



DELUXE TRUCK STOP CLASSICS FOR 40 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
Dungeness 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, grilled asparagus, 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, spring onion, braised artichoke, fennel, fava beans, lemon-garlic aioli	43.95
Wood Oven Smoked Duck, 100 almond sauce, ginger pickled mango	44.95
Baby Back Ribs, cole slaw, warm honey corn bread	35.75
Famous Mongolian Pork Chop, sweet & sour red cabbage, housemade mustard	39.95
Grilled Hanger Steak, onion jam, french fries, watercress dip.	37.95
Don Watson 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, sesame seed bun, mayo, lettuce, onions, pickles	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 | 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> Brut Rose North Coast NV	19
Domaine Carneros Brut Napa Valley 2019.	22
François Lecompte Brut Champagne <i>Millésime</i> France Premier Cru 2015	23
Cade Sauvignon Blanc Napa Valley 2022	17
Eisele Vineyard <i>Altagracia</i> Sauvignon Blanc Napa Valley 2022.	22
Hendry Albariño Napa Valley 2022.	14
Dr Loosen <i>Blue Slate</i> Riesling Mosel, Germany 2022.	15
Groth <i>Hillview Vineyard</i> Chardonnay Napa Valley 2022.	28
Famille Paquet <i>Les Terres Noires</i> Chardonnay Saint-Veran, France 2019	19
Far Niente Chardonnay Napa Valley 2022	24
Olema Provence Rosé of Grenache, Cinsault, Syrah & Carignan 2022	12
Aston Estate Pinot Noir Sonoma Coast 2019	22
El Molino Pinot Noir Rutherford 2019.	26
Domaine Huber-Verdereau <i>Hautes-Cotes de Beaune</i> Bourgogne France 2020.	25
Frog's Leap Zinfandel Napa Valley 2021.	19
Domaine de Durban GSM Beaumes-de-Venise, France 2022	14
Grgich Hills Estate Merlot Napa Valley 2019	19
Lang & Reed Cabernet Franc California 2022.	15
Ilaria Malbec Napa Valley 2021	22
Hunnicut Cabernet Sauvignon Napa Valley 2019	22
Mill Keeper Cabernet Sauvignon Napa Valley 2019	17
Pride Cabernet Sauvignon Napa/Sonoma 2021.	28

DRY SPANISH SHERRY

Manzanilla, Osborne	9
Cristina, Gonzales Byass <i>Medium</i> .	12

OUR VERY OWN LONG DRINKS AND HIGH BALLS

Cocktail Of The Day: Ask your server about today's "creation"	A.Q.
Spring Cider "Shandy", Napa Cider, lemon cordial	14.75
4-Pepper Bloody Mary, Vodka, pepper and garlic-infused tomato juice, a beer chaser	15.25
Classic Mustards Margarita, El Distelador Blanco, agave, Pierre Ferrand Dry Curacao, lime juice	16.00
Smoke on the Agua, Legendario Domingo Mezcal, Xila Liquer, hibiscus, lime juice, Tajin rim.	16.50
Garden Gimlet Spritz, Gin, St. Germain, lime juice, Fever Tree, cucumber	16.25
Mustards Mai Tai, Saison Rum, Saison Pale Rum, Pierre Ferrand Dry Curacao, orgeat, lime.	16.25
DG Manhattan, Buffalo Trace Bourbon, Templeton Rye, Carpano Antica Formula Vermouth.	16.25

GREAT LAGERS, ALES & CIDERS BOTH BIG AND SMALL

Barrel Brothers Non-Alcoholic, "Hazy IPA," Sonoma County 16oz	8.50
Hard Cider, Dry Apple Cider Blended with Chardonnay, Napa Cider Company Napa, CA 500mL	12.00
American Lager, "Cold Snack", Montucky Brewing Company, Bozeman, MT 12oz	6.83
Saison, Henhouse Brewing Company, Sonoma County 16oz.	9.25
Lager, Hanabi Lager Company, Napa, CA 500mL.	22.00
Pilsner, Scrimshaw, North Coast Brewing Company, Fort Bragg, California 12oz.	6.50
Incredible Pale Ale, IPA, Henhouse Brewing Company, Sonoma County 12oz	6.75
India Pale Ale, Racer 5, Bear Republic Brewery, Healdsburg, California 12oz	7.50
India Pale Ale, "Batch Don't Kill My Vibe," Barrel Brothers, Sonoma County 16oz.	9.50
Porter, Dark Sarcasm, Barrel Brothers, Sonoma County 16oz	9.25

REFRESHING AND BOOZE-FREE

River City Root Beer, Sacramento, CA 12oz	4.75
Cock 'n Bull Ginger Beer, California 12oz	4.75
Izze Soda Company, Clementine or Blackberry, Boulder, Colorado, 12oz	4.75
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

Domaine Carneros
François Lecompte
Mirabelle

3 half glasses
\$30

Pinot Noir

Aston
El Molino
Huber-Verdereau

3 half glasses
\$35

Cabernet

Hunnicut
Mill Keeper
Pride

3 half glasses
\$34

American Whiskey

Blantons
Buffalo Trace Rye
E.H Taylor

3 .75 oz glasses
\$35