

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,
strawberry vinaigrette | 15

POACHED PEAR +
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

ELOTES

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

SECOND STICKY PORK RIBS*

fire finished, ginger-honey bbq,
cucumber kimchi, gochujang
baked butter beans

SWEET CORN RISOTTO

charred sweet corn, cherry
tomato, arugula salad,
parmesan

SHORT RIB
PAPPARDELLE*

lemon whipped ricotta,
parmigiano-reggiano,
natural jus | 35

THIRD SWEET CORN SUNDAE

sweet corn ice cream,
blackberry coulis, caramel
corn-nut brittle

NEW YORK VANILLA BEAN
CHEESECAKE

strawberry compote

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

NOT YOUR ELDER’S TEA

hendricks gin, st. germain, earl grey tea, lemon juice, honey simple | 15

PECAN DELIGHT

pecan infused everclear, plymouth gin, chambord, lemon, fee bros. vegan “egg white” | 14

MIDLAND MANHATTAN

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

VAYA CON DIOS

corralejo reposado, 400 conejos mezcal, amaro nonino, winter melon bitters, grapefruit | 16

SWEATER WEATHER

tito’s vodka, laird’s apple brandy, pomegranite, cranberry, lemon, cinnamon simple | 15

AUTUMN MAPLE

brown butter washed old forester bourbon, maple simple, black walnut bitters, smoked tableside | 16

GINGER-BERRY BLAST

ginger-strawberry syrup, sea salt, lime, mint, club soda | 9
zero proof

COSPLAY

cranberry + lime juices, orange marmalade | 9
zero proof

PASSION PIT

passionfruit, pineapple, lime, white balsamic, cracked black pepper, club soda | 9
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

MUSCAT, TEUTONIC WINE COMPANY

willamette valley, oregon | 12/46

CHENIN BLANC, MARY TAYLOR, PASCAL BIOTTEAU

anjou blanc, loire vallery, france | 12/46

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

BARBERA, VIGNETI MASSA, “FUSO,”

piemonte, italy | 12/46

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 | ray family farm, des moines
rhinehart's family farm, boone | scenic route bakery, des moines | windmill coffee roasters, ames