



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
- Wild Mushroom-Madeira Toast, Pecorino-Romano 20.95
- 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, 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, spiced apples, fingerling potatoes, Calvados-Dijon cream . 43.95
- Wood Oven Smoked Duck, 100 almond sauce, ginger pickled mango 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, aged Cheddar and Fontina, apple-fig chutney, grilled red 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. 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 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

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 2024	19
Eisele Vineyard <i>Atagracia</i> Sauvignon Blanc Napa Valley 2024	23
Laird Pinot Grigio Los Carneros 2024	14
Dr Loosen <i>Blue Slate</i> Riesling Mosel Germany 2023	15
Patz & Hall Chardonnay Sonoma Coast 2022	18
Louis Michel & Fils Chardonnay Chablis 2023	27
Far Niente Chardonnay Napa Valley 2023	25
Olema Provence Rosé of Grenache, Cinsault, Syrah & Carignan 2024 . .	12
Alchemy Pinot Noir Sonoma Coast 2023	20
Tyler Pinot Noir Santa Barbara County 2023	19
Domaine Huber-Verdereau <i>Les Constances</i> Pinot Noir Bourgogne 2022 . .	25
Joel Gott Zinfandel California 2023	14
Famille Perrin <i>Signature</i> GSM Côtes du Rhone 2022	13
Whitehall Lane Merlot Napa Valley 2021	20
Lang & Reed Cabernet Franc California 2023	15
Ilaria Malbec Napa Valley 2021	22
Conn Creek <i>Special Selection</i> Cabernet Sauvignon Napa Valley 2019	25
Dominus <i>Othello</i> Cabernet Sauvignon Napa Valley 2023	28
Robert Mondavi 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.	16.50
Maple Fig Smash, Buffalo Trace Bourbon, garden figs, lemon juice, maple syrup	17.75
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 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, Barrel Brothers, Sonoma County, 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
West Coast IPA, <i>Batch Don't Kill My Vibe</i> , Barrel Brothers, Sonoma County, CA 16oz	10.25
Porter, <i>Black Butte</i> Deschutes, Bend, OR 12oz	9.75

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
Tyler

3 half glasses
\$33

Bordeaux

Conn Creek
Dominus Othello
Robert Mondavi

3 half glasses
\$36

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