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## NOTE FROM THE CHEF

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### 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.

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## WINE BY THE GLASS

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### Sparkling

**Cristalino**, cava brut, spain

• 9 / NA / 45

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• 9 / NA / 45

**Scarpetta**, prosecco, friuli

• 11 / NA / 56

### Rosé

**Domaine Houchart**, provence

• 13 / 33 / 66

**Domaine Laroche**, "knight's lady"

pays d'oc • 10 / 25 / 50

### White

**Torres Pazo Das Bruxas** albariño spain

• 16 / 40 / 80

**Aperture**, chenin blanc, sonoma

• 15 / 38 / 76

**Gunderloch "Fritz's"**, riesling

germany • 10 / 25 / 50

**Clay Shannon**, sauvignon blanc

lake county • 12 / 30 / 60

**Duckhorn "Decoy" Limited**

chardonnay

sonoma coast • 16 / 40 / 80

### Red

**Routestock**, pinot noir

sonoma coast • 15 / 38 / 76

**Lyeth**, red blend,

california • 12 / 30 / 60

**Goldschmidt "Katherine"**

cabernet, sonoma • 17 / 43 / 86

**Château Eugénie**

malbec, cahors • 11 / 28 / 56

**Cosentino**

cabernet franc, lodi • 10 / 25 / 50

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**B L A C K B O A R D M E N U**  
C H E F ' S M U S E S & I N S P I R A T I O N S

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## Intros

**Smoked Jalapeño Poppers GF • 16**  
fontina, cotija, chipotle crème fraiche,  
pico de gallo

**Snow Pea + Burrata Salad GF • 18**  
chicory, pistachio, sesame  
cherry vinaigrette

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

## 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

**Short Rib Ravioli • 34**  
guajillo sauce, petit fennel salad

## Sides

**Potato Pave GF • 16**  
pink peppercorn sauce, parmesan,  
gremolata

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

## Entrées

**Wild Acre Duck Breast\* • 39**  
buttermilk waffle, spring vegetable slaw,  
sauce l'orange, sesame, mayo

**Skuna Bay Salmon • 36**  
almond tarator, asparagus  
mustard beurre blanc, pretzel

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

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

## Desserts

**Coconut Pannacotta GF V DF • 13**  
rhubarb jam, pistachio crumble

**Cheesecake • 14**  
blackberry sauce

\* These items are served raw or undercooked or may 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, DF: dairy free).