Cleto Chiarli e Figli '25, IT	\$14/50

WHITE

White Sangiovese , Capanna Sangiobi '24, IT	\$16/50
Pouilly-Fume , Domaine Franck Millet '24, FR	\$16/60
Chardonnay , Vega Sindoa '24, ESP	\$15/55

ROSÉ

Grenache , Domaine Gassier '24, FR	\$15/55
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RED

Nero d'Avola , Fuso 'Cala' Rosso '23, IT	\$15/55
Gamay , G. Hoppenot Fleurie 'Indigene' '23, FR	\$16/60
Côtes du Rhône , Dom. La Garrigue '23, FR	\$16/60

BEERS & BEVS

Please select from a variety of options in our cooler

CLUB BULLETIN

We are so glad you're here! WOW - new beginnings take time. Please understand that we are starting slowly and will grow our menu offerings and business hours as we develop our team, routine, and confidence. Thank you for joining us on this adventure!

SANDWICHES (ALL SERVED WITH CHIPS)

Ham + Cheese \$20
warm rosemary ham, comté, caramelized onions, coarse grain mustard, pickles; pressed

Porchetta (PICK YOUR STYLE) \$20
"House" porchetta with salsa verde, shaved fennel salad

or
"Thai" porchetta, carrot, cucumber, daikon, mint, cilantro, basil, Thai chili, ginger-lime vinaigrette

Sicilian \$20
stracciatella, spicy salami, mortadella, marinated Sicilian peperonata (roasted red peppers, golden raisins, pickled red onion, celery, basil, red wine vinegar), extra virgin olive oil

Birria \$20
braised beef, pickled onion, tomatillo, cilantro

Ollie Burger* + Pub Fries \$25
truffle butter, caramelized onions; served with pub fries, b+b pickles (PLEASE, NO MODIFICATIONS)

SMALL PLATES

Pub Fries \$10
duck-fat Idaho fries with our mayo + chives

Pimento Cheese \$12
with flatbread and mustard pickles

Marinated Olives \$8
lemon + orange zest, rosemary, garlic, parsley, Calabrian chili

Feta & Flatbread \$14
whipped French feta, spiced honey, dates, pistachios, capers, lemon oil, parsley, Aleppo + flatbread

SALADS

Simple \$10
romaine, radicchio, shaved red onion, feta, mustard vinaigrette

Fennel \$15
shaved fennel, celery, red onion, grana, lemon, olive oil

Citrus \$12
sliced navel oranges, castlevetrano olives, pistachios, shaved red onion, lemon oil, parsley

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may greatly increase your chances of foodborne illness.