

MULBERRY

STREET TAVERN

FOR THE TABLE

CHEF'S BOARD

two meats + two cheeses, crostini, seasonal accompaniments | 36

SHRIMP COCKTAIL

horseradish, cocktail sauce | 16

OYSTERS ON THE HALF-SHELL*

cucumber mignonette & lemon | 4

GRILLED OYSTERS

(4pc) nduja butter | 21

SALMON CEVICHE*

coconut, green curry, cilantro, lavash crackers | 12

FIRST COURSE

SCOTCH EGG

chicken sausage, fontina | 13

LAMB MEATBALLS

green shakshuka, feta, pomegranate agrodolce | 18

RICOTTA GNUDI

roasted oyster mushroom, parmesan | 16

BURRATA & TOMATO

confit sungold tomato, black garlic balsamic | 16

FRENCH ONION SOUP

gruyère, baguette | 12

WEDGE SALAD

radish, creamy pistachio vinaigrette, black pepper | 13

VEGGIES & FETA

summer squash, radicchio, sweet peppers, asparagus, whipped feta, spanish olive oil | 16

KALE & QUINOA

marinated carrots, roasted squash, cranberry, feta, champagne vinaigrette | 15

MAIN COURSE

MST DOUBLE BURGER*

sriracha pickles, grilled onion, mustard, caper mayo, american cheese, fries | 18 (add bacon +3)

CAULIFLOWER STEAK

banana pepper & tomato coulis, pistachio dukkah, micro radish | 22

SKUNA BAY SALMON

tikka sauce, charred radicchio & yogurt, roasted joygrow mushrooms | 31

HALF CHICKEN

aji amarillo, grilled romaine, tomato, red onion | 28

WOOD FIRED TROUT

salsa veracruz, tomatillo, charred lemon | 42

PAPPARDELLE PASTA

oxtail ragù, pecorino | 26

MULBERRY PIE

beef, vegetable curry | 20

SMOKED PORK CHOP

stewed fava beans, stuffed collards, cherry agrodolce | 34

STEAK FRITES*

steak butter, fries, house steak sauce | MP

STEAK DINNER*

12oz strip, fried parmesan yukon gold potatoes, mixed greens w/ lemon vinaigrette | 60

CHEF'S CUT*

steak de burgo, horseadish sauce, choice of two sides | 145

Our rotating selection of cuts are butchered by Old Station Craft Meats in Waukee. Ask your server what cut we have today!

SIDES

HERBED FRIES

garlic aioli | 8

GREEN BEANS

harissa, lemon | 8

BRUSSEL SPROUT CARBONARA

six-minute egg, pancetta, pecorino | 11

MAC & CHEESE

four-cheese blend, cavatappi, breadcrumb | 8

OUR FARM PARTNERS

Blue Ribbon Gardens
West Des Moines, IA

Cedar Ridge Farm
Elgin, IA

Fresian Farms
Leighton, IA

Joygrow
Ogden, IA

Old Station Craft Meats
Waukee, IA

Ray Family Farm
Des Moines, IA

Rinehart's Family Farm
Boone, IA

Terry & Dennis Murphy
Jefferson, IA

* THESE MAY BE SERVED RAW OR UNDERCOOKED; OR CONTAIN INGREDIENTS THAT ARE RAW OR UNDERCOOKED.

* CONSUMER ADVISORY WARNING - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PARTIES OF 8 OR MORE MAY BE CHARGED AN AUTOMATIC 20% GRATUITY - A SPLIT PLATE FEE OF \$7 MAY BE APPLIED

MULBERRY

STREET TAVERN

COCKTAILS

OLD FASHIONED

old forester bourbon, smoked turbinado, house bitters blend | 13

PANTRY SPRITZ

sumac grenadine, cap corse blanc, poppyseed cognac, cava, olive | 12

HIVE-MINDED

wild roots pear vodka, cardamaro, black pepper, chamomile, honey, lemon | 12

DAIQUIRI

havana club blanco rum, lime juice, simple, absinthe rinse | 12

BISOU BISOU

plymouth gin, ginger lime cordial, orange blossom water | 13

BLACK MANHATTAN

rittenhouse rye, templeton 4yr rye, averna, cocchi di torino, black walnut bitters | 14

CANCOON RACCOON

guajillo infused espolon tequila, montelobos mezcal, simple, lemon, pineapple, fire water, tajin | 13

POMME DOOR

calvados, knob creek, disaronno, cinnamon kumquat syrup, allspice dram, lemon | 14

GET LUCKY

teeling irish whiskey, kahlua, licor 43, espresso, simple, saline | 14

ZERO PROOF

ZOO BE ZOO BE

house tea blend, ginger-lime cordial, orange blossom water | 8

BEER

DRAFT

tennent's 1885 lager - *pale lager* - glasglow, scotland - 5% | 8
confluence homegrown honey kölsch - *kölsch* - des moines, ia - 5.3% | 7
exile brewing tico time - *wheat beer* - des moines, ia - 4.9% | 8
keg creek moongold apricot - *american wheat ale* - glenwood, ia - 5% | 7
fuller's esb - *extra special bitter* - london, england - 5.5% | 8
millstream brewing schild brau - *vienna-style lager* - amana, ia - 4.9% | 8
toppling goliath psuedo sue - *pale ale* - decorah, ia - 5.8% | 9
big grove easy eddy - *west coast hazy ipa* - iowa city, ia - 6% | 8
singlespeed tip the cow - *coffee stout* - waterloo, ia - 6.2% | 8
jefferson county ciderworks - *seasonal cider* - fairfield, ia - 6.2% | 8
peace tree nitro root beer - *knoxville, ia* - 0% | 6

PACKAGED

confluence farmer john's - *blonde ale* - des moines, ia - 5.7% | 7
singlespeed ring around the gose - *passionfruit & guava gose* - waterloo, ia - 4.1% | 8
jefferson county ciderworks - *apple pie cider* - fairfield, ia - 6.2% | 8
bell's official hazy ipa - *new england ipa* - comstock, mi - 6.4% | 7
stella artois - *belgian pilsner* - belgium - 5% | 7
kirin ichiban - *pale lager* - tokyo, japan - 5% | 7
warsteiner dunkel - *german pilsner* - warstein, germany - 4.8% | 7
budwiser | bud light | miller lite | coors light | michelob ultra | 6
heineken 0.0. - *non-alcoholic*, 0% | 8

WINE BY THE GLASS

SPARKLING

casas del mar cava - *spain* | 9/36
carletto prosecco - *veneto, italy* | 11 (on tap)
avissi sparkling rose - *veneto, italy* | 12

WHITE

danzante pinot grigio - *delle venezie, italy* | 12/48
j&h selbach 'incline' riesling - *mosel, germany* | 11/44
napa cellars sauvignon blanc - *napa valley, ca* | 13/52
la miraja 'cuore di luna' chardonnay - *peidmont, italy* | 15/60
arendsig chardonnay 'blok a15' - *robertson, south africa* | 13/52

ROSÉ

frico rosato - *tuscany, italy* | 12/48
avissi sparkling rose - *veneto, italy* | 12

RED

pike road pinot noir - *willamette valley, wa* | 13/52
terre rogue 'tête-à-tête' gms - *sierra foothills, ca* | 14/56
mary taylor anjou rouge - *loire valley, france* | 12/48
nine hats cabernet sauvignon - *columbia valley, wa* | 15/60
bernard griffen 'rob's red blend' - *columbia valley, wa* | 13/52
ultraviolet cabernet sauvignon - *california* | 12/48

Ask your server about our reserve wine & spirits list!
