

dakota

Prince • Ray Brown Trio • McCoy Tyner • Elvin Jones • Chucho Valdés • Harry Connick Jr. Stanley Turrentine • Kevin Eubanks • Pharoah Sanders • Larry Coryell • Jimmy Scott Charles Lloyd • Bobby Watson • Charles Brown • Monty Alexander • Delfeayo Marsalis James Moody • Frank Morgan • Art Farmer • Brecker Brothers • Gonzalo Rubalcaba Regina Carter • Jimmy Smith • Joey DeFrancesco • Dee Dee Bridgewater • Benny Green • Joshua Redman • René Marie • John Scofield • Michael Brecker • Betty Carter Ahmad Jamal • Nnenna Freelon • Toots Thielemans • Diana Krall • Astral Project Marian McPartland • Roy Haynes • Al Grey • David Sánchez • Los Hombres Calientes Terence Blanchard • Eliane Elias • Bobby Lyle • Ralph Sutton Trio • Jane Monheit DakhaBrakha • Joe Williams • Nicholas Payton • Kevin Mahogany • Kenny Garrett Captain Jack McDuff • Abdullah Ibrahim • Roy Hargrove • Ray Drummond • Sphere George Shearing • Marcus Roberts • Andy Bey • Patricia Barber • Russell Malone Chick Corea • John Pizzarelli • Mark Isham • Stacey Kent • Hiromi • Karrin Allyson Steve Tyrell • Booker T & the MGs • Nachito Herrera • Bettye LaVette • Aaron Neville Acoustic Alchemy • Allen Toussaint • NPG • Anat Cohen • Angélique Kidjo • Anoushka Shankar • Arturo Sandoval • Ashford & Simpson • Average White Band • Boz Scaggs Barbara Morrison • BeauSoleil • Sheila E. • Ben Sidran • Ben Vereen • Bucky Pizzarelli Bill Charlap • Bob James • Keiko Matsui • Bobby “Blue” Bland • Bobby Rush • Brad Mehldau • Buckwheat Zydeco • CJ Chenier • Céu • Gary Burton • Stanley Clarke Cowboy Junkies • Nick Lowe • The New Standards • Dave Brubeck • Dirty Dozen Brass Band • Doc Severinsen • Dr. John • Dorado Schmitt • Davell Crawford • Earl Klugh Esperanza Spalding • Evan Christopher • Herb Alpert & Lani Hall • Honeyboy Edwards Hot Club of Cowtown • Joe Henry • John Jorgenson • José James • Judy Collins Leon Redbone • Lesley Gore • Madeleine Peyroux • Maria Muldaur • Marcia Ball Manhattan Transfer • Mavis Staples • Melissa Manchester • Debbie Duncan Max Weinberg • Meshell Ndegeocello • Mike Doughty • Lisa Fischer • Dennis Spears Nellie McKay • Preservation Hall Jazz Band • Nooky Jones • The Bad Plus • Ruthie Foster • Rosanne Cash • Rickie Lee Jones • SFJazz Collective • Jeff Lorber • Shelby Lynne • Shemekia Copeland • Sounds of Blackness • Sue Foley • Suzanne Vega Ginger Commodore • Bruce Henry • Connie Evingson • The Subdudes • Tuck & Patti Irvin Mayfield • Poncho Sanchez • Irv Williams • Al Kooper • Toumani Diabaté • Hugh Masekela • Gil Scott-Heron • Shawn Colvin • Yellowjackets • Al Di Meola • Nels Cline Jake Shimabukuro • Charlie Hunter • Spyro Gyra • Stanley Jordan • James Galway John McLaughlin • Vinicius Cantuária • Kurt Elling • Paquito D’Rivera • Steve Lacy Tierney Sutton • Dave Weckl • George Benson • Holly Cole • Christian McBride The Heath Brothers • Herbie Hancock • Bobby McFerrin • Dave Holland • John Patitucci Kermit Ruffins • Pat Martino • Claudia Acuña • Ravi Coltrane • Max Roach • Horace Silver • Jason Marsalis • Chris Botti • GZA • Robert Glasper • Kamasi Washington Musiq Soulchild • Victor Wooten • Philip Glass • Joyann Parker • Ladysmith Black Mambazo • Alejandro Escovedo • Mason Jennings • Keb’ Mo’ • Patty Peterson • Lizz Wright • Steve Earle • Lucinda Williams • Samara Joy • Béla Fleck • Charlie Parr • Blind Boys of Alabama • Mindi Abair • Graham Nash • Richard Thompson • Andrew Walesch Leo Kottke • Glen David Andrews • Tina Schlieske • Kathy Mattea • Bill Frisell • Robert Robinson • Brian McKnight • Tab Benoit • Nate Smith • Michael Feinstein • Jonatha Brooke • Pinetop Perkins • Joan Osborne • Delvon Lamarr • Cécile McLorin Salvant

**Just a few of the acts that have
performed at the Dakota since 1985.**

O P E N I N G A C T S

Focaccia Sets
house made focaccia • 6
add
whipped butter/olive oil GF • 2
smoked tomato chutney + cheese GF • 8
marinated baby eggplant GF • 6
beef skewers GF • 9
lamb skewers GF • 12

