



DELUXE TRUCK STOP CLASSICS FOR 42 YEARS

SOUP AND APPETIZERS

Table with 2 columns: Item description and Price. Items include Different Soup Every Day, Sweet Corn Tamales, Grilled California Asparagus, Ahi Tuna Crackers, Crispy Calamari, Maryland Blue Crab Cakes, Grilled Laotian Quail, and Crazy Good Chicken Wings.

SALADS

Table with 2 columns: Item description and Price. Items include Mixed Greens, Little Gem Caesar, Three Greens, and Hunan Grilled Chicken.

FROM THE WOOD BURNING GRILL AND OVEN

Table with 2 columns: Item description and Price. Items include Grilled Avocado Tostada, Fresh Fish, The Ever-Popular Seafood Tostada, Grilled Marinated Rabbit, Wood Oven Smoked Duck, Baby Back Ribs, Famous Mongolian Pork Chop, Grilled Hanger Steak, Don Watson Lamb, and Truckstop Deluxe.

OUT OF THE PAN

Table with 2 columns: Item description and Price. Items include Chalkboard Pasta, Lemon and Garlic Chicken, and Mustards Mighty Meatloaf.

SANDWICHES

Table with 2 columns: Item description and Price. Items include Half Pound Hamburger or Cheeseburger, Adult Grilled Cheese, Grilled Ahi, Grilled Chicken Breast, and Slow Smoked BBQ Pork.

SIDES

Table with 2 columns: Item description and Price. Items include Onion Rings, Citrus Black Beans, 3-Cheese Mac & Cheese, Grilled Sweet Potatoes, Eat your Vegetables, Warm Honey Cornbread, Garlic Mashed Potatoes, and Housemade Potato Chips.

Visit us at mustardsgrill.com | We Grill With Almond Wood
Water Available Upon Request
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 Pinot Noir California NV	15
Schramsberg <i>Mirabelle</i> Brut Rose North Coast NV	19
Domaine Carneros Brut Napa Valley 2022	22
François Lecompte <i>Millésime</i> Brut Champagne France Premier Cru 2017	27
Cade Sauvignon Blanc Napa Valley 2024	19
Eisele Vineyard <i>Atagracia</i> Sauvignon Blanc Napa Valley 2024	23
Hendry Albariño Napa Valley 2024	14
Dr. Loosen <i>Blue Slate</i> Riesling Mosel Germany 2023	15
Mathew Bruno Chardonnay Los Carneros 2021	23
Thibault Liger-Belair <i>Les Charmes</i> Chardonnay Bourgogne 2021	19
Far Niente Chardonnay Napa Valley 2024	25
Olema Provence Rosé of Grenache, Cinsault, Syrah & Carignan 2024	12
Rivers Marie Pinot Noir Sonoma Coast 2024	19
Beaux Frères Pinot Noir Willamette Valley 2022	22
Vincent & Sophie Morey Pinot Noir Santenay <i>Les Hâtes</i> 2021	26
Frog's Leap Zinfandel Napa Valley 2022	20
Famille Perrin <i>Signature</i> GSM Côtes du Rhone 2022	13
Materra <i>Right Bank</i> Merlot Napa Valley 2021	16
Lang & Reed Cabernet Franc California 2024	15
Ilaria Malbec Napa Valley 2021	22
Clif Family <i>The Climber</i> Red Blend Napa Valley 2022	21
Arietta <i>Quartet</i> Red Blend Napa Valley 2022	28
Spottswoode <i>Lyndenhurst</i> Cabernet Sauvignon Napa Valley 2022	30

DRY SPANISH SHERRY

Tio Pepe, Gonzalez Byass <i>Fino</i>	10
Cristina, Gonzalez 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.
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
Last Word, The Botanist Gin, Green Chartreuse, Luxardo Maraschino Liqueur, lime juice	17.50
Spiced Oaxacan Old Fashioned, Siete Misterios Mezcal, Tequila, Ancho Reyes Chili Liqueur, bitters	17.00
Mustards Mai Tai, Ron del Barrilito Rum, Pierre Ferrand Dry Curaçao, orgeat, lime	17.25
DG Manhattan, Michter's Rye, Buffalo Trace, 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
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
Pilsner, <i>Scrimshaw</i> North Coast Brewing Company, Fort Bragg, CA 12oz	7.25
West Coast Pale Ale, <i>Flow</i> Almanac Beer Co, Alameda, CA 16oz	10.50
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

REFRESHING AND BOOZE-FREE

River City Root Beer, Sacramento, CA 12oz	4.75
Cock'n Bull Ginger Beer Santa Barbara, 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 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
François Lecompte
Mirabelle

3 half glasses
\$35

Pinot Noir

Beaux Frères
Rivers Marie
Vincent & Sophie Morey

3 half glasses
\$34

Bordeaux

Arietta Quartet
Clif Family *The Climber*
Spottswoode *Lyndenhurst*

3 half glasses
\$40

American Whiskey

Blanton's
Old Fitzgerald 7yr
Shenk's

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.
For the month of March, Mustards Grill is matching & donating all Corkage Fees to the
Boys & Girls Club of St Helena/Calisoga