

## 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 | 20

#### 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 Pairing:

nebbiolo, villadora, barbaresco, piemonte, italy 2018 | 89

### 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, averta, 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 | 12/48

### WHITE, ORANGE + PINK WINE

---

#### DANZANTE PINOT GRIGIO

delle venezie, italy | 13/52

#### 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 | 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

### 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