

## wet your whistle

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

Sparkling Brut, Domaine Chandon 'etoile,' Napa Valley/Sonoma . . . . .	15
Sparkling Brut Rose, Domaine Carneros 'Cuvee de la Pompadour,' NV. . . . .	14
Blanc de Blancs, Schramsberg, North Coast 2014 . . . . .	18
Chenin Blanc, Gamling McDuck 'Mangles Ranch,' Suisun Valley 2015 . . . . .	15
Pinot Gris, Ancien 'Sangiaco' Vineyard,' Carneros 2016 . . . . .	16
Sauvignon Blanc, Goosecross, Yountville 2016 . . . . .	13
Sauvignon Blanc, Cade, Napa Valley 2016 . . . . .	17
Riesling Blend, Navarro Vineyards, Anderson Valley 2015 . . . . .	13
Colombard, Y. Rousseau, Russian River Valley 2016 . . . . .	12
Chardonnay, Vine Cliff, Los Carneros 2014 . . . . .	15
Chardonnay, Far Niente, Napa Valley 2015 . . . . .	20
Chardonnay, William Selyem, Russian River Valley 2013 . . . . .	25
Rosé of Pinot Noir, Saintsbury, Carneros 2016 . . . . .	13
Rosé of Grenache, Syrah, and Rolle, Dom. de Cala, Provence 2016 . . . . .	17
Pinot Noir, Expression 38, Sonoma 2014 . . . . .	17
Pinot Noir, Failla, Sonoma Coast 2015 . . . . .	20
Zinfandel, Bedrock 'Old Vine,' California 2015 . . . . .	19
Zinfandel, Frog's Leap, Napa Valley 2015 . . . . .	16
Syrah, Cakebread, Napa Valley 2014 . . . . .	19
Merlot, Markham, Napa Valley 2014 . . . . .	15
Cabernet Franc, Lang & Reed, North Coast 2013 . . . . .	15
Malbec, Eighty Four, Napa Valley 2013 . . . . .	18
Cabernet Sauvignon, Franciscan, Napa Valley 2014 . . . . .	14
Cabernet Sauvignon, Turnbull, Napa Valley 2014 . . . . .	19
Cabernet Sauvignon, Seavey 'Caravina,' Napa Valley 2013 . . . . .	20
Bordeaux Blend, Arietta 'Quartet,' Napa Valley 2014 . . . . .	25

### 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 chaser . . . . .	14.00
Ginny's Garden GT, Ginny's Gin, cucumbers, basil, lime, & tonic . . . . .	14.25
Kiwi-Cucumber Cooler, Sqaure One Cucumber Vodka, kiwi, garden cucumbers, lemon, and soda . . . . .	14.25
Jalapeno-Cilantro Margarita, El Charro Tequila, Cointreau, lime juice, kosher salt . . . . .	14.75
Bourbon-Peach Smash, Buffalo Trace Bourbon, local peaches, wildflower honey . . . . .	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 500 ml . . . . .	10.75
Pilsner, Scrimshaw, Fort Bragg, California 12oz . . . . .	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
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
Racer 5 IPA, Bear Republic Brewery, Healdsburg 12oz. . . . .	6.00
Anchor Porter, Anchor Brewing Company, San Francisco, California 12 oz . . . . .	6.00

### REFRESHING AND BOOZE-FREE

Fever-Tree Tonic, London. . . . .	4.00
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 oz . . . . .	4.50
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 ---
Vine Cliff Los Carneros 2014 ---
William Selyem Russian River Valley 2013 ---
3 half glasses
\$30

#### Bordeaux to pieces

Arietta 'Quartet' Napa Valley 2014 ---
Seavey 'Caravina' Napa Valley 2013 ---
Turnbull Napa Valley 2014 ---
3 half glasses
\$32



## DELUXE TRUCK STOP CLASSICS FOR 34 YEARS

### SOUP AND APPETIZERS

Different Soup Every Day . . . . .	A.Q.
Sweet Corn Tamales, many mushrooms, tomatillo-avocado salsa, pumpkin seeds . . . . .	13.00
Ahi Tuna Crackers, wasabi cream, 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-walnut vinaigrette . . . . .	13.00
Little Gem Caesar, black pepper croutons, Parmigiano-Reggiano . . . . .	13.95
Three Greens, creamy blue cheese and spiced pistachios . . . . .	14.50
Heirloom Tomato and Burrata, tomato-balsamic, Maldon Sea Salt, garden basil, grilled bread . . . . .	14.95
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, summer chanterelles, corn, pancetta, pickled red onion and tomato relish . . . . .	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, stone fruit mostarda, 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 Gruyère "Burger," spinach, feta, basil aioli, housemade pickles & chips . . . . .	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 (ooo-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 Vegetables...Garden Summer Succotash . . . . .	7.50
Garlic Mashed Potatoes . . . . .	6.50
Housemade Potato Chips with creamy blue cheese dip . . . . .	7.50

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

Water Available Upon Request

**SORRY, EVERYTHING IS DELICIOUS**  
SINCE 1983