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.

OPENING ACTS

Focaccia Sets
house made focaccia • 6
add
whipped herb butter/olive oil GF • 2
smoked tomato chutney + cheese GF • 8
marinated baby eggplant GF • 6
beef skewers GF • 10
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

Chef's Breakfast Toast • 16
sardines, white cheddar,
shallot, egg mousse, parsley, focaccia

SANDWICHES

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

SANDWICH ADD-ONS

substitute gluten free bun • 3
add pimento cheese • 3
add bacon • 4
add fries • 5
add béarnaise* • 3

* 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).

Chef's muses & inspirations

HEADLINERS

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

Delicata Squash Salad GF • 21
pomegranate seeds, pickled red onion,
pomegranate molasses vinaigrette,
goat cheese, squash rounds

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

Tomato & Potato Cod • 36
spicy stewed tomatoes, smoked olives,
fingerling potatoes, with grilled focaccia

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

SIXTO'S PASTA DU JOUR

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

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

Red Cabbage Noodles & Pork • 28
green cabbage, fresno, green onions,
sesame seeds, tamari pan sauce

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

SIDE ACTS

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

NOTE FROM THE CHEF

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.