Deviled Eggs GF • 10
trout roe, cajun spice

Shishito Peppers GF • 14
black garlic caesar dressing,
parmesan, puffed wild rice

White Bean Hummus • 16
buttermilk crackers, crudité,
smoked tomato chutney

Applewood Smoked Drummies GF • 18
buttermilk blue cheese, choice of buffalo,
ancho bbq, strawberry habanero, dry rub

Herb Salad GF V • 16
lime vinaigrette, spiced pecans, radish

3 Cheeses • 18
preserves, pickles, nuts

Shrimp Cocktail GF • 19
cocktail sauce, fresh horseradish

Grain Bowl GF V • 20
quinoa, marinated chickpeas,
smashed cucumber, avocado,
green goddess dressing,
seasonal roasted veggies

Smoked Jalapeño Poppers GF • 16
prosciutto, fontina, cotija,
chipotle crème fraîche, pico de gallo
inspired by Chef Jack Riebel

 **Black Garlic Caesar** • 18
grilled cabbage, garlic croutons

 **Gravlax + Seeded Cracker*** GF • 22
crème fraîche, pickled vegetables

 **Relish Plate** • 22
pimento cheese spread, pickled herring
house made crackers, mini crudité, b+b pickles

Rock Shrimp Salad • 20
saffron aioli, greens, grilled focaccia

S A N D W I C H E S

Dakota Cheeseburger* • 17
american wagyu, swiss american cheese,
comeback sauce, spicy pickles

Fried Chicken Sandwich • 16
ancho bbq, red onion, house pickles

Veggie Burger • 16
quinoa, black bean, comeback sauce,
chipotle gouda, pickle,
shredded lettuce, red onion

Ancho BBQ Pulled Pork • 16
brussel sprout slaw, b+b pickles

S A N D W I C H A D D - O N S

substitute gluten free bun • 3
add pimento cheese • 3
add bacon • 4

add fries • 5
add béarnaise* • 3

H E A D L I N E R S

**Wild Acres Grilled
Half Chicken** GF • 40
smashed potato, coriander carrots,
grilled broccolini

Cauliflower Steak GF • 22
garlic lemon labneh, blackened oil,
pomegranate molasses

 **Gumbo** • 22
carolina gold rice, duck confit,
andouille sausage, mirepoix
add shrimp • 12

Shrimp & Grits GF • 26
andouille sausage, sweet corn
inspired by Chef Remy Pettus

Cobb Salad • 21
charred corn, diced egg, pickled onion,
quartered cherry tomato, bacon,
blue cheese, avocado, chive
add 8 oz flank steak • 28

 **Wild Acres Dirty Duck
Rice Plate** • 34
smoked duck breast, duck confit dirty rice,
andouille sausage, smoked white beans,
fried corn bread, crystal hot sauce

 **Hanger Steak*** GF • 48
kale, kimchi-marinated bacon,
cauliflower purée, umami butter

 **Blackened Seared Lake Trout** • 28
grilled and chilled seasonal vegetables,
leek vinaigrette

Marinated Flank Steak • 34
chimichurri, patatas bravas, arugula,
brava sauce, harissa aioli

S I X T O ' S P A S T A D U J O U R

Wild Mushroom Ravioli V • 28
mushroom medley + purée, macadamia pesto

House-Made Cavatelli
veal bolognese • 28
pesto • 25
pomodoro V • 22

Grilled Veggie Tortellini • 28
kale pasta, smoked ricotta, carrot, pearl onion,
marinated tomato, beurre blanc

Citrus Linguine • 34
guajillo white wine sauce,
guanciale, prawns, mussels

S I D E A C T S

Warm Olives GF V • 10
orange, allium powder

Pecans GF V • 10
brown sugar, chili

Smashed Potato GF • 8

Grits GF • 8

Fries & Béarnaise* GF • 12
add curry and garlic aioli GF • 3

 **Latkes** • 16
jalapeño apple butter,
dill crème fraîche

 **Grilled Broccolini** GF V • 18
tahini dressing, chili crisp,
marcona almond

N O T E F R O M T H E C H E F

Executive Chef: Asher Zulkosky 

I’ve always believed in the power of community and the importance of fresh, locally sourced ingredients. Growing up, I learned to value the connections between people and the land. That philosophy is at the heart of everything we do at Dakota. From partnering with **Wild Acres Farm** for our whole poultry products to collaborating with **DragSmith Farms** for fresh produce, and working with **Kevin Caufield**, of Caufield Clay located in St. Paul MN, to create our custom plates and bowls, we’re committed to supporting local farmers and artisans. These partnerships not only bring the best ingredients and craftsmanship to our guests but also foster a sense of unity across industries. At Dakota, we celebrate some of the music industry’s most talented and creative artists—it only makes sense that we extend that same care and attention to the food we serve and the plates we serve it on. Every detail matters, and every connection enriches the experience.

* These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. (GF: gluten friendly, V: vegan).