



## DELUXE TRUCK STOP CLASSICS FOR 39 YEARS

### SOUP AND APPETIZERS

Different Soup Every Day . . . . .	A.Q.
Sweet Corn Tamales, many mushrooms, tomatillo-avocado salsa, lime crema, pumpkin seeds. . . . .	16.95
Ahi Tuna Crackers, wasabi cream, san bai su . . . . .	20.95
Crispy Calamari, curried slaw, fresno chilies . . . . .	19.95
Maryland Blue Crab Cakes, Espelette aioli, garden greens, sherry vinaigrette . . . . .	22.95
Crazy Good Chicken Wings, blue cheese & BBQ dipping sauces. . . . .	19.95

### SALADS

Mixed Greens, Cabecou, herb toasted walnuts, sherry-walnut vinaigrette . . . . .	15.95
Little Gem Caesar, black pepper croutons, Parmigiano-Reggiano . . . . .	18.95
Three Greens, creamy blue cheese, spiced pistachios . . . . .	17.95
Hunan Grilled Chicken, Asian greens, sesame noodles, cashew sauce . . . . .	25.88

### FROM THE WOOD BURNING GRILL AND OVEN

Grilled Avocado Tostada, garden Summer squash, black beans, cabbage-jicama slaw, cotija . . . . .	25.95
Fresh Fish (changes daily) . . . . .	A.Q.
The Ever-Popular Seafood Tostada (changes daily). . . . .	A.Q.
Mustard Marinated Rabbit, blistered cherry tomatoes, basil and cheddar polenta . . . . .	43.95
Wood Oven Smoked Duck, ginger-plum sauce, crispy marble potatoes. . . . .	44.95
Baby Back Ribs, slaw, warm honey corn bread. . . . .	35.55
Famous Mongolian Pork Chop, sweet & sour red cabbage, housemade mustard . . . . .	39.95
Grilled Hanger Steak, onion jam, french fries, watercress dip. . . . .	37.95
Umpqua Valley Lamb: Done in 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 . . . . .	36.95
Mustards Mighty Meatloaf, garlic mashed potatoes, horseradish BBQ sauce . . . . .	29.95

### SANDWICHES

Half Pound Hamburger or Cheeseburger, buttered sesame seed bun, lettuce, tomato, mayo . . . . .	21.95
add avocado, bacon, mushrooms, jalapeño or blue cheese   each . . . . .	2.00
Adult Grilled Cheese, fontina and Manchego, marinated piquillo peppers, arugula basil aioli & mixed greens salad. . . . .	19.95
Grilled Ahi, basil aioli, pickled ginger, a classic . . . . .	24.95
Grilled Chicken Breast, spicy mustard bbq, bacon, avocado, fontina, spicy chips . . . . .	19.95
Slow Smoked BBQ Pork (ooo-eee!) . . . . .	19.95

### SIDES

Onion Rings, housemade tomato-apple ketchup. . . . .	13.00
Citrus Black Beans, avocado, chilies, cotija cheese, scallions, grilled corn tortilla. . . . .	11.00
3-Cheese Mac & Cheese, crispy bread crumbs . . . . .	12.95
Eat your Vegetables. . . . .	7.95
Warm Honey Corn Bread . . . . .	7.95
Garlic Mashed Potatoes . . . . .	6.95
Housemade Potato Chips, creamy blue cheese dip . . . . .	9.95

Visit us at [mustardsgrill.com](http://mustardsgrill.com) | We Grill With Almond Wood

