Dakota's
STEAKHOUSE

Our cocktail menu features handcrafted signature, specialty, and classic favorites.

Cheers to 42 years!

FOR WINES BY THE BOTTLE,
PLEASE REQUEST OUR FULL WINE LIST.



PLEASE DRINK RESPONSIBLY.

SIGNATURE COCKTAIL



HOGSHEAD OLD FASHIONED 25

- *Garrison Brothers Small Batch Bourbon*
- *Demerara*
- *Angostura Bitters*
- *Orange*
- *One Month's Patience*

Stepping off the elevator you're greeted by a hogshead barrel with a journey as rich as the cocktail it helps create. Born in the South of France, it began its career aging Sherry in Jerez, Spain, and now cradles each month-long batch of our signature Old Fashioned. Built upon the bold spirit of Garrison Brothers Bourbon—crafted just a few hours away in Hye, Texas—this collaboration celebrates two Texas originals coming together to create something truly best in class.

SIGNATURE COCKTAIL



THE RENDEZVOUS 20

- *Condesa Clásica Gin*
- *Leblon Cachaça*
- *Rhum Clément Mahina Coconut Liqueur*
- *Agave*
- *Lime*

The bright meeting of gin and cachaça for a smooth, lively balance, paired with tropical accents.

CHEERS TO 41 YEARS!

SPECIALTY COCKTAILS

THE FIG AVALON 20

- *Drumshanbo Fig & Laurel Gunpowder Tea Gin*
- *Laurel Bay Leaf Syrup*
- *Tawny Porto*
- *Lemon*

Fresh lemony delight with a taste of ripe fig, finishing with smooth dried fruit notes.

PARADISE FOUND 20

- *Zephyr Gin*
- *Strawberry*
- *Lemon*
- *Prosecco*

Brings together the floral class of Zephyr Gin with our house ripe strawberry syrup, & a splash of Prosecco for that celebratory finish.

CHEERS TO 41 YEARS!

SPECIALTY COCKTAILS

PALOMA SUNSET 20

- *La Pulga Blanco Tequila*
- *Pamplemousse Liqueur*
- *Lime*
- *Grapefruit*
- *Q Grapefruit Soda*
- *Campari Float*

A panoply of citrus sparkle keeps this in a smoothly even gait of light, floral, and zesty.

THE CRISTAL CACTUS 20

- *Patrón Cristalino Añejo Tequila*
- *Cointreau*
- *Clarified Lime Juice*
- *Tajín Rim*

Designed to highlight Patrón's Cristalino Tequila, which is aged in four distinct oak cask types, and then delicately filtered through wood charcoal, creating a smooth, crystal-clear aged Tequila. Savor the clarity of flavor, and experience something truly distinctive.

SPECIALTY COCKTAILS

DOWNTOWN PEACH 20

- *Blackland Bourbon*
- *Amaro Montenegro*
- *Peach Syrup*
- *Lemon Foam*

Blackland Bourbon provides warmth, & Amaro Montenegro adds layers of orange peel, herbs & florals. Ripe peach brings juicy sweetness. A silky foam gives a cloud-like texture.

ISLAND HOPPER 20

- *Flor de Caña Blanco 4yr Extra Seco Rum*
- *Orgeat Almond Syrup*
- *Passionfruit*
- *Pineapple*
- *Citrus (Orange, Lime)*
- *House Tiki Bitters*

Lush, velvety rum meets the warmth of passionfruit, with exotic complications of almond & house tiki bitters.

SPECIALTY COCKTAILS

BLACKBERRY MULE 18

- *Reyka Vodka*
- *Crème de Mûre*
- *Lime*
- *Ginger Blackberry Syrup*
- *Q Club Soda*

A burst of citrus and berry, balanced by the gentle heat of ginger, and a crisp, effervescent finish.

LYCHEE MARTINI 18

- *Grey Goose La Poire Pear Vodka*
- *Tozai Snow Maiden Nigori Sake*
- *St-Germain Elderflower Liqueur*
- *Lychee*
- *Lime*

Light, floral, and effortlessly sophisticated, the Lychee Martini is a modern cocktail with a soft, exotic vibrance.

CHEERS TO 41 YEARS!

