



DELUXE TRUCK STOP CLASSICS FOR 41 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, dried pears, toasted walnuts, red wine-shallot 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 broccolini, black beans, cabbage-jicama slaw, Cotija.	25.95
Fresh Fish (changes daily)	A.Q.
The Ever-Popular Seafood Tostada (changes daily).	A.Q.
Herb Marinated Rabbit "Cacciatore", creamy polenta, pancetta, wild mushrooms.	43.95
Wood Oven Smoked Duck, 100 almond sauce, ginger pickled mango	44.95
Baby Back Ribs, cole slaw, warm honey cornbread	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	2.50
Adult Grilled Cheese, Cheddar and Manchego, whole grain mustard aioli, arugula apple chutney & 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 Cornbread.	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 2021.	22
François Lecompte Brut Champagne <i>Millésime</i> France Premier Cru 2014	23
Cade Sauvignon Blanc Napa Valley 2023	18
Eisele Vineyard <i>Altagracia</i> Sauvignon Blanc Napa Valley 2023.	22
Hendry Albariño Napa Valley 2023	15
Dr Loosen <i>Blue Slate</i> Riesling Mosel, Germany 2022.	15
Sequoia Grove Chardonnay Napa Valley 2022	18
Vergé <i>Terres de Pierres</i> Chardonnay Mâcon-Villages, France 2023	18
Far Niente Chardonnay Napa Valley 2023	24
Olema Provence Rosé of Grenache, Cinsault, Syrah & Carignan 2022	12
Rivers-Marie Pinot Noir Sonoma Coast 2023	19
El Molino Pinot Noir Rutherford 2019.	25
Domaine Huber-Verdereau <i>Pinot Noir</i> Bourgogne <i>Cotes de Or</i> France 2022	25
Joel Gott Zinfandel California 2022	14
Le Artishasic GSM California 2021.	18
Whitehall Lane Merlot Napa Valley 2019.	20
Lang & Reed Cabernet Franc California 2022.	15
Ilaria Malbec Napa Valley 2021	22
Hourglass <i>HG III</i> Red Blend Napa County 2022	20
Hunnicut Cabernet Sauvignon Napa Valley 2022	22
Melanson <i>Matthew's Block</i> Cabernet Sauvignon Napa Valley 2018	30

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.
Harvest Punch, Vodka, Estate Cabernet juice, cranberry juice, lemon, mulled syrup, sparkling wine	16.25
4-Pepper Bloody Mary, Ketel One Vodka, pepper and garlic-infused tomato juice, a beer chaser	16.25
Winter Citrus Sour, Capurro Pisco, grapefruit, ginger liqueur, lime juice, "Fee Foam"	16.25
Classic Mustards Margarita, El Destilador Blanco, agave, Pierre Ferrand Dry Curacao, lime juice	16.00
Smoke on the Agua, Legendario Domingo Mezcal, Xila Liqueur, hibiscus, lime juice, Tajin rim	16.50
Mustards Mai Tai, Saison Rum, Saison Pale Rum, Pierre Ferrand Dry Curacao, orgeat, lime.	16.25
DG Manhattan, Michters Rye, Eagle Rare Bourbon, Carpano Antica Formula Vermouth.	16.50

GREAT LAGERS, ALES & CIDERS BOTH BIG AND SMALL

Barrel Brothers Non-Alcoholic, "Double IPA," Sonoma County 12oz.	8.75
Golden State Non-Alcoholic Cider, "Dry & Mighty," Sonoma County 16oz	9.75
Hard Cider, Golden State Jamaica Cider Company Napa, CA 16oz.	12.00
Modelo Especial, Pilsner Mexico 12oz	7.00
Lager, Montucky Cold Snacks Bozeman, MT 12oz	7.50
Saison, Henhouse Brewing Company, Sonoma County 16oz.	9.50
Lager, Hanabi Lager Company, Napa, CA 500mL.	22.00
Pilsner, Scrimshaw, North Coast Brewing Company, Fort Bragg, California 12oz	6.75
Incredible Pale Ale, IPA, Henhouse Brewing Company, Sonoma County 12oz	7.50
India Pale Ale, Racer 5, Bear Republic Brewery, Healdsburg, California 12oz	7.50
Swell Nino, West Coast IPA, Barrel Brothers, Sonoma County 16oz.	10.50
Porter, Dark Sarcasm, Barrel Brothers, Sonoma County 16oz	9.75

REFRESHING AND BOOZE-FREE

River City Root Beer, Sacramento, CA 12oz	4.75
Cock 'n Bull Ginger Beer, California 12oz	4.75
Izze, Orange, Chicago, IL 8.4oz	4.50
Izze, Blackberry, Chicago, IL 8.4oz	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

Domaine Carneros
François Lecompte
Mirabelle

3 half glasses
\$30

Pinot Noir

El Molino
Huber-Verdereau
Rivers-Marie

3 half glasses
\$35

Bordeaux

Hourglass
Hunnicut
Melanson

3 half glasses
\$38

American Whiskey

Blantons
E.H Taylor
Rowan's Creek

3 .75 oz glasses
\$35

Take Mustards Home!

**Our James Beard Award winning Cookbook
Hats & Shirts**

\$25 corkage per 750ml, Large format-\$35- each fee waived with a bottle purchased