

DINNER MENU

5PM-9PM SUN -THURS

5PM-10PM FRI-SAT

MULBERRY

STREET

TAVERN

STARTERS

CHEESE CURDS

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

MST CHEESE BOARD

blue veined brie, prairie breeze cheddar, tomato chutney, country bread | 16

OYSTERS ON THE HALF SHELL*

mignonette, cocktail sauce, lemon | 24, 44

SCOTCH EGG

green curry gravy, frisee salad | 12

SPINACH ARTICHOKE FRITTERS

salsa rosada sauce, frisee salad, hot honey | 12

SOUP + SALADS

MST SOUP DU JOUR

inquire with your server | 11

POACHED PEAR + ARUGULA SALAD

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

BLACK GARLIC CAESAR

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

FROM THE SAUTE

PORTOBELLO MUSHROOM

sautéed spinach cake, ginger-carrot purée, frisée, watermelon radish | 29

PAN SEARED SALMON*

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

SHORT RIB PAPPARDELLE*

lemon whipped ricotta, parmigiano-reggiano, natural jus | 32

MST SMASH BURGER*

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

FROM THE GRILL

there is a \$10 split plate fee for shared mains and steaks. add sides from the chef selection below

WOOD GRILLED MEATLOAF*

ketchup glaze, crispy onions | 25

HALF CHICKEN*

miso butter smoked chicken, skillet cornbread | 29

14oz NY STRIP* | 40

12oz BISON RIB EYE* | 47

SIDES

buttermilk whipped potatoes, rosemary truffle fries, scalloped potatoes, honey roasted baby carrots, pan roasted brussels sprouts, smoked gouda mac+cheese, charred broccolini | 12

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 hendrick’s gin, st. germain, earl grey tea, lemon juice, honey simple 15	VAYA CON DIOS corralejo reposado, 400 conejos mezcal, amaro nonino, winter melon bitters, grapefruit 16	GINGER-BERRY BLAST ginger-strawberry syrup, sea salt, lime, mint, club soda 9 zero proof
PECAN DELIGHT pecan infused everclear, kasama island rum, chambord, lemon, fee bros. vegan “egg white” 13	SWEATER WEATHER tito’s vodka, laird’s apple brandy, pomegranite, cranberry, lemon, cinnamon simple 15	BLACKBERRY PARADE blackberry, rosemary, hibiscus, lemon, club soda 9 zero proof
MIDLAND MANHATTAN old overholt rye, rittenhouse rye, averna, cocchi di torino, black walnut bitters 16	AUTUMN MAPLE brown butter washed old forester bourbon, maple simple, black walnut bitters, smoked tableside 16	PASSION PIT passionfruit, pineapple, lime, white balsamic, cracked black pepper, club soda 9 zero proof

SPARKLING

SURIOL RESERVE BRUT NATURE spain 15/70
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 valley, 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

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 | windmill coffee roasters, ames

DRAUGHT BEER

BIG GROVE “BURCH THE BEAR” american brown ale, des moines, ia 7
BIG GROVE “NEIGHBORHOOD BEER” american lager, cedar rapids, ia 7
BIG GROVE “EASY EDDY” hazy ipa, des moines, ia 8
CONFLUENCE “DES MOINES IPA” american ipa, des moines, ia 8
GOLDEN ROAD BREWING “MANGO CART” wheat ale, los angeles, ca 7
JEFFERSON CO. CIDERWORKS TROPICAL PINEAPPLE seasonal cider, fairfield, ia 8
PAULANER german hefe-weizen, munich, germany 8
SINGLE SPEED “TIP THE COW” milk stout, waterloo, ia 8
TOPPLING GOLIATH “PSEUDO SUE” pale ale, decorah, ia 9

PACKAGED BEER

ALASKAN BEWING CO. alt-style amber ale 8
BIG GROVE CITRUS SURFER american wheat ale, iowa city, ia 8
BOULEVARD PALE ALE pale ale, kansas city, mo 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
