

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

MOULES FRITES

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

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

FRENCH ONION SOUP

beef broth, caramelized onion, gruyere, baguette | 12

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 | 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, 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

*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

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

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

MULBERRY

STREET TAVERN

COCKTAILS

REINDEER COCOA

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

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

BETTA SPLENDENS

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

STREETWISE ANGEL

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

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

marlborough, 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

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

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

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 lite, 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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or eggs may increase your risk of foodborne illness

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

marlborough, 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

BRUNCH

MULBERRY STREET TAVERN

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

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

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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

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

CANCUN RACCOON

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

MIMOSA

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

ESPRESSO MARTINI

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

SURETY SPRITZ

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

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

marlborough, 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

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



DESSERTS

PEANUT BUTTER PIE

peanut butter-cream cheese mousse,
reece's puffs crust, chocolate +
peanut butter drizzles, butterscotch
chips | 8

PECAN PIE STUFFED APPLE

pink lady apple, pecan pie filling,
white chocolate + cinnamon glaze,
chantilly | 9

BUTTERSCOTCH BREAD PUDDING

crème anglaise, fresh berries,
whipped cream | 10

SCOTCHAROOS

dark chocolate, cocoa nib,
peanut butter, salted caramel
ganache | 7

PORT

SANDEMAN RUBY | 9

GRAHAM'S 10YR TAWNY | 11

GRAHAM'S 20YR TAWNY | 18

AMARI

CARDAMARO | 9

MONTENEGRO | 15

AMARO NONINO | 28

CYNAR | 9

FERNET BRANCA | 14

MULBERRY

STREET TAVERN

HAPPY HOUR

sunday - thursday

3pm to 6pm

CHEESE CURDS

beer battered wisconsin cheddar curds, pickled peppers, buttermilk dressing, comeback sauce | 10

STICKY WINGS*

fish sauce caramel glaze, crispy garlic, toasted benne, pickled hot peppers, scallion | 10

PAN SEARED CHICKEN LIVERS*

lardon, apricot preserves, crispy onion, sherry vinegar, toasted bread | 10

MST SMASH BURGER*

twin smash patties, american cheese, caramelized onion, lettuce, tomato, pickle, tavern sauce, milk bun | 12

ROSEMARY TRUFFLE FRIES

parmesan, garlic aioli | 6

DOMESTIC BEERS

budweiser, bud light, coors light, miller light, michelob ultra | 4

WINES BY THE GLASS

lot 206 varietals by
Mulberry Street Tavern | 8

SKYY's THE LIMIT

all skyy cocktails and martinis | 6

dine in only.

MULBERRY

STREET TAVERN

FROM THE KITCHEN
available 3pm-5pm,
friday + saturday

CHEF'S BOARD

curated selection of cheeses +
charcuterie, with seasonal
accompaniments

three cheeses, two meats | 36

ROSEMARY TRUFFLE FRIES

parmesan, garlic aioli | 8

STICKY WINGS*

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

PAN SEARED CHICKEN LIVERS*

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

FRENCH ONION SOUP

beef broth, caramelized onion, gruyere,
baguette | 12

MST SMASH BURGER*

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

CHEESE CURDS

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