



DELUXE TRUCK STOP CLASSICS FOR 42 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	20.95
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, Cabécou, herb toasted walnuts, sherry-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 garden squash, black beans, cabbage-jicama slaw, Cotija	25.95
Fresh Fish (changes daily)	A.Q.
The Ever-Popular Seafood Tostada (changes daily)	A.Q.
Grilled Marinated Rabbit, pancetta, creamy polenta, roasted pepper-tomato vinaigrette	43.95
Wood Oven Smoked Duck, Indian spiced tomato sauce, herb yogurt, tamarind, crispy potatoes	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, tomato, onions, pickles	22.95
add avocado, bacon, mushrooms, jalapeño or blue cheese each	2.50
Adult Grilled Cheese, aged Provolone and Fontina, spiced Piquillo peppers, grilled Spring onions	
sherry-roasted garlic aioli & 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
Eat your Vegetables	7.95
Warm Honey Cornbread	7.95
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 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 2021	22
François Lecompte <i>Millésime</i> Brut Champagne France Premier Cru 2014.	27
Cade Sauvignon Blanc Napa Valley 2023	18
Eisele Vineyard <i>Altagracia</i> Sauvignon Blanc Napa Valley 2023	22
Laird Pinot Grigio Los Carneros 2024.	14
Dr Loosen <i>Blue Slate</i> Riesling Mosel Germany 2023	15
Cobb Chardonnay <i>H. Klopp Vineyard</i> Sonoma Coast 2022.	22
Domaine Albert Joly Chardonnay Bourgogne Côte-D’Or.	25
Far Niente Chardonnay Napa Valley 2023	24
Olema Provence Rosé of Grenache, Cinsault, Syrah & Carignan 2024	12
Alchemy Pinot Noir Sonoma Coast 2023	20
Rivers-Marie Pinot Noir Sonoma Coast 2022.	19
Domaine Huber-Verdereau <i>Les Constances</i> Pinot Noir Bourgogne 2022	25
Joel Gott Zinfandel California 2022	14
Domaine de Durban GSM <i>Beaumes-de-Venise</i> 2022.	14
Whitehall Lane Merlot Napa Valley 2021	20
Lang & Reed Cabernet Franc California 2023.	15
Ilaria Malbec Napa Valley 2021	22
Conn Creek Cabernet Sauvignon Napa Valley 2019.	25
Hunnicuttt Cabernet Sauvignon Napa Valley 2022	22
Robert Mondavi Family Cabernet Sauvignon Napa Valley 2022	20

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	16.50
Classic Mustards Margarita, El Destilador Blanco, agave, Pierre Ferrand Dry Curaçao, lime juice.	16.00
Strawberry “Apercot” Spritz, Aperol, strawberry puree, apricot liqueur, lemon juice, sparkling wine	16.75
Last Word, The Botanist Gin, Green Chartreuse, Luxardo Maraschino Liqueur, lime juice.	17.50
Smoke on the Agua, Siete Misterios Mezcal, Xila Liqueur, hibiscus, lime juice, Tajín rim	16.50
Mustards Mai Tai, Ron de Barrilito Rum, Pierre Ferrand Dry Curaçao, orgeat, lime	16.75
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, Athletic Brewing Co. 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
Wheat, Allagash White, Portland, ME 12oz.	8.00
Lager, Hanabi Lager Company, Napa, CA 500mL	22.00
Pilsner, <i>Scrimshaw</i> North Coast Brewing Company, Fort Bragg, CA 12oz	7.25
IPA, <i>Incredible Pale Ale</i> Henhouse Brewing Company, Sonoma County, CA 12oz	7.75
Hazy IPA, <i>Stoked!</i> Henhouse Brewing Company, Sonoma County, CA 12oz	8.25
Porter, <i>Black Butte</i> Deschutes Brewing Company Bend, OR 12oz.	7.75

REFRESHING AND BOOZE-FREE

Jackson Hole Soda <i>Buckin</i> Root Beer, Jackson, WY 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
\$30

Pinot Noir

Alchemy
Huber-Verdereau
Rivers-Marie
3 half glasses
\$32

Bordeaux

Conn Creek
Hunnicuttt
Robert Mondavi
3 half glasses
\$34

American Whiskey

Blanton’s
E.H. Taylor
Bombergers
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