

BRUNCH

MULBERRY STREET TAVERN

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

HEALTHY-ISH

AVOCADO TOAST

smashed avocado, poached egg, crumbled bacon, pickled red onion, everything spice | 13
add smoked salmon +5

ICEBERG WEDGE

tomato, pickled red onion, garlic bread crumbs, bacon lardon, maytag blue cheese, buttermilk dressing | 15

STEEL CUT OATMEAL

house made granola, brown sugar, fresh berries maple syrup | 13

FROM THE GRIDDLE

BANANAS FOSTER FRENCH TOAST

scenic route bakery sourdough, bruleed banana, candied walnut, rum caramel, whipped cream, maple syrup | 16
a la mode +2

SWEET TOOTH STACK

six buttermilk cakes, chocolate + butterscotch chips, peanut butter, toasted pecan, fresh berries, whipped butter, maple syrup | 20

TOASTED OAT PANCAKES

three toasted oat cakes, cinnamon-apple compote, crumble topping, whipped butter, maple syrup | 13

EGGS

TAVERN BREAKFAST

two eggs your way, bacon or sausage, potatoes, buttered sourdough toast | 16

WESTERN OMELETTE

black forest ham, onion, pepper, cheddar cheese, potatoes, buttered sourdough toast | 15

BREAKFAST SANDWICH

bacon, fried egg, cheddar, arugula, tomato, pickled red onion, spicy mayo, everything bagel, potatoes | 15
substitute fruit +3

HEARTY DISHES

SMOTHERED HASHBROWNS

sauteed onions + peppers, bacon, cheddar cheese, sausage gravy, two sunny side eggs | 17

SHRIMP + GRITS

blackened shrimp, chipotle-cheddar grits, creole gravy | 21

BISCUITS + GRAVY

house made buttermilk biscuits, sausage gravy, two over easy eggs | 16

MEATLOAF BENEDICT

seared meatloaf, roasted tomato hollandaise, arugula, crispy onion, english muffin | 20

MST SMASH BURGER

twin patties, caramelized onion, special sauce, lettuce, tomato, pickle, fries, potato bun | 19

FOR THE TABLE

GIANT CINNAMON ROLL

cinnamon, sugar, cream cheese frosting | 12

SIDES

TWO EGGS | 4

BERKWOOD SAUSAGE OR BACON | 5

BREAKFAST POTATOES | 4

SINGLE PANCAKE | 3

SLICED FRUIT | 4

FRUIT + YOGURT PAFAIT | 6

TOAST | 3

KIDS

LI'L BREAKFAST

scrambled eggs, bacon, toast | 10

SILVER DOLLAR CAKES

butter, maple syrup | 8

PETITE CROQUE

ham, egg + cheese sandwich | 9

OUR IOWA PARTNERS

lee's greens, nevada | blue ribbon gardens, west des moines | the cheese shop, des moines | joygrow, ogden 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

BEVERAGES

WINDMILL COFFEE | 4

HOT TEA | 3

new york breakfast, earl grey
morrocan mint green tea,
hibiscus berry herbal

FRESH ORANGE JUICE | 5

ICED TEA | 3

COKE PRODUCTS | 3

COCKTAILS

MST BLOODY MARY

tito's vodka, house mix,
horseradish, lemon, tajin | 11

ESPRESSO MARTINI

vanilla vodka, kahlua, licor 43,
espresso, simple | 13

CANCOON RACCOON

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

SURETY SPRITZ

cappeletti aperitivo, prosecco,
lavender, club soda, orange
wheel, thyme | 12

MIMOSA

prosecco, fresh squeezed
orange juice, orange blossom
water | 10 go "bottomless" 20



SECOND BREAKFAST

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

SPARKLING

BELLAFINA PROSECCO

veneto, italy | 11 (tap)