CLASSIC COCKTAILS

MARGARITA 18
Patrón Silver, Cointreau, Lime

OLD FASHIONED 16
Evan Williams Black Bourbon,
Demerara, Bitters, Orange Oils

ESPRESSO MARTINI 20
360 Madagascar Vanilla Vodka, Demerara, Espresso

MANHATTAN 18
Rittenhouse Rye, Cocchi di Torino, Angostura

COSMOPOLITAN 18
Grey Goose Vodka, Cointreau, Cranberry, Lime

SIDECAR 16
Remy V.S.O.P. Cognac, Cointreau, Lemon

LEMON DROP 18
Tito's Vodka, Cointreau, Lemon, Sugar

NEGRONI 16
Fords Gin, Campari, Cocchi di Torino Vermouth

SPIRITS

AMARO & LIQUEUR	*Aperol*	10
	Amaro Montenegro	12
	Averna	10
	Baileys	10
	Bénédictine	11
	Borghetti	12
	Campari	10
	Cointreau	11
	Disaronno Amaretto	10
	Drambuie	12
	Fernet-Branca	10
	Grand Marnier	12
	Licor 43	11
	Nonino Merlot Grappa	22
	Sambuca Romana	11
	Sambuca Romana Black	11
COGNAC & BRANDY	*Bisquit & Dubouché V.S.O.P.*	18
	D'Usse V.S.O.P.	16
	Hennessy V.S.	16
	Hennessy V.S.O.P.	25
	Pierre Ferrand 10 Generations	18
	Rémy Martin V.S.O.P.	16
	Rémy Martin 1738	18
	Rémy Martin X.O.	68

LOUIS XIII

Rémy Martin Louis XIII (½ oz)	125
Rémy Martin Louis XIII (1 oz)	250
Rémy Martin Louis XIII (2 oz)	475

CHEERS TO 41 YEARS!

BOURBON

Angel's Envy	15
Angel's Envy Triple Oak	16
Baby Jane	15
Basil Hayden	15
Blanton's	28
Booker's Noe Strangers	42
Buffalo Trace	14
Bulleit	13
Eagle Rare 10yr	16
Elmer T. Lee	42
Garrison Brothers	20
Garrison Brothers Honeydew	20
Garrison Brothers Bottled-In-Bond	24
Garrison Brothers Single Barrel #27674	26
Garrison Brothers Single Barrel #14825	41
D – Dakota's Cask Strength 146°	
Garrison Brothers Balmorhea	40
Knob Creek 9yr	12
Maker's Mark	12
Maker's Mark 46	14
Old Ezra 7yr	24
Stagg [formerly Stagg Junior]	28
Weller 12yr	28
Whistle Pig Piggyback 6yr	18
Widow Jane 10yr	18
Woodford Reserve	13
Woodford Double Oak	16

... ALLOCATED — *2oz pour

E.H. Taylor Bottled-In-Bond Lim. Ed.	*90
Old Rip Van Winkle 10yr	*118
Pappy Van Winkle 12yr Lot B	*150
Pappy Van Winkle 20yr	*250
Pappy Van Winkle 23yr Family Rsv	*300
Stagg – George T. Stagg	*98
William Larue Weller CS	*105
Pappy Van Winkle 13yr Rye	*160
Thomas Handy Sazerac Rye	*85
WhistlePig Old World 12yr Rye	*55

WHISK<E>Y

RYE	*Angel's Envy Rye*	29
	Bulleit Rye	13
	Knob Creek Rye	15
	Macklowe Rye	30
	Rittenhouse Rye	10
	Sazerac Rye	14
	Still Austin The Artist Rye	14
	WhistlePig 10yr Rye	21
	Woodford Reserve Straight Rye	14
	Bernheim Wheat	12
	Woodford Straight Wheat	13
WHEAT	*Jack Daniel's [Tennessee]*	11
	Little Book Edition 2023 Release – {Chapter 7: In Retrospect}	60
OTHER AMERICAN	*The Macklowe Single Malt Gold Ed.*	82
	Crown Royal	11
	Pendleton Directors' Reserve 20yr	75
CANADIAN	*Jameson*	12
	Teeling Small Batch	12
	Teeling Single Grain	15
IRISH	*Tullamore Dew*	12
	Fuji Single Grain	24
	Hibiki Harmony	60
	Nikka Coffey	18
JAPANESE	*Sato Shiki 41yr*	187
	Suntory Toki	14
	Yamazaki 12yr	54

