



DELUXE TRUCK STOP CLASSICS FOR 33 YEARS

SOUP AND APPETIZERS

Different Soup Every Day.....	10.95
Sweet Corn Tamales, many mushrooms, tomato salsa, pumpkin seeds.....	13.00
Wood Fire Artichoke, tarragon aioli, grilled lemon.....	13.95
Ahi Tuna Crackers, wasabi, san bai su.....	17.95
Crispy Calamari with curried slaw and fresno chilies.....	15.95
Dungeness Crab Cakes, espelette aioli, garden greens, sherry vinaigrette.....	19.50
Crazy Good Chicken Wings, blue cheese & BBQ dipping sauces.....	18.75

SALADS

Mixed Greens, dried apricots, toasted walnuts, sherry vinaigrette.....	13.00
Little Gem Caesar, black pepper croutons, Parmigiano Reggiano.....	13.95
Three Greens, creamy blue cheese and spiced pistachios.....	14.50
Baby Beets and Fennel, red veined sorrel, pomegranate molasses vinaigrette.....	14.75
Hunan Grilled Chicken, sesame noodles, asian slaw, chiles, and peanut sauce.....	19.88

FROM THE WOOD BURNING GRILL AND OVEN

Fresh Fish (changes daily).....	A.Q.
The Ever Popular Seafood Tostada (changes daily).....	A.Q.
Herb Marinated Rabbit, spring vegetables, mustard vinaigrette.....	31.95
Baby Back Ribs, golden raisin slaw, warm honey corn bread.....	30.50
Famous Mongolian Pork Chop, sweet & sour red cabbage, housemade mustard.....	32.95
Grilled Hanger Steak, onion jam, french fries, watercress dip.....	31.50
Daily Lamb, locally raised, done many different ways.....	A.Q.
Truckstop Deluxe: Always meat, often potatoes, rarely vegetables.....	A.Q.

OUT OF THE PAN

Chalkboard Pasta, ask us what we made today.....	A.Q.
Lemon and Garlic Chicken, garden vegetables, lemon garlic vinaigrette.....	28.95
Smoked Duck, pickled rhubarb, garden spinach, new potatoes.....	35.95

SANDWICHES

Half Pound Niman Ranch Hamburger or Cheeseburger, housemade pickles, french fries.....	17.00
add avocado, bacon, mushrooms, or blue cheese...each.....	2.00
Mushroom and Gruyere Burger, spinach, feta, basil aioli, housemade pickles.....	15.95
Grilled Ahi, basil aioli, pickled ginger, a classic.....	17.75
Grilled Chicken Breast, spicy mustard bbq, bacon, avocado, fontina, housemade chips.....	16.95
Slow Smoked BBQ Pork (oo>eee!)......	16.50

SIDES

Onion Rings with housemade tomato apple ketchup.....	9.75
Organic Citrus Black Beans, sour cream and scallions.....	6.50
3 Cheese Mac & Cheese, crispy bread crumbs.....	10.25
Eat Your Vegetable We grow a lot of them!!!!.....	7.50
Garlic Mashed Potatoes.....	6.50
Housemade Potato Chips with creamy blue cheese dip.....	7.50

Visit usmustardsgrill.com We Grill With Almond Wood
Water Available Upon Request

SORRY, EVERYTHING IS DELICIOUS
SINCE 1983

wet your whistle

ALL THE WINE THAT S FIT TO DRINK

Sparkling Brut, Domaine Chandon Napa Valley/Sonoma .NV. 13.00
 Sparkling Brut Rose, Domaine Carneros Cuvee de la Pomme d'Or, NV 14.00
 Blanc de Blancs, Schramsberg, North Coast. 2013.....18.00
 Chenin Blanc, Gamling McDuck Mangles Ranch, Suisun Valley 2015 > > >
 Pinot Gris, Ancien Sangiacomo Vineyard, Carneros. 2016 13.00
 Sauvignon Blanc, Galerie, Naissance, Napa Valley, 2015 14.00
 Sauvignon Blanc, Fournesol, Napa Valley. 2015.....16.00
 Riesling, Werner, Kabinett, Mosel, Germany. 2015...14.00
 Albarino, Keplinger Waterfall, El Dorado. 2014...14.00
 Grenache Blanc, Terre Rouge, Sierra Foothills. 2012. 13.00
 Chardonnay, Stony Hill Mill Creek Reach, Napa Valley. 2013 15.00
 Chardonnay, Neyers, Carneros District. 2014.....16.00
 Chardonnay, Far Niente, Napa Valley. 2015.....20.00
 RosØ of Pinot Noir, HDV, Hyde Vineyard, Napa Valley. 2016 15.00
 Pinot Noir, Square Peg, Russian River Valley. 2013. 16.00
 Pinot Noir, Failla, Sonoma Coast. 2014.....18.00
 Zinfandel, Turley, Juvenile, California. 2015....16.00
 Rhone Blend, favia ROMPECABEZAS, Amador County. 2016. 16.00
 Syrah, Lagier Meredith, Mount Veeder Napa Valley. 2015. 20.00
 Merlot, Markham, Napa Valley. 2014.....12.00
 Cabernet Franc, Lang & Reed, North Coast. 2013....12.00
 Malbec, Ilaria, Napa Valley. 2013.....16.00
 Cabernet Sauvignon, Franciscan, Napa Valley. 2014...12.00
 Cabernet Sauvignon, Turnbull, Napa Valley. 2014....18.00
 Cabernet Sauvignon, Seavey Caravina, Napa Valley. 2010 10.00
 Bordeaux Blend, Arietta Quartet, Napa Valley. 2014 25.00

