

THE

MUSTARD CLUB

HOURS: MON - FRI, 11A - 4P

♣ MENU 003

COFFEE

Espresso (double is our standard offering)	\$4
Americano	\$4
Latte	\$7
Chai Latte	\$8
Dirty Chai	\$9
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
Lambrusco Brut, Cleto Chiarli e Figli '25, IT	\$14/50

WHITE

White Sangiovese, Capanna Sangiobi '24, IT	\$16/50
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

Bitburger Pilsner
Sierra Nevada Pale Ale
Brooklyn Amber Lager
Bravazzi Blood Orange Soda (low proof)
Coke/Diet/Sprite/Still & Sparkling Bottled Water

SANDWICHES (ALL SERVED WITH CHIPS)

Merguez Burger \$25
North African-inspired lamb burger spiced with roasted red pepper, paprika, garlic, oregano, chili, topped with an herb salad of mint, cilantro, parsley & tahini sauce

Ham + Cheese \$20
warm fra'mani rosemary ham, comté cheese, 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, fra'mani mortadella, marinated Sicilian peperonata (roasted red peppers, golden raisins, pickled red onion, celery, basil, red wine vinegar), extra virgin olive oil

SMALL PLATES

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

Pimento Cheese \$12
with flatbread and mustard pickles

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

SALADS

House Salad \$15
Frisée, radicchio, sliced navel oranges, castlevetrano olives, pistachios, shaved red onion, feta, mustard vin

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

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!

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