SCOTCH

BLENDED	*Chivas Regal 12yr*	13
	Dewar's White Label	11
	Johnnie Walker Black	15
	Johnnie Walker Blue	78
SINGLE MALT Unpeated	*Aberfeldy 12yr*	13
	Aberlour 12yr	17
	The Balvenie 12yr Doublewood	23
	The Balvenie 14yr Caribbean	27
	The Balvenie 16yr French Oak	62
	The Balvenie 21yr Portwood	117
	The Balvenie 40yr (½ oz)	325
	The Balvenie 40yr (1 oz)	600
	Bruichladdich Classic Laddie	18
	The Dalmore 12yr	19
	The Dalmore 15yr	33
	The Dalmore Cigar Malt	40
	Glenfiddich 12yr	15
	Glenfiddich 14yr Bourbon Barrel R.	18
	Glenfiddich 15yr Solera	24
	Glenfiddich 18yr	52
	Glenfiddich 23yr Grand Cru	100
	Glenfiddich 30yr	290
	The Glenlivet 12yr	15
	The Glenlivet Founder's Reserve	16
	The Glenlivet 15yr French Oak Rsv	24
	The Macallan 12yr Double Cask	26
	The Macallan 12yr Sherry Oak	29
	The Macallan Amber Meadow	31
	The Macallan 15yr Double Cask	50
	The Macallan 18yr Double Cask	108
	The Macallan 18yr Sherry Cask	115
SINGLE MALT Peated	*Ardbeg 10yr*	17
	Lagavulin 16yr	25
	Laphroaig 10yr	15
	Oban 14yr	31
	Talisker 10yr	24

AGAVE SPIRITS

TEQUILA	*Avion 44 Extra Añejo*	**49**
	Clase Azul Reposado	**55**
	Casa Del Sol Angel's Reserve	**44**
	Casamigos Blanco	**14**
	Casamigos Reposado	**16**
	Casamigos Añejo	**18**
	Don Julio Blanco	**14**
	Don Julio Reposado	**16**
	Don Julio Añejo	**18**
	Don Julio 1942 Añejo	**49**
	Fortaleza Blanco	**16**
	La Pulga Blanco	**12**
	La Pulga Reposado	**14**
	Lalo Blanco	**13**
	Patrón Silver	**14**
	Patrón Reposado	**16**
	Patrón Añejo	**18**
	Patrón Cristalino	**21**
	Patrón Gran Piedra	**115**
	Patrón Gran Burdeos	**140**
	Socorro Blanco	**11**
	Socorro Reposado	**13**
	Socorro Añejo	**15**
MEZCAL	*Del Maguey Vida*	**12**
	Dos Hombres	**15**
	Ilegal Joven	**12**
	Ilegal Reposado	**15**
	Xicaru Silver	**11**
	Xicaru Reposado	**13**
	Xicaru Añejo	**14**

SPIRITS

VODKA	*Belvedere*	12
	Chopin	12
	Grey Goose	12
	Ketel One	11
	Reyka	10
	Tito's	10
GIN	*Bombay Sapphire*	12
London Dry	*The Botanist Islay Dry*	13
	Fords	10
	Plymouth	12
	Tanqueray	12
GIN	*Aviation*	11
Modern &	*The Botanist Cask Aged 3yr*	19
New World	*Condesa Clásica*	10
	Hendrick's	13
	Monkey 47 Schwarzwald Dry	18
	Still Austin The Naturalist	10
	Zephyr [formerly Zephyr Blue]	12
RUM	*Captain Morgan [Spiced Rum]*	10
	Leblon [Cachaça]	10
	Malibu [Coconut Rum]	10
	Flor de Caña Extra Seco Blanco 4yr	10
	Flor de Caña Gran Reserva 7yr	13
	Flor de Caña 12yr	16
	Flor de Caña 18yr	20
	Flor de Caña 25yr	32

