

DINNER MENU

5PM-9PM SUN
5PM-10PM MON-THURS
5PM-11PM FRI-SAT

MULBERRY
STREET TAVERN

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 \$10 split plate fee for shared mains and steaks

WOOD GRILLED MEATLOAF*

buttermilk whipped potatoes, honey roasted baby carrots, ketchup glaze, crispy onions | 30

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 | 29

HALF CHICKEN*

miso butter smoked chicken, skillet cornbread, smoked gouda mac+cheese | 32

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

14oz NY STRIP* | 45

12oz BISON RIB EYE* | 54

PRIX-FIXE MENU 50

FIRST
HEIRLOOM TOMATO SALAD
local cucumber, crispy chickpeas, pickled shallot, cottage cheese, creamy italian

SECOND
STICKY PORK RIBS*
fire finished, ginger-honey bbq, cucumber kimchi, gochujang baked butter beans

THIRD
SWEET CORN SUNDAE
sweet corn ice cream, blackberry coulis, caramel corn-nut brittle

ELOTES
grilled iowa sweet corn, cilantro-lime crema, cotija, chili flake

SWEET CORN RISOTTO
charred sweet corn, cherry tomato, arugula salad, parmesan

NEW YORK VANILLA BEAN CHEESECAKE
strawberry compote

QUESABIRRIA*
chili braised short ribs, oaxaca cheese, pickled red onion, cilantro, consommé, kale salad

PARTIES OF 6 OR MORE ARE SUBJECT TO AN 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" 15	BANANA FARMER smith + cross rum, plantation 3 star rum, giffard banane, velvet falernum, pineapple, lime 15	GINGER-BERRY BLAST ginger-strawberry syrup, sea salt, lime, mint, club soda 8 zero proof
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	COSPLAY cranberry + lime juices, orange marmalade 7 zero proof
MIDLAND MANHATTAN old overholt rye, rittenhouse rye, averna, cocchi di torino, black walnut bitters 16	SMOKE & MIRRORS old forester bourbon, angostura bitters demerara, smoked tableside 16	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 ROSÉ spain 15/70
CERETTO MOSCATO D’ASTI DOCG piedmont, italy 14/68

WHITE + ROSÉ

ERCOLE ROSÉ 1L piedmont, italy 13/60
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 tuscan, 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% american lager, cedar rapids, ia 7
BIG GROVE “EASY EDDY” 6% hazy ipa, des moines, ia 8
TOPPLING GOLIATH “PSEUDO SUE” 5.8% pale ale, decorah, ia 9
CONFLUENCE “DES MOINES IPA” 6.9% american ipa, des moines, ia 8
BIG GROVE “SUMMER JAM” 4.2% sour wheat, des moines, ia 7
SINGLE SPEED “TIP THE COW” 6.9% milk stout, waterloo, ia 8
JEFFERSON CO. CIDERWORKS TROPICAL PINEAPPLE 6.9% seasonal cider, fairfield, ia 8
GOLDEN ROAD BREWING “MANGO CART” 4% wheat ale, los angeles, ca 7

PACKAGED BEER

BIG GROVE CITRUS SURFER american wheat ale, iowa city, ia 8
ALASKAN BEWING CO. alt-style amber ale 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

THC/CBD BEVERAGES

CLIMBING KITES 12 mixed berry, 4% thc, 4% cbd, must be of legal drinking age to purchase or consume

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