

## 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.

## WINE BY THE GLASS

### Sparkling

**Cristalino**, cava brut, spain

• 9 / NA / 40

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• 9 / NA / 40

**Scarpetta**, prosecco, friuli

• 11 / NA / 56

### Rosé

**Domaine Houchart**, provence

• 13 / 32 / 65

**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 / 41 / 85

**Château Eugénie**

malbec, cahors • 11 / 28 / 56

**Cosentino**

cabernet franc, lodi • 10 / 25 / 50

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# BLACKBOARD MENU

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 Trout Salad\* • 24

purple barley,  
honey lime vinaigrette, soft egg

### Grilled Cabbage Caesar\* GF • 21

black garlic, puffed rice, boquerones,  
parmesan, soft egg

### Jalapeño Poppers GF • 18

fontina, cotija, chipotle crema,  
pico de gallo, prosciutto  
*inspired by Chef Jack Riebel*

### Grilled Broccolini V GF • 16

tahini dressing, chili crisp,  
marcona almond

## Sixto's Pasta du Jour

### Wild Mushroom Ravioli V • 28

mushroom medley + purée

### House-Made Cavatelli

bolognese • 28  
pesto V • 25  
puttanesca V • 25

## Sides

### Succotash GF • 8

sweet corn, lima beans, peppers, basil

### Cheesy Broccoli

### Rice Casserole • 10

white cheddar, carolina gold rice,  
herbed garlic panko

## Entrées

### Gochujang Orange Duck\* • 39

buttermilk waffle, kimchi slaw,  
gochujang, mayo

### BBQ Rib Plate • 34

¼ rack of ribs, bbq, slaw, corn bread,  
pickles, potatoes

### Shrimp & Grits GF • 24

andouille sausage, sweet corn  
*inspired by Chef Remy Pettus*

### Miso Smoked Black Cod GF • 32

white beans, corn crisps

### Meat & Potatoes\* GF • 46

wagyu, latkes, jalapeño apple butter,  
dill crème fraîche

## Desserts

### Coconut Pannacotta GF V DF • 13

peach compote, baby mint,  
pecan crumble

### Strawberry Ripple Cake • 12

shortbread cookie, whipped cream,  
lime zest

\* 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).