DRY SPANISH SHERRIES

Fino, Navazos, Jerez de la Frontera.....7.00
 Manzanilla, Navazos, Sanlúcar de Barrameda.....9.00

OUR VERY OWN LONG DRINKS AND HIGH BALLS

Cocktail Of The Day: Ask your server about today's creation.....A.Q.
 4>Pepper Bloody Mary, Vodka, pepper and garlic infused tomato juice & a beer 14.00 Chase
 Tangerine Mojito, Bacardi Tangerine, Triple Sec, lime juice, garden mint. 14.00
 Backstreet Negroni, Boodles Gin, Campari, Antica Campari Vermouth.....14.25
 Paloma Margarita, El Charro Tequila, Cointreau, grapefruit juice, kosher salt 14.75
 Smokehouse Sour, Buffalo Trace Bourbon, lemon juice, sugar, thyme.....14.50

GREAT LAGERS, ALES & CIDERS BOTH BIG AND SMALL

St. Pauli Girl Non-Alcoholic, St. Pauli Brauerei, Bremen, Germany. 12 oz...5.00
 Pabst Blue Ribbon, Pabst Brewing Company, Milwaukee, Wisconsin. 12oz.....4.83
 Gravenstein Heirloom Cider, Gowan's Heirloom Ciders, Philo, California. 500ml 11.75
 Scrimshaw Pilsner, North Coast Brewing Company, Fort Bragg, California. 12 oz. 6.00
 Great White, Lost Coast Brewery, Eureka, California. 12 oz.....6.00
 Grapefruit Sculpin IPA, Ballast Point Brewing Company, San Diego, California. 12 oz 6.00
 Hazelnut Brown Nectar, Rogue Brewing Company, Newport, Oregon. 22 oz.....10.50
 Racer 5 IPA, Bear Republic Brewing Company, Healdsburg, California. 12 oz..6.00
 Back in Black IPA, 21st Amendment Brewery, San Francisco, California. 12 oz. 6.00
 Pale Ale, Sierra Nevada Brewing Company, Chico, California. 24 oz.....10.75
 Anchor Porter, Anchor Brewing Company, San Francisco, California. 12 oz....6.00

REFRESHING AND BOOZE FREE

Route 66 Cream Soda, Real Cane Sugar, Lebanon, Missouri. 12 oz.....4.25
 Bruce Cost Unfiltered Ginger Ale, Brooklyn, New York. 12oz.....4.50
 River City Root Beer, Sacramento, California. 12 oz.....4.50
 River City Ginger Beer, Sacramento, California. 12 oz.....4.75
 GUS Soda Company, Fun Fruit Flavors, New York, New York (ask your server). 12.50
 Q>Tonic Water, Brooklyn, New York. 9 oz.....5.00
 Acqua Panna, Natural Spring Water, Italy, 1L.....8.00
 San Pellegrino, Sparkling Natural Mineral Water, Italy, 1L.....8.00

BY THE GLASS FLIGHTS

Chards... of wisdom

Far Niente
Napa Valley 2015
 > > >
 Neyers
Carneros District 2014
 > > >
 Stony Hill
Mill Creek Reach
Napa Valley 2013
 > > >
 3 half glasses
\$26.00

Bordeaux you know

Arietta Quartet
Napa Valley 2014
 > > >
 Seavey Caravina
Napa Valley 2012
 > > >
 Turnbull
Napa Valley 2014
 > > >
 3 half glasses
\$32.00