



DELUXE TRUCK STOP CLASSICS FOR 43 YEARS

SOUP AND APPETIZERS

Different Soup Every Day	14.95
Sweet Corn Tamales, many mushrooms, tomatillo-avocado salsa, lime crema, pumpkin seeds	16.95
Ahi Tuna Crackers, wasabi cream, san bai su	22.95
Crispy Calamari, curried slaw, fresno chilies	22.95
Maryland Blue Crab Cakes, Espelette aioli, garden greens, sherry vinaigrette	22.95
Grilled Laotian Quail, cucumber salad, sweet & sour sauce, cilantro	19.95
Crazy Good Chicken Wings, blue cheese & BBQ dipping sauces	19.95

SALADS

Mixed Greens, marinated goat cheese, herb toasted walnuts, walnut vinaigrette	15.95
Little Gem Caesar, black pepper croutons, Parmigiano-Reggiano	18.95
Three Greens, creamy Roquefort blue cheese, spiced pistachios	18.95
Hunan Grilled Chicken, Asian greens, sesame noodles, cashew sauce	27.88

FROM THE WOOD BURNING GRILL AND OVEN

Grilled Avocado Tostada, grilled sweet potato, black beans, cabbage-jicama slaw, Cotija	25.95
Fresh Fish (changes daily)	A.Q.
The Ever-Popular Seafood Tostada (changes daily)	A.Q.
Grilled Rabbit, creamy gorgonzola polenta, cipollini onions, mushroom marsala sauce	43.95
Wood Oven Smoked Duck, roasted acorn squash, poached apples, kale, huckleberry duck jus	44.95
Baby Back Ribs, cole slaw, warm honey cornbread	38.75
Famous Mongolian Pork Chop, sweet & sour red cabbage, housemade mustard	41.95
Grilled Hanger Steak, onion jam, french fries, watercress dip	39.95
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	37.95
Mustards Mighty Meatloaf, garlic mashed potatoes, horseradish BBQ sauce	29.95

SANDWICHES

Half Pound Hamburger or Cheeseburger, sesame seed bun, mayo, lettuce, onions, pickles	22.95
add avocado, bacon, mushrooms, jalapeño or blue cheese each	2.50
Adult Grilled Cheese, Manchego & Fontina, arugula, garden herb aioli, grilled red onion, sherry marinated piquillo peppers & mixed greens salad with toasted walnuts	19.95
Grilled Ahi, basil aioli, pickled ginger, a classic	24.95
Grilled Chicken Breast, spicy mustard bbq, bacon, avocado, fontina, garlic aioli, spicy chips	20.95
Slow Smoked BBQ Pork (ooo-eee!)	19.95

SIDES

Onion Rings, housemade tomato-apple ketchup	14.50
Citrus Black Beans, avocado, chilies, cotija cheese, scallions, grilled corn tortilla	11.00
3-Cheese Mac & Cheese, crispy bread crumbs	12.95
Grilled Sweet Potatoes, lime-cumin crema, guajillo salsa, toasted pumpkin seeds	11.00
Eat your Vegetables	7.95
Warm Honey Cornbread	8.95
Garlic Mashed Potatoes	7.95
Housemade Potato Chips, creamy blue cheese dip	11.95