CASAS DEL MAR CAVA

spain | 11/52

WHITE

TERLATO PINOT GRIGIO

friuli colli orientali, italy | 12/46

SOLITAR, 'RAIMUND PRUM,' RIESLING

germany | 13/50

RAPAURA SPRINGS SAUVIGNON BLANC

marlborough, new zealand | 14/54

RAEBURN CHARDONNAY

sonoma county, california | 14/54

JEAN AUBRON, 'CONTACT!' MUSCADET

loire valley, fr | 13/50

GD VAJRA ROSABELLA ROSATO

piedmont, italy | 14/54

RED WINE

GD VAJRA LANGHE ROSSO

piedmont, italy | 12/46

ARTESA PINOT NOIR

napa valley, california | 14/54

B SIDE CABERNET SAUVIGNON

napa valley, california | 14/54

D'ARENBERG SHIRAZ

mclaren vale, australia | 13/50

UNSHACKLED RED BLEND

california | 14/54

EARTHQUAKE ZINFANDEL

lodi, california | 13/50

DRAUGHT BEER

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 PSEUDO SUE

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

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 ichiban, warsteiner dunkel | 7

DOMESTICS

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

EXILE RUTHIE N/A

non-alcoholic lager, des moines, ia | 5

LUNCH

11AM-2PM TUES-FRI

MULBERRY STREET TAVERN

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

SHAREABLES

ROASTED GARLIC

blue veined brie, tomato
chutney, toasted bread | 13

DEILED EGGS

crumbled bacon, cracked
pepper, parmesan crisp,
truffle oil | 7

COAL ROASTED BEETS

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

SALADS + SOUPS

BLACK GARLIC CAESAR

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

KALE COBB

cherry tomato, avocado,
berkwood bacon, maytag
blue cheese, pickled
onion, buttermilk-dill
dressing | 15

SOUP OF THE DAY

please ask your server
about today's selection | 10

ICEBERG WEDGE

tomato, lardon, onion,
blue cheese crumble,
garlic breadcrumb,
buttermilk dressing | 16

FRENCH ONION SOUP

beef broth, caramelized
onion, baguette,
gruyere | 12

add salmon (+8), chicken
(+6), or steak (+10) to any
salad

BUSINESS LUNCH COMBO | 19

HALF SURETY CLUB + ANY SALAD or SOUP

served with
soda or tea

SANDWICHES + SUCH

SMASH BURGER

twin patties, special
sauce, caramelized onion,
pickle, mustard, lettuce,
tomato, potato bun,
fries | 17

SURETY "CLUB"

smoked turkey, black
forest ham, bacon, lettuce,
tomato, swiss, duke's
mayo, SRB sourdough,
chips | 17

ROAST BEET SANDWICH

pickled onion, sauerkraut,
tavern sauce, toasted
sourdough, fries | 16

MUFFALETTA SANDWICH

mortadella, salami,
prosciutto, olive spread,
provolone, amanda's
focaccia, chips | 19

CRISPY CHICKEN SANDWICH

dill pickle, comeback
sauce, coleslaw, potato
bun, fries | 16

MOULES FRITES

pei mussels, spiced white
wine broth, harissa aioli,
fresh herbs, fries | 19

SIDES

MAC + CHEESE

four cheese blend,
cavatappi, garlic
breadcrumb | 9

CRISPY BRUSSELS SPROUTS

shishito+banana peppers,
cotija cheese, spiced
pepitas, garlic aioli | 11

ROSEMARY FRIES

parmesan, garlic aioli | 8

BEVERAGES

ICED TEA | 3

COKE PRODUCTS | 3

SAN PELLEGRINO | 5

WINDMILL COFFEE | 3

LATTE OR CAPUCCINO | 5

HOT TEA | 3

new york breakfast, earl grey,
morrocan mint, hibiscus berry herbal

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

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MULBERRY

STREET TAVERN

SPARKLING WINE

BELLAFINA PROSECCO

veneto, italy | 11 (tap)

