

DINNER MENU

5PM-9PM SUN

5PM-10PM MON-THURS

5PM-11PM FRI-SAT

MULBERRY STREET TAVERN

Executive Chef: Michael Holman
Sous Chefs: Ben Meyer, Preston Malfero

FOR THE TABLE

CHEF'S BOARDS

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

two cheeses, one meat | 25

three cheeses, two meats | 36

ROAST BONE MARROW

pickled mustard seed, parsley salad, toast points | 16

BURRATA

heirloom tomato, local basil, garlic confit, olive oil, pure flake sea salt, scenic route baguette | 16

CAVIAR + CHIPS

hackelback caviar, house made chips, creme fraiche, pickled red onion, chive | 45

+revelton vodka shot | 6

OYSTERS ON THE HALF SHELL*

bloody mary mignonette, horseradish, lemon | 4ea

caviar supplement +3ea

VEGETABLE DUMPLINGS

iowa sweet corn, chili crisp, cilantro, grapefruit-ponzu | 13

CHEF'S DAILY DIP

please ask your server about today's selection | 11

BUFFALO CAULIFLOWER BITES

shaved celery + carrot, maytag blue cheese, buttermilk-dill dip | 12

FIRST COURSE

FRENCH ONION SOUP

beef broth, caramelized onion, gruyere, baguette | 12

RICOTTA GNUDI

roasted joygrow mushrooms, butter, parmesan | 16

BLACK GARLIC CAESAR

parmigiano-reggiano, frico, garlic croutons, black garlic-parmesan dressing | 15

ICEBERG WEDGE

tomato, pickled red onion, garlic bread crumbs, bacon lardon, blue cheese crumble, buttermilk dressing | 16

COAL ROASTED BEETS

whipped feta, hot honey, toasted almond, micro cilantro | 12

MAINS

SEASONAL POT PIE

moroccan beef tagine, harissa yogurt, chermoula, arugula salad | 22

HALF CHICKEN*

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

IOWA PORK TENDERLOIN*

parmesan polenta, roast brussels sprouts, bacon vinaigrette | 29

MST SMASH BURGER*

twin smash patties, american cheese, caramelized onion, lettuce, tomato, pickle, tavern sauce, milk bun, fries | 19

SEARED DUCK BREAST*

fire roasted spring vegetables, romesco vinaigrette, soft egg*, duck fat-infused olive oil | 35

SKUNA BAY SALMON*

wood grilled, fennel soubise, parmesan croquette, fennel frond pesto | 32

LINGUINE AL NERO*

littleneck clams, fennel, leek, tomato, anchovy butter, gremolata | 30

EMBERED CABBAGE

coconut-curry reduction, fish sauce caramel, pickled peppers, fresh herbs | 24

STEAKS

32oz TOMAHAWK* | MP

14oz NEW YORK STRIP* | MP

steaks are served with bone marrow butter, scalloped potatoes, local tomatoes

Suggested Wine Pairings:

nebbiolo, villadora, barbaresco, piemonte, italy 2018 | 60

cabernet sauvignon, jazz hands, napa valley, california, 2019 | 135

SIDES

CHARRED CARROTS

tahini yogurt, dukkah, pepper jelly, feta | 14

CRISPY BRUSSELS SPROUTS

shishito peppers, banana peppers, pepitas, cojita, garlic aioli | 11

MAC + CHEESE

four cheese blend, cavatappi, garlic breadcrumb | 9

ROSEMARY FRIES

parmesan, garlic aioli | 8

OUR IOWA PARTNERS

blue ribbon gardens, west des moines | joy grow mushrooms, cambridge | the cheese shop, des moines
lee's greens, nevada | 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 PER 750mL

consumer advisory warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

MULBERRY

STREET TAVERN

COCKTAILS

ZOO BE ZOO BE

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

SECOND BREAKFAST

tito's vodka, chambord, creme de cacao blanc, hibiscus syrup, oat milk | 13

CANCOON RACCOON

altos reposado, plantation pineapple, ancho reyes, pineapple, lemon, firewater, tajin rim | 14

BISOU BISOU

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

STREETWISE ANGEL

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

HELLO EUPHORIA

choice of: vodka, gin, or tequila, strawberry, jalapeno, cucumber, lime, suze, mint | 13

WEEKEND REVIVER

monkey shoulder blended scotch, ginger cocchi, lemon, lavender, honey syrup | 14

MIDLAND MANHATTAN

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

MOONRISE KINGDOM

cap Corse blanc, creme de peche, prosecco, soda, honey syrup | 13

THE IMPLICATION

paranubes rum, pineapple, lime, ginger, grapefruit, cardamon-vinegar bitters, nutmeg | 14

BLACK BEAUTY

makers mark whiskey, montenegro, blackberry syrup, mint | 14

FISTFUL OF PESOS

corralejo reposado, 400 conejos mezcal, amaro nonino, winter melon bitters, grapefruit | 15

SPARKLING WINE

BELLAFINA PROSECCO

veneto, italy | 11 (tap)

CASAS DEL MAR CAVA

spain | 11/52

WHITE, ORANGE + PINK WINE

DANZANTE PINOT GRIGIO

delle venezie, italy | 12/48

SELBACH 'INCLINE' RIESLING

mosel valley, germany | 12/46

BROKENWOOD SEMILLON

hunter valley, australia | 14/54

GREYWACKE SAUVIGNON BLANC

marlborough, new zealand | 16/62

FELINO CHARDONNAY

mendoza, argentina | 14/54

JEAN AUBRON CONTACT! MUSCADET

loire valley, fr | 13/52

GD VAJRA ROSABELLA ROSATO

piedmont, italy | 14/54

RED WINE

GD VAJRA LANGHE ROSSO

piedmont, italy | 14/56

PIKE ROAD PINOT NOIR

willamette valley, oregon | 13/52

MARY TAYLOR ANJOU ROUGE

loire valley, france | 11/44

ULTRAVIOLET CABERNET SAUVIGNON

california | 14/56

BARNARD GRIFFIN RED BLEND

columbia valley, washington | 12/48

D'ARENBERG SHIRAZ

mclaren vale, australia | 13/52

EARTHQUAKE ZINFANDEL

lodi, california | 14/56

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

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, michelob ultra | 6

EXILE RUTHIE N/A

non-alcoholic lager, des moines, ia | 5