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

SORRY, EVERYTHING IS DELICIOUS
SINCE 1983

THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

wet your whistle

ALL THE WINE THAT’S FIT TO DRINK

Chandon Blanc de Noir California NV	15
Schramsberg <i>Mirabelle</i> Brut Rose North Coast NV	19
Domaine Carneros Brut Napa Valley 2022	22
J. Lassalle <i>Cachet Or Brut</i> Champagne France Premier Cru NV	25
Cade Sauvignon Blanc Napa Valley 2024	19
Eisele Vineyard <i>Altagracia</i> Sauvignon Blanc Napa Valley 2024	23
Oakville Winery Albariño Napa Valley 2025	18
Carl Graff Riesling Mosel Germany 2025	13
Frog’s Leap <i>Shale and Stone</i> Chardonnay Napa Valley 2023	18
Louis Michel & Fils Chardonnay Chablis 2024	27
Far Niente Chardonnay Napa Valley 2024	25
Olema Provence Rosé of Grenache, Cinsault, Syrah & Carignan 2025	12
Château de La Chaize <i>Brouilly</i> Gamay France 2023	13
Vivier Pinot Noir Sonoma Coast 2022	24
Argot Pinot Noir Sonoma Mountain 2023	23
Patrice Rion Pinot Noir <i>Les Bon Bâtons</i> Bourgogne 2021	26
Robert Biale <i>Black Chicken</i> Zinfandel Napa Valley 2024	20
Famille Perrin Signature Grenache & Syrah Côtes du Rhone 2023	12
Materra <i>Right Bank</i> Merlot <i>Cunat Family Vineyards</i> Napa Valley 2022	17
Lang & Reed Cabernet Franc California 2024	15
Ilaria Malbec Napa Valley 2022	22
Hobel <i>The Joist</i> Cabernet Sauvignon Napa Valley 2022	25
Othello Cabernet Sauvignon Napa Valley 2023	28
Melanson <i>Matthew’s Block</i> Cabernet Sauvignon Napa Valley 2019	30

DRY SPANISH SHERRY

Tio Pepe, Gonzalez Byass <i>Fino</i>	10
Cristina, Jerez <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.
4-Pepper Bloody Mary, Ketel One Vodka, pepper and garlic-infused tomato juice, a beer chaser	17.00
Classic Mustards Margarita, El Destilador Blanco, agave, Pierre Ferrand Dry Curaçao, lime juice	16.75
Hibiscus Mezcal Mule, Siete Misterios Mezcal, hibiscus ginger beer, lime juice, agave syrup	17.50
Last Word, The Botanist Gin, Green Chartreuse, Luxardo Maraschino Liqueur, lime juice	17.50
Mustards Mai Tai, Flor de Caña 4 Yr Rum, Pierre Ferrand Dry Curaçao, orgeat, lime	17.25
DG Manhattan, Michter’s Rye, Buffalo Trace Bourbon, Carpano Antica Formula Vermouth	17.75

GREAT LAGERS, ALES & CIDERS BOTH BIG AND SMALL

Non-Alcoholic Hazy IPA, <i>Free Wave</i> Athletic, San Diego, CA 12oz	8.75
Non-Alcoholic Cider, Golden State <i>Dry & Mighty</i> , Sonoma County, CA 16oz	9.75
Hard Cider, Golden State Jamaica Cider Sonoma County, CA 16oz	12.00
Pilsner, Modelo Especial Mexico 12oz	7.00
Pilsner, <i>STS Pils</i> Russian River Brewing Company, Sonoma County, CA 12oz	7.00
Lager, Montucky Cold Snacks Bozeman, MT 12oz	7.50
Lager, Hanabi Lager Company, Napa, CA 500mL	22.00
Wheat, Allagash White, Portland, ME 12oz	8.00
Hazy IPA, <i>Stoked</i> Henhouse Brewing Company, Sonoma County, CA 12oz	8.25
IPA, <i>Incredible Pale Ale</i> Henhouse Brewing Company, Sonoma County, CA 12oz	7.75
Porter, <i>Black Butte</i> Deschutes, Bend, OR 12oz	9.75
Double IPA, <i>Pliny the Elder</i> Russian River Brewing Company, Sonoma County, CA	12.00

REFRESHING AND BOOZE-FREE

River City Root Beer, Sacramento, CA 12oz	4.75
Cock & Bull Ginger Beer, Hollywood, CA 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, Napa Valley 2019	9.00
Missing Thorn Alcohol-Removed White Wine, Healdsburg, CA	12.00
Kally Golden Sparkler, California 6oz	12.00
Acqua Panna, Natural Spring Water, Italy 1L	9.50
San Pellegrino, Sparkling Natural Mineral Water, Italy 1L	9.50

FLIGHTS
of
Fancy

Sparkling

Domaine Carneros
J. Lassalle
Mirabelle

3 half glasses
\$33

Pinot Noir

Argot
Patrice Rion
Vivier

3 half glasses
\$36

Bordeaux

Hobel
Melanson
Othello

3 half glasses
\$42

American
Whiskey

Black Maple Hill
Blanton’s
Weller Special Reserve

3 .75 oz glasses
\$35

Take Mustards Home!

Our James Beard Award winning Cookbook
Hats & Shirts

\$25 corkage per 750ml , \$35 per large format. Each fee waived with a bottle purchased.