
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 / 45

Cristalino, cava rosé brut, spain

• 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**Tommasi "Le Rosse"**, pinot grigio, delle venezie • 12 / 30 / 60**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

Cline "Seven Ranchlands", pinot noir sonoma • 14 / 35 / 70**Markham "Six Stack"**, merlot, california • 14 / 35 / 70**Goldschmidt "Katherine"** cabernet, sonoma • 17 / 43 / 86**Château Eugénie** malbec, cahors • 11 / 28 / 56**Montecillo Reserva**, tempranillo, rioja • 14 / 35 / 70

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

Intros

Smoked Jalapeño Poppers GF • 16
prosciutto, fontina, cotija
chipotle crème fraîche, pico de gallo

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

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

Relish Plate • 22
pimento cheese spread, pickled herring
house made crackers, mini crudité
bread and butter pickles

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

Grilled Veggie Tortellini • 34
kale pasta, smoked ricotta, carrot
pearl onion, marinated tomato
beurre blanc

* 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)

Entrées

Wild Acres Dirty Duck Rice Plate • 32
smoked duck breast, duck confit dirty rice,
andouille sausage, smoked white beans,
fried corn bread, crystal hot sauce

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 kale kimchi, cauliflower purée
umami butter

Grilled Guajillo Prawns GF • 29
mango salsa, avocado purée, plantain chips

Sides

Potato Pave GF • 16
pink peppercorn sauce
parmesan, gremolata

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

Desserts

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

Lemon Ice Box Cake • 10
graham cracker crust, whipped cream