

DAKOTA COCKTAILS

LOVE GROWS 12

tattersall gin . tattersall grapefruit
crema . lime . rosemary . cava

HOT PANTS 12

revel tequila . peach purée . lime
chili orange zest simple syrup . chili
salt rim

NO SALT ON HER TAIL 11

sacrificio mezcal . salted simple
grapefruit . sour

THYME OUT OF MIND 11

prairie organic gin . fresh lime
thyme . simple

WHY IS THE RUM ALWAYS GONE... 12

zaya 12-year rum . lime
simple syrup

NO SLEEP 'TIL BROOKLYN 12

far north rokna rye . luxardo
maraschino . dolin dry vermouth
dashfire orange bitters

MR. SMOOTH 12

four roses bourbon . brown sugar
tattersall sour cherry
angostura bitters

AMY WINEHOUSE 12

mississippi river distilling coffee
liqueur . 45th parallel richmond rye
bailey's cold press or hot coffee
whipped cream

GYPSY ROSE 12

copper & kings absinthe . prairie
organic vodka raspberry shrub
house sour . rose water

ORANGE BLOSSOM SPECIAL 12

vikre aquavit . lemon . cocchi
americano . dry curaçao
orange blossom simple syrup

BEER CANS AND BOTTLES

brother thelonious (9.4%) 5

a donation is made to the thelonius monk
institute of jazz with each bottle sold.

excelsior big island blond (5.1%) 6

surly hell lager (5.0%) 6

surly pentagram (750ml)(6.66%) 18

summit epa (5.2%) 6

lakes and legends marigold (7.7%) 6

maiden rock honeycrisp cider (6.8%) 7

aspall dry english cider (500ml)(6.8%) 12

stella artois (5.0%) 6

sociable cider werks
hop-a-wheelie (6.7%) 7

budweiser (5.0%) 5

miller lite (4.2%) 5

kaliber na (.05%) 5

utepils bavarian hefeweizen (5.2%) 7

indeed peach bum ipa (6.2%) 6

ON TAP

summit dakota soul
czech pilsner (4.8%) 6

inbound apricot ale (5.0%) 6

wayzata skinny dipper kolsch (5.0%) 6

surly todd the axe man ipa (7.7%) 6

bent paddle coldpress nitro (6.0%) 7

steel toe size 7 (7%) 7

local rotating tap (ask server)

WINE

BUBBLES

cristalino . cava 7

cristalino . rosé 7

alberto nani . prosecco 7

kobal . sparkling muscat . slovenia 11

veuve clicquot . yellow label . reims 18

ROSÉ

adelsheim . rosé . willamette valley 8

haut vol . rosé . france 9

WHITE

côté d'est . white blend . france 7

félines jourdan . picpoul de pinet . languedoc 8

michael david . sauvignon blanc . ca 8

pullus . pinot grigio . slovenia 7

ramey . chardonnay . russian river valley 16

writer's block . roussanne . ca 11

RED

aruma . malbec . mendoza 9

cercius . côtes du rhône . france 12

lechuza . garnacha . spain 6

michael david . petite petit . sirah . lodi 9

planet oregon . pinot noir . willamette valley 12

steele . catfish . zinfandel . lake county . ca 11

ultraviolet . cabernet sauvignon . napa 13

NON- ALCOHOLIC

DAKOTA SODA 4

house-made raspberry shrub
soda water

BEYONCÉ 4

housemade lemonade

THE MAHLV 4

fresh squeezed lime
soda passion fruit purée
splenda

SPICY TOMATO 4

GOSLING'S GINGER BEER 4

MORNING STAR COFFEE 3

locally roasted in mn

COLD-BREW COFFEE 4

MIGHTY LEAF TEA 4

1919 ROOT BEER 3

(on tap)

SAN PELLEGRINO 4

(500 ml)



1010 NICOLLET MALL
DOWNTOWN MINNEAPOLIS
612.332.1010

PATIO MENU

Starting at 4 p.m. • Full menu available at 5:30 p.m.

Pommes Frites with Béarnaise 10

Cheese Plate 18

olives . preserves . breads

Wings 15

dry bbq . buffalo . carolina

Fried Brussels Sprouts 9

molasses . garlic . scallion . benne

Flatbreads & Spreads 16

dips and spreads

Caesar Salad 8

tomato . egg . boquerones

1919 Root Beer Float 8

vanilla ice cream

DAILY CHEF FEATURE market price

Ask your server for details.

EAT. DRINK. LISTEN.

HAPPY HOUR:

Mon – Fri: 4 – 6 PM

*Kitchen opens at 4 PM

LATE NIGHT HAPPY HOUR:

Fri – Sat: 11 PM – 1 AM

Select Wines and Tap Beer 4

Rail Drinks 5

Revel Revel 8

*Ask about our Hospitality Industry Program

DINNER:

Sun – Thu: 5:30 – 9 PM

*On nights with two shows, the kitchen stays open for 30 minutes after music begins.

Fri – Sat: 5:30 – 11 PM