CASAS DEL MAR CAVA

spain | 12/55

WHITE, ORANGE + PINK WINE

TERLATO PINOT GRIGIO

friuli colli orientali, italy | 12/46

SOLITAR, 'RAIMUND PRUM,' RIESLING

germany | 13/50

RAPAURA SPRINGS SAUVIGNON BLANC

marlborough, new zealand | 14/54

RAEBURN CHARDONNAY

sonoma county, california | 14/54

JEAN AUBRON, 'CONTACT!' MUSCADET

loire valley, fr | 13/50

GD VAJRA ROSABELLA ROSATO

piedmont, italy | 14/54

RED WINE

GD VAJRA LANGHE ROSSO

piedmont, italy | 12/46

ARTESA PINOT NOIR

napa valley, california | 14/54

SERIAL CABERNET SAUVIGNON

paso robles, california | 14/54

D'ARENBERG SHIRAZ

mclaren vale, australia | 13/50

UNSHACKLED RED BLEND

california | 14/54

EARTHQUAKE ZINFANDEL

lodi, california | 13/50

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

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 BOARD

selection of cheeses curated by the cheese shop, charcuterie, seasonal accompaniments | 36

ROAST BONE MARROW

pickled mustard seed, parsley salad, toast points | 17

CHEESE CURDS

beer battered wisconsin cheddar curds, pickled peppers, buttermilk dressing, comeback sauce | 14

OYSTERS ON THE HALF SHELL*

mignonette, cocktail sauce, lemon 24 | 44

BREAD + BUTTER

amanda's focaccia, cultured butter, olive oil | 6

DEVILED EGGS

crumbled bacon, cracked pepper, parmesan crisp, truffle oil | 7

STICKY WINGS

fish sauce caramel glaze, crispy garlic, toasted benne, pickled hot peppers, scallion | 14

ROASTED GARLIC

blue veined brie, tomato chutney, bread | 13

PAN SEARED CHICKEN LIVERS

lardon, apricot preserves, crispy onion, sherry vinegar, toasted bread | 15

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 breadcrumbs, bacon lardon, blue cheese crumble, buttermilk dressing | 16

COAL ROASTED BEETS

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

MOULES FRITES

pei mussels, spiced white wine broth, harissa aioli, fresh herbs, fries | 19

MAINS

SEASONAL POT PIE

joygrow mushrooms, carrots, onion, celery, aromatics, english pea puree, rocket salad | 22

HALF CHICKEN*

hearth finished, white bean ragout, smoldered rosemary | 28

GRILLED SALMON*

smoked carrot + ancho chile puree, blackberry bbq, pan roasted brussels sprouts | 32

MST SMASH BURGER*

twin smash patties, american cheese, caramelized onion, lettuce, tomato, pickle, tavern sauce, potato bun, fries | 20

PORK PORTERHOUSE*

butternut squash puree, braised kale, chimichurri rojo | 34

SHORT RIB PAPPARDELLE*

lemon whipped ricotta, parmigiano-reggiano, natural jus | 32

WOOD GRILLED MEATLOAF*

buttermilk whipped potatoes, honey roasted baby carrots, ketchup glaze, crispy onions | 28

EMBERED CABBAGE*

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

STEAKS

32oz TOMAHAWK* | 100

14oz NEW YORK STRIP* | 45

12oz BISON RIB EYE* | 54

all steaks are served with scalloped potatoes, charred broccolini, bone marrow butter

SIDES

MAC + CHEESE

four cheese blend, cavatappi, garlic breadcrumb | 9

CRISPY BRUSSELS SPROUTS

shishito+banana peppers, coija cheese, spiced pepitas, garlic aioli | 11

ROSEMARY FRIES

parmesan, garlic aioli | 8

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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

BELLAFINA PROSECCO

veneto, italy | 11 (tap)

CASAS DEL MAR CAVA

spain | 11/52

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