## BRUNCH



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

#### LIGHTER FARE

#### **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 | 18

## MEATLOAF BENEDICT

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

## SHRIMP + GRITS

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

## **BISCUITS + GRAVY**

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

## 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

# **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** 

**CANCUN RACCOON** 

firewater, tajin rim | 14

#### COCKTAILS

MST BLOODY MARY

**ESPRESSO MARTINI** 

espresso, simple | 13

skyy vodka, mst mix, lemon, house salt rim | 11

vanilla vodka, kahlua, licor 43.

SURETY SPRITZ

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

mezcal, plantation pineapple,

ancho reyes, pineapple, lemon,

**MIMOSA** 

prosecco, fresh squeezed orange juice, orange blossom water | 10

GO "BOTTOMLESS" 20



## SPARKLING

**BELLAFINA PROSECCO** 

veneto, italy | 11 (tap)

**CMAS FI CAVA BRUT** 

spain | 10/48

#### WHITE

**TERLATO PINOT GRIGIO** 

friuli colli orientali, italy | 12/46

SOLITAR, 'RAIMUND PRUM,' RIESLING germany | 13/50

RAPAURA SPRINGS SAUVIGNON BLANC marlbourgh, new zealand | 14/54

DAOU VINEYARDS CHARDONNAY

paso robles, 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

**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

MPORTS

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

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

#### **DEVILED 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

## MUFFALETTA SANDWICH

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

## **SURETY "CLUB"**

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

# CRISPY CHICKEN SANDWICH\*

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

## **ROAST BEET SANDWICH**

pickled onion, sauerkraut, tavern sauce, toasted sourdough, 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

PARTIES OF 6 OR MORE ARE SUBJECT TO AUTOMATIC 20% GRATUITY | \$25 CORKAGE FEE PER 750mL

# MULBERRY STREET TAVERN

## SPARKLING WINE

#### **BELLAFINA PROSECCO**

veneto, italy | 11 (tap)

## **MAS FI CAVA BRUT**

spain | 10/48

## WHITE, ORANGE + PINK WINE

## **TERLATO PINOT GRIGIO**

friuli colli orientali, italy | 12/46

## SOLITAR, 'RAIMUND PRUM,' RIESLING

germany | 13/50

## RAPAURA SPRINGS SAUVIGNON BLANC

marlbourgh, new zealand | 14/54

## DAOU VINEYARDS CHARDONNAY

paso robles, california | 14/54

## JEAN AUBRON, 'CONTACT!' MUSCADET

loire valley, fr | 13/50

## GD VAJRA ROSABELLA ROSATO

piedmont, italy | 14/54

## RED WINE

## 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 SHFLL\*

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 garlicparmesan 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**

STEAKS

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 bea9 ragout, smoldered rosemary | 29

## **GRILLED SALMON\***

smoked carrot + ancho chile puree, blackberry bbq, pan roasted brussels sprouts | 33

## 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 | 35

## SHORT RIB PAPPARDELLE\*

lemon whipped ricotta, parmigianoreggiano, 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

## **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

\*there is a \$5 split plate fee for shared mains and steaks

## SIDES

## MAC + CHEESE

four cheese blend, cavatappi, garlic breadcrumb | 9

## **CRISPY BRUSSELS SPROUTS**

shishito+banana peppers, coija cheese, spiced pepitas, garlic aioli | 12

## **ROSEMARY FRIES**

parmesan, garlic aioli | 8

## **OUR IOWA PARTNERS**

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# MULBERRY STREET TAVERN

## COCKTAILS

#### THE NUTCRACKER

kasama rum, cardamaro, cointreau, honey, cream, black walnut bitters, nutmeg | 14

#### STREETWISE ANGEL

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

#### MIDLAND MANHATTAN

old overholt rye, rittenhouse rye, averna, cocchi di torino, black walnut bitters | 16

#### **CANCUN RACCOON**

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

## **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

#### **BETTA SPLENDENS**

espolon blanco tequila, solerno blood orange liqueur, st germain, honey, edible glitter | 14

#### SANTA'S NIGHTCAP

disaronno, pama liqueur, grenadine, appleton estate rum, lemon, smoked cloves | 14

#### **REINDEER COCOA**

espolon blanco tequila, tattersal orange liqueur, espresso, licor 43, toasted marshmallow | 15

## SPARKLING

## **BELLAFINA PROSECCO**

veneto, italy | 11 (tap)

#### **MAS FI CAVA BRUT**

spain | 10/48

## WHITE

## **TERLATO PINOT GRIGIO**

friuli colli orientali, italy | 12/46

## **SOLITAR RIESLING**

germany | 13/50

## RAPAURA SPRINGS SAUVIGNON BLANC

marlbourgh, new zealand | 14/54

## **DUCKHORN SAUVIGNON BLANC 375mL**

north coast, california 2021 | 24

## DAOU VINEYARDS CHARDONNAY

paso robles, california | 14/54

## JEAN AUBRON, 'CONTACT!' MUSCADET

loire valley, fr | 13/50

## DRAUGHT BEER

#### **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

## RED WINE

## ARTESA PINOT NOIR

napa valley, california | 14/54

## SERIAL CABERNET SAUVIGNON

paso robles, california | 14/54

## D'ARENBERG, "LOVE GRASS," SHIRAZ

mclaren vale, australia | 13/50

## **UNSHACKLED RED BLEND**

california | 14/54

## **EARTHQUAKE ZINFANDEL**

lodi, california | 13/50

## PACKAGED BEER

## SINGLESPEED GOSE

guava & passionfruit sour, waterloo, ia | 8

## JEFFERSON COUNTY CIDER

seasonal selection, fairfield, ia | 10

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american wheat ale, iowa city, ia | 8

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session ipa, grand rapids, mi | 8

## **IMPORTS**

pacifico, stella, kirin ichiban, warsteiner dunkel | 7

## **DOMESTICS**

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

## **EXILE RUTHIE N/A**

non-alcoholic lager, des moines, ia | 5