**Water Available Upon Request**

**Bread Available Upon Request**

**SORRY, EVERYTHING IS DELICIOUS**  
**SINCE 1983**

## wet your whistle

### ALL THE WINE THAT'S FIT TO DRINK

Schramsberg <i>Mirabelle</i> <b>Brut Rose</b> North Coast NV	19
Roederer Estate <b>Brut</b> Anderson Valley NV	18
J. Lassalle <b>Brut</b> Champagne <i>Cachet Or</i> France NV 1er Cru	23
Eisele Vineyard <i>Altagracia</i> <b>Sauvignon Blanc</b> Napa Valley 2020	22
Cade <b>Sauvignon Blanc</b> Napa Valley 2021	17
Dr Loosen <i>Blue Slate</i> <b>Riesling</b> Mosel Germany 2021	15
Hendry <b>Albariño</b> Napa Valley 2020	15
Roland Lavantureux <b>Chardonnay</b> Chablis, France 2020	20
Ernest Vineyards <i>The Jester</i> <b>Chardonnay</b> Sonoma Coast 2018	15
Far Niente <b>Chardonnay</b> Napa Valley 2021	24
Persephone <b>Rosé of Syrah</b> Napa Valley 2021	12
Tyler <b>Pinot Noir</b> Santa Rita Hills 2021	19
Patrice Rion <b>Pinot Noir</b> Cote De Nuits Villages, France 2019	23
El Molino <b>Pinot Noir</b> Rutherford 2018	24
Miro <b>Petite Sirah</b> <i>Coyote Ridge Vineyard</i> Dry Creek Valley 2020	16
Elyse <b>Zinfandel</b> California 2019	18
Clos De L'Anhel <b>GSM</b> <i>Les Autres</i> France 2018	15
Grgich Hills Estate <b>Merlot</b> Napa Valley 2014	19
Lang & Reed <b>Cabernet Franc</b> California 2019	15
Ilaria <b>Malbec</b> Napa Valley 2019	17
Hourglass <i>HGIII</i> <b>Cabernet Sauvignon</b> Napa Valley 2019	20
Hunnicut <b>Cabernet Sauvignon</b> Napa Valley 2018	22
Melanson <b>Cabernet Sauvignon</b> Napa Valley 2017	30

### DRY SPANISH SHERRY

Manzanilla, Osborne	9
Amontillado, Hidalgo <i>El Tresillo</i>	12

### 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, Wheatley Vodka, pepper and garlic-infused tomato juice, a beer chaser	14.75
Flight to Oaxaca, Legendario Domingo Mezcal, Aperol, Greenbar Poppy Amaro, lemon juice	15.50
Mustards Mai Tai, Saison Rum, Saison Pale Rum, Pierre Ferrand Dry Curacao, orgeat, lime	15.75
Summer Shrubbin', Belvedere Lemon & Basil vodka, seasonal fruit, lemon juice	15.25
DG Manhattan, Wyoming Whiskey, Templeton Rye, Carpano Antica Formula Vermouth	15.50
Pink-182, Manly Spirits Gin, kafir lime, macerated raspberries, tonic	15.50

### GREAT LAGERS, ALES & CIDERS BOTH BIG AND SMALL

Barrel Brothers Non-Alcoholic, "State Sponsored Juicing," Sonoma County 16oz	8.50
Hard Cider, Mighty Dry, Golden State, Sonoma County 16oz	8.50
Hard Cider, Dry Apple Cider Blended with Chardonnay, Napa Cider Company Napa, CA 500mL	15.00
Hefe-Weizen, Paulaner, Munich, Germany	6.50
American Lager, "Cold Snack", Montucky Brewing Company, Bozeman, MT 12oz	6.83
Lager, Hanabi Lager Company, Napa, CA 500mL	20.00
Pilsner, Scrimshaw, North Coast Brewing Company, Fort Bragg, California 12oz	6.00
Mexican Style Amber, "Por Que No," Barrel Brothers, Sonoma County 16oz	8.50
India Pale Ale, Racer 5, Bear Republic Brewery, Healdsburg, California 12oz	6.50
India Pale Ale, PANIC, Track 7 Brewing Company, Sacramento, California 12oz	7.00
Porter, Dark Sarcasm, Barrel Brothers, Sonoma County 16oz	8.50

### REFRESHING AND BOOZE-FREE

River City Root Beer, Sacramento, California 12oz	4.50
Cock 'n Bull Ginger Beer, California 12oz	4.75
Izze Soda Company, Clementine or Blackberry, Boulder, Colorado, 12oz	4.50
Wheeler Farms, Sauvignon Blanc, grape juice 2019	9.00
Acqua Panna, Natural Spring Water, Italy, 1L	8.50
San Pellegrino, Sparkling Natural Mineral Water, Italy, 1L	8.50

## FLIGHTS of Fancy

### Sparkling

J. Lassalle  
Mirabelle  
Roederer

**3 half glasses  
\$30**

### Pinot Noir

El Molino  
Patrice Rion  
Tyler

**3 half glasses  
\$32**

### Cabernet

Hourglass *HGIII*  
Hunnicut  
Melanson

**3 half glasses  
\$36**

### Rye Whiskey

Basil Hayden 10 yr  
Frey Ranch  
Whistle Pig 10 yr

**3 .75 oz glasses  
\$29**