

# 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 | 34

### 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 | 33

### WOOD GRILLED MEATLOAF\*

buttermilk whipped potatoes, honey roasted baby carrots, ketchup glaze, crispy onions | 29

### 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, cotija 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

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#### CHERRY SOUR

flor de cana silver rum, cherry heering, disaronno, cranberry, fee bros. vegan "egg white" | 14

#### BANANA FARMER

smith + cross rum, plantation 3 star rum, giffard banane, velvet falernum, pineapple, lime | 14

#### MIDLAND MANHATTAN

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

#### GINGER-BERRY BLAST

ginger-strawberry syrup, sea salt, lime, mint, club soda | 8  
**zero proof**

#### ROSE GARDEN

beefeater gin, cocchi americano rosa, rose petal syrup, cocoa bitters, dried rose petal | 15

#### COLLEGE FRESHMAN

one bottle of prosecco, 8oz hayman's gin, 8oz skyy vodka, mellow yellow, lime, mint | 150  
**four persons minimum to order**

#### MST OLD FASHIONED

old forester bourbon, smoked demerara, angostura bitters | 14

#### COSPLAY

cranberry + lime juices, orange marmalade | 7  
**zero proof**

#### PISTACH PANACHE

teeling irish whiskey, dorda caramel, chambord, pistachio cordial, graham + pistachio dusts | 15

#### PRETTY IN PINK

ketel one citroen, mas fi cava brut, muddled raspberry + mint, simple, lime | 14

#### HELLO EUPHORIA

espolon blanco tequila, suze strawberry, jalapeno, cucumber, lime, mint | 14

#### PASSION PIT

passionfruit, pineapple, lime, white balsamic, cracked black pepper, club soda | 7  
**zero proof**

### SPARKLING + WHITE

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#### BELLAFINA PROSECCO

veneto, italy | 11 (tap)

#### MAS FI CAVA BRUT

spain | 10/48

#### TERLATO PINOT GRIGIO

friuli colli orientali, italy | 12/46

#### SOLITAR RIESLING

germany | 13/50

#### VILLA MARIA SAUVIGNON BLANC

marlborough, new zealand | 12/46

#### 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

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#### ELOUAN PINOT NOIR

oregon | 13/50

#### PRATI CABERNET SAUVIGNON

sonoma county, california | 15/58

#### POGIO SANPOLO, "RUBIO," SANGIOVESE

tuscany, italy | 14/54

#### CHATEAU RECOUGNE BORDEAUX SUPERIEUR

bordeaux superieur, france | 14/54

#### EARTHQUAKE ZINFANDEL

lodi, california | 13/50

### DRAUGHT BEER

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#### 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

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#### SINGLESPEED GOSE

guava + passionfruit sour, waterloo, ia | 8

#### 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

**JOIN US IN THE COURTYARD,  
STARTING IN MAY!**

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