

wet your whistle

ALL THE WINE THAT'S FIT TO DRINK

Brut, Mumm <i>Brut Prestige</i> Napa County NV	12
Sparkling Brut Rose, Domaine Carneros <i>Cuvee de la Pompadour</i> NV . .	14
Blanc de Blancs, Schramsberg North Coast 2014	18
Pinot Grigio, Laird <i>Cold Creek Ranch</i> Carneros 2016	13
Sauvignon Blanc, Robert Mondavi <i>Fume Blanc</i> Napa Valley 2015	9
Sauvignon Blanc, Frog's Leap Rutherford-Napa Valley 2016	17
Riesling, Galerie Spring Mountain District 2016	15
Albarino, Hendry Napa Valley 2016	12
Chardonnay, Vine Cliff Los Carneros 2014	15
Chardonnay, Far Niente Napa Valley 2016	20
Chardonnay, Hudson Carneros 2014	20
Chardonnay, Williams Selyem Russian River Valley 2014	25
Rosé of Pinot Noir, Paper Planes Russian River Valley 2017	14
Pinot Noir, Gehricke Los Carneros 2014	14
Pinot Noir, Failla Sonoma Coast 2016	19
Zinfandel, Green & Red <i>Chiles Canyon Vineyard</i> Napa Valley 2014 .	14
Grenache, Rudius Alexander Valley 2013	16
Merlot, Burgess <i>Triere Vineyard</i> Napa Valley 2013	9
Merlot, Markham Napa Valley 2014	15
Cabernet Franc, Lang & Reed North Coast 2013	15
Malbec, Illaria Napa Valley 2013	16
Bordeaux Blend, Flanagan <i>Beauty of Three</i> Sonoma Cty 2013	19
Cabernet Sauvignon, Franciscan Napa Valley 2014	14
Cabernet Sauvignon, Turnbull Napa Valley 2015	19
Cabernet Sauvignon, Ackerman Napa Valley 2005	25
Cabernet Sauvignon, Melanson <i>Matthew's Block</i> Napa Valley 2012 .	40

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
GT1, Ginny's Gin, Fentiman's Tonic, Lime Juice	14.25
Classic Paloma, El Charro Tequila, grapefruit juice, kosher salt	14.75
Highway 29 Side Car, Raynal Brandy, Cointreau, local lemon juice, sugar rim.	14.00
PK's Old Fashioned, Evan Williams Bourbon, orange bitters, orange twist	14.50

GREAT LAGERS, ALES & CIDERS BOTH BIG AND SMALL

St. Pauli Girl Non-Alcoholic, St. Pauli Brauerei, Bremen, Germany 12 oz	5.00
Hard Cider, Gingergrass, Golden State Cider Co., Sebastopol California 16 oz.	7.50
American Lager, Pabst Blue Ribbon, Pabst Brewing Company, Milwaukee, Wisconsin 12oz	4.83
Pilsner, Scrimshaw, North Coast Brewing Company, Fort Bragg, California 12oz	6.00
Belgian Style White Ale, Great White, Lost Coast Brewery, Eureka, California 12 oz	6.00
India Pale Ale, Grapefruit Sculpin, Ballast Point Brewing Company, San Diego, California 12 oz.	6.00
India Pale Ale, Racer 5, Bear Republic Brewery, Healdsburg, California 12oz	6.00
India Pale Ale, PANIC, Track 7 Brewing Company, Sacramento, California 12oz.	7.00
Pale Ale, Sierra Nevada Brewing Company, Chico, California 24 oz	10.75
Brown Ale, Hazelnut Brown Nectar, Rogue Brewing Company, Newport, Oregon 22 oz	10.50
Porter, Anchor Brewing Company, San Francisco, California 12 oz.	6.00

REFRESHING AND BOOZE-FREE

Pinot Noir Juice, Navarro Vineyards, Anderson Valley 2016	11.00
Fentiman's Botanically Brewed Tonic Water, Newcastle Upon Tyne, UK	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, Dry Valencia Orange, New York, New York 12 oz	4.50
GUS Soda Company, Dry Blackberry, New York, New York 12oz	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 2016

Vine Cliff
Los Carneros 2014

Williams Selyem
Russian River
Valley 2014

3 half glasses

\$30

CABS... from the hood

Ackerman
Napa Valley 2005

Franciscan
Napa Valley 2014

Turnbull
Napa Valley 2015

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
Hunan Grilled Chicken, Asian greens, sesame noodles, spicy cashew 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, brussels sprout leaves, thyme roasted parsnips, white wine currants	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
Wood Oven Duck, double orange bigarade, winter vegetables	35.95

SANDWICHES

Half Pound Niman Ranch Hamburger or Cheeseburger, housemade pickles, french fries	18.00
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	18.25
Grilled Chicken Breast, spicy mustard bbq, bacon, avocado, fontina, housemade chips	17.25
Slow Smoked BBQ Pork (ooo-eee!)	16.95

SIDES

Onion Rings with housemade tomato-apple ketchup	10.00
Organic Citrus Black Beans, sour cream and scallions.	6.50
3-Cheese Mac & Cheese, crispy bread crumbs	11.00
Eat Your Vegetables.	7.50
Garlic Mashed Potatoes	6.50
Housemade Potato Chips with creamy blue cheese dip	8.25

Visit us at mustardsgrill.com | We Grill With Almond Wood
Water Available Upon Request

SORRY, EVERYTHING IS DELICIOUS
SINCE 1983