

DINNER MENU

5PM-9PM SUN-THURS
5PM-10PM FRI-SAT

MULBERRY STREET TAVERN

FOR THE TABLE

CHEF'S BOARDS

selection of cheeses curated by The Cheese Shop, charcuterie, seasonal accompaniments

two cheese, one meat | 18
three cheese, two meat | 36

OYSTERS ON THE HALF-SHELL*

cucumber mignonette | 4

PIMENTO CHEESE

house pickles, grilled sourdough | 10

SCOTCH EGG*

pork sausage, fonduta, mixed greens | 13

BURRATA & BLOOD ORANGE

pistachio, thyme, olive oil, grilled baguette | 15

CRISPY CAULIFLOWER

chili sauce, pickled red onion, grapes, lime crema | 12

SMOKED SALMON DIP

house pickles, grilled sourdough | 13

RICOTTA GNUDI

roasted joygrow mushrooms, butter, parmesan | 16

FIRST COURSE

FRENCH ONION SOUP

beef broth, caramelized onion, gruyere, baguette | 12

GRILLED ROMAINE*

bagna cauda, cured egg yolk, pepitas, parmesan | 14

KALE SALAD

carrots, squash, feta cranberry, champagne vinaigrette | 15

MAIN COURSE

HALF CHICKEN

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

SMOKED MUSHROOM

celery root puree, toasted sesame seeds, apple relish | 25

SEASONAL POT PIE

moroccan beef tagine, harissa yogurt, chermoula, arugula salad | 26

TAVERN BURGER*

pickles, onion, mustard, caper mayo, american cheese, fries | 19
add bacon (+4)

LINGUINE

littleneck clams, fennel, leeks, white wine tomato broth, anchovy butter, parmesan | 28

SKUNA BAY SALMON*

masa harina porridge, tomatillos, salsa veracruz | 31

GRILLED TROUT*

orange-dill vinaigrette, frisee salad, preserved lemon, crispy capers | 37

PORK CHOP*

sweet potato mash, brussels sprout slaw, chimichurri, grilled cipolini onion | 48

GRILLED STEAKS*

chef's selection of iowa beef raised & butchered by murphy farm meats, parmesan potatoes, green salad, demi-glace

HANGER

8oz | 38

NY STRIP

14oz | 58

RIBEYE

16oz | 66

substitute rosemary fries (+3), mac & cheese (+4), or brussels sprouts (+5)

SIDES

ROSEMARY FRIES

parmesan, garlic aioli | 8

CHARRED BROCCOLINI

escabeche, black garlic, crispy chickpeas | 9

BRUSSELS SPROUTS*

6-minute egg, pecorino, pancetta | 11

MAC & CHEESE

four cheese blend, cavatappi, garlic breadcrumbs | 8

OUR IOWA PARTNERS

blue ribbon gardens, west des moines | cedar ridge farms, elgin | the cheese shop, des moines | graziano brothers, des moines | joygrow, ogden | murphy farm meats, jefferson | ray family farm, des moines | rhinehart's family farm, boone | scenic route bakery, des moines | windmill coffee roasters, ames

PARTIES OF 6 OR MORE ARE SUBJECT TO AUTOMATIC 20% GRATUITY | \$25 CORKAGE FEE

* CONSUMER ADVISORY WARNING - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MULBERRY

STREET TAVERN

COCKTAILS

GET LUCKY

teeling irish whisky, kahlua, licor 43, windmill roasters espresso, simple, saline | 14

DOG + PONY SHOW

plantation dark rum, elijah craig, montenegro, rose + turbinado syrup, mint | 14

OLD FASHIONED

old forester bourbon, smoked turbinado syrup, angostura, orange bitters | 13

a midsummer night's dream

cucumber vodka, kumquat liqueur, ginger beer, prosecco, lime | 13

a collaboration with Ballet Des Moines

HIVE-MINDED

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

CANCOON RACCOON

mezcal, plantation pineapple, ancho reyes, pineapple, lemon, firewater, tajin rim | 14

FOR MAD MEN ONLY

four roses small batch, cocchi rosa, st. george bruto, cynar, grapefruit oil | 15

STREETWISE ANGEL

rooibos tea, agave, hibiscus, vanilla, lemon (n/a) | 7

SHE-DEVIL

la gritona reposado, hibiscus, agave, lime, orange peel, red wine float | 13

BISOU BISOU

plymouth gin, ginger lime cordial, orange blossom water | 12

BLACK MANHATTAN

old overholt rye, rittenhouse rye, averna, cocchi di torino black walnut bitters | 14

ZOO BE ZOO BE

sencha tea, ginger-lime cordial, orange blossom (n/a) | 8

SPARKLING WINE

BELLAFINA PROSECCO

veneto, italy | 11 (tap)

CASAS DEL MAR CAVA

spain | 12/48

WHITE, ORANGE + PINK WINE

DANZANTE PINOT GRIGIO

delle venezie, italy | 13/52

BROKENWOOD SEMILLON

hunter valley, australia | 14/56

GREYWACKE SAUVIGNON BLANC

marlborough, new zealand | 16/64

FELINO CHARDONNAY

mendoza, argentina | 14/56

JEAN AUBRON CONTACT! MUSCADET

loire valley, fr | 13/52

GD VAJRA ROSABELLA ROSATO

piedmont, italy | 14/56

RED WINE

FUSO CALX PRIMITIVO

puglia, italy | 12/48 (served chilled)

GD VAJRA LANGHE ROSSO

piedmont, italy | 14/52

PIKE ROAD PINOT NOIR

willamette valley, oregon | 14/56

MARY TAYLOR ANJOU ROUGE

loire valley, france | 13/52

ULTRAVIOLET CABERNET SAUVIGNON

california | 14/56

BARNARD GRIFFIN RED BLEND

columbia valley, washington | 15/60

D'ARENBERG SHIRAZ

mclaren vale, australia | 13/52

DRAUGHT BEER & CIDER

JEFFERSON COUNTY CIDER

seasonal selection, fairfield, ia | 9

TENNENT'S 1885 LAGER

pale lager, scotland | 8

EXILE BREWING TICO TIME

fruited wheat beer, des moines, ia | 8

BIG GROVE EASY EDDY

hazy ipa, iowa city, ia | 8

TOPPLING GOLIATH PSEUDOSUE

pale ale, decorah, ia | 9

CONFLUENCE DES MOINES IPA

ipa, des moines, ia | 8

MILLSTREAM SCHILD BRAU AMBER

vienna lager, amana, ia | 8

FULLERS ESB

extra special bitter, london, england | 8

SINGLESPEED TIP THE COW

milk stout, waterloo, ia | 8

PEACE TREE NITRO ROOT BEER

non-alcoholic, knoxville, ia | 7

PACKAGED BEER & CIDER

SINGLESPEED GOSE

guava & passionfruit sour, waterloo, ia | 8

JEFFERSON COUNTY CIDER

seasonal selection, fairfield, ia | 10

BIG GROVE CITRUS SURFER

american wheat ale, iowa city, ia | 8

FOUNDER'S ALL DAY IPA

session ipa, grand rapids, mi | 8

IMPORTS

pacifico, stella, kirin, warsteiner dunkel | 7

DOMESTICS

budweiser, budlight, coors, miller, mich ultra | 6

EXILE RUTHIE N/A

non-alcoholic lager, des moines, ia | 7