

DINNER MENU

5PM-9PM SUN

5PM-10PM MON-THURS

5PM-11PM FRI-SAT

MULBERRY

STREET TAVERN

Executive Chef: Michael Holman
Sous Chefs: Preston Malfero, JC Diaz

STARTERS

CHEESE CURDS

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

CRISPY BRUSSELS SPROUTS

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

OYSTERS ON THE HALF SHELL*

mignonette, cocktail sauce, lemon 24 | 44

ROAST GARLIC

blue veined brie, tomato chutney, bread | 13

ROAST BONE MARROW

pickled mustard seed, parsley salad, toast points | 17

PAN SEARED CHICKEN LIVERS

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

SALADS

SPINACH SALAD

toasted almonds, crispy shallots, parmigiano-reggiano, raspberries, strawberry vinaigrette | 15

GRILLED PEACH + ARUGULA SALAD

chopped bacon, blackberries, pickled onion, feta cheese, cider-dijon vinaigrette | 16

BLACK GARLIC CAESAR

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

MAINS

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

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

GRILLED SALMON*

smoked carrot + ancho chile puree, blackberry bbq, pan roasted brussels sprouts | 34

MUSHROOM BOURGUIGNON

braised joy grow mushrooms, mirepoix, aromatics, creamy parmesan polenta, frico | 25

HALF CHICKEN*

hearth finished, white bean ragout, smoldered rosemary | 29

MST SMASH BURGER*

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

STEAKS

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

32oz TOMAHAWK* | 100

14oz NY STRIP* | 45

12oz BISON RIB EYE* | 54

PRIX-FIXE MENU 50 | WINE PAIRING +30

FIRST

ROAST BEET GAZPACHO

chilled roast beet puree, chevre, parsley

bellafina secco frizzante, piedmont, italy

ASPARAGUS BISQUE

rinehart farms asparagus, crème fraîche, parmesan crisp

SECOND

SHORT RIB PAPPARDELLE

lemon whipped ricotta, parmigiano-reggiano, natural jus

juan gil, "silver label," monastrell, jumilla, spain | 93 points, wine advocate

PAN SEARED ATLANTIC COD*

fire roasted tomato emulsion, olive oil poached fingerling potatoes, charred broccolini

WOOD GRILLED PORK CHOP*

whipped romesco yogurt, local asparagus slaw

THIRD

BERRIES + CREAM

assorted berries, chantilly, mulberry sugar cookie

graham's 20yr tawny port, douro, portugal | 93 points, wine spectator

NEW YORK VANILLA BEAN CHEESECAKE

strawberry compote

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

CHERRY SOUR

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

PRETTY IN PINK

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

MIDLAND MANHATTAN

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

BANANA FARMER

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

HELLO EUPHORIA

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

SMOKE & MIRRORS

old forester bourbon, angostura bitters demerara, smoked tableside | 16

GINGER-BERRY BLAST

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

COSPLAY

cranberry + lime juices, orange marmalade | 7
zero proof

PASSION PIT

passionfruit, pineapple, lime, white balsamic, cracked black pepper, club soda | 8
zero proof

SPARKLING

BELLAFINA BIANCO SECCO FRIZZANTE

piedmont, italy | 11 (tap)

SURIOL RESERVE BRUT ROSE

spain | 15/70

WHITE + ROSE

ERCOLE ROSE 1L

piedmont, italy | 13/60

SOLITAR RIESLING

germany | 13/50

ANGELO NEGRO, VINO BIANCO, ARNEIS

piedmont, italy | 13/50

VILLA MARIA SAUVIGNON BLANC

marlborough, new zealand | 12/46

TALBOTT "KALI HART" CHARDONNAY

monterey county, california | 14/54

RED

ELOUAN PINOT NOIR

oregon | 13/50

POGIO SANPOLO, "RUBIO," SANGIOVESE

tuscany, italy | 14/54

CHATEAU RECOUGNE BORDEAUX SUPERIEUR

bordeaux superieur, france | 14/54

PRATI CABERNET SAUVIGNON

sonoma county, california | 15/58

JUAN GIL, "SILVER LABEL," MONASTRELL

jumilla, spain | 13/50

DRAUGHT BEER

BIG GROVE "NEIGHBORHOOD BEER" 4.5%

cedar rapids, ia | 7

GOLDEN ROAD BREWING

"MANGO CART" 4%

los angeles, ca | 7

BIG GROVE "EASY EDDY" 6%

des moines, ia | 8

TOPPLING GOLIATH "PSEUDO SUE" 5.8%

pale ale, decorah, ia | 9

CONFLUENCE "DES MOINES IPA" 6.9%

des moines, ia | 8

WEST O RASPBERRY SHANDY 4.5%

milford, ia | 8

ODELL BREWING COMPANY

"OLD DOODS" IRISH DRY STOUT 5%

fort collins, co | 7

BIG GROVE, "SUMMER JAM" SOUR 4.2%

des moines, ia | 7

SINGLE SPEED "TIP THE COW" 6.9%

waterloo, ia | 8

PACKAGED BEER

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 artois, kirin ichiban, warsteiner dunkel | 7

DOMESTICS

budweiser, bud light, coors light, miller lite, michelob ultra | 6

EXILE RUTHIE N/A

non-alcoholic lager, des moines, ia | 5

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