BEER

DRAFT

Shiner Bock	7
Manhattan Hoppenheimer IPA	8
Deep Ellum Dallas Blonde	7

CANS & BOTTLES

Michelob Ultra	6
Miller Lite	6
Modelo Especial	6
Yuengling Lager	6

NON-ALCOHOLIC

Upside Dawn Golden Ale	6
Run Wild IPA	6

ZERO-PROOF COCKTAILS

FREE SPIRIT — 0.00% ALC 12
Feragaia Alc Free Spirit, Thyme Syrup, Grapefruit Soda

VIRGIN CHAMPAGNE COCKTAIL — 0.00% ALC 10
Lyre's Classico N/A Sparkling Wine, Luxardo Cherry

UNFAZED BLUSH — 0.00% ALC 10
Lyre's Classico N/A Sparkling Wine, Strawberry, Lemon

ESPRESSO NO-TINI — 0.00% ALC 10
Lyre's Sugar Cane, Lyre's Coffee, Demerara, Espresso

THE PINK CRANE — 0.00% ALC 10
Lyre's Pink Lady, Q Tonic, Lime

BUBBLES BY THE GLASS — 6oz

Champagne	EPC—ÉPiCuriens – Brut NV✕ *Lush Yet Fresh*	**29**
Moscato {Sweet}	Villa Giada—Surì – Moscato d'Asti '24✕ ***Sweet!*** *Lightly Sparkling & Floral*	**19**
Rosé Prosecco	Poggio Costa—Brut **Rosé** Prosecco '24✕ ***Off-Dry!*** *Refreshing Richness*	**16**
Non-Alcoholic Rosé Sparkling	French Bloom—Brut **Rosé** 'NV✕ ***0.0% Non-Alcoholic!*** *Cherry fresh & floral*	**24**

WHITE BY THE GLASS — 6oz

Still Dry Rosé	Leos—Augusta, Provence **Rosé** '24✕ *Crisp Mineral & Creamy Apricot*	**19**
Chardonnay	Ron Rubin—Carneros, Sonoma '23✕ *Full & Buttery*	**19**
Chardonnay	Délice—Solutré-Pouilly Burgundy '24✕ *Rich yet Mineral*	**22**
Sauvignon Blanc	G&H Thirot—Sancerre '25 *Lemongrass Savory*	**23**
Pinot Grigio	Vigne Del Malina—Venezia Giulia '24✕ *Lush & Spiced*	**21**

An ✕ indicates the wines to which the Bar-Only Happy Hour's Tuesday Daily Special {Half-Off} applies.

We do not provide sample tastings.

Our standard pour is 6oz.

RED BY THE GLASS — 6 oz

Dornfelder {Sweet}	Villa Wolf—Pfalz, Germany '24 ✕ ***Sweet!*** *Soft & Refreshing*	**19**
Pinot Noir	Flâneur—Estate, Willamette '24 *Rich & Floral*	**22**
Nebbiolo	La Spinona—Langhe, Peidmont '23 ✕ *Svelte & Savory*	**23**
Malbec	Colomé—Estate, Salta, Argentina '23 ✕ *Plummy & Spicy*	**19**
Tempranillo	*****Urbina—Selección – Rioja, Spain '00 *Savory & Delicate*	**29**
Red Blend Merlot/Cab	Château Morin—Saint-Estèphe '18 *Firm Bordeaux Excellence*	**29**
Cabernet	John Sloat—Napa '23 ✕ *Bright, Satin, Tension*	**19**
Cab Blend	*****Rasa—The Strong Law, C.V. '22 ✕ *Full, Liqueured, Layered*	**28**
Cabernet	Silver Oak—Alexander Valley '22 *Bold yet Refined*	**44**
Cab Franc+	*****Arceno—Arcanum Super Tuscan '13 *Library Bliss from Italy!*	**63**

SOMM'S PREFERRED FLIGHT

Assorted	3oz each of three exceptional wines: *****Urbina—Selección – Rioja '00 *****Rasa—The Strong Law '22 *****Arceno—Arcanum '13	**59**

See our full wine list for expanded descriptions of our by-the-glass!

HALF-BOTTLES *(375 ml)*

Bubbles & White

Champagne: NV *Liébart-Régnier—Les Sols Bruns – Brut* ... (375ML) **79**

Champagne: M-14 *Telmont—Réserve – Brut* ..... (375ML) **94**

Sweet! *Champagne:* NV *L-Perrