
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, and 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 / 38

Cristalino, cava rosé brut, spain

• 9 / NA / 38

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

Dough, pinot noir

central coast • 13 / 33 / 65

Lyeth, red blend,

california, • 12 / 30 / 60

Goldschmidt "Katherine"

cabernet, sonoma • 17 / 41 / 85

Château De Haute-Serre

lucter, malbec, cahors • 14 / 35 / 70

Cosentino, cabernet franc, lodi

• 10 / 28 / 56

BLACKBOARD MENU

Intro

Smoked Trout Salad • 24

purple barley, honey lime
vinaigrette, soft egg

Black Garlic Caesar Salad* • 24

cabbage, puffed rice,
parmesan, soft egg

Fried Chicken Oyster Bites • 14

chocolate espresso bbq,
pilsner beer batter

Applewood Smoked Drummies GF • 16

buttermilk blue cheese, choice buffalo,
ancho bbq, dry rub

Soup du Jour

Apple Brie Soup • 4

inspired by Chef Ken Goff

Sides

Farro & Olives • 10

orange zest, shallot,
garlic, vinegar

Cheesy Broccoli

Rice Casserole • 10

white cheddar, carolina gold rice,
herbed garlic panko

Pasta

Spring Tortellini • 26

smoked ricotta & goat cheese, fava
beans, smoked carrots

Entrée

Gochujang Maple Duck* • 39

waffle, kimchi slaw,
miso gochujang, mayo

Cobb Burger* • 22

open face burger, bacon,
tomato, avocado, corn meal onion ring,
chiffonade lettuce, garlic ranch
inspired by Chef Jack Riebel

BBQ Rib Plate • 26

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

Teres Major Beef Steak* • 42

black garlic compound butter,
sautéed ramp & mushrooms, farro

Dessert

Rhubarb Pannacotta GF V DF • 12

pistachio crumble, candied
rhubarb, rhubarb butter

Olive Oil Cake • 12

orange olive oil

House Ice Cream • 8

rotating seasonal
please ask your server

* 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).