

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 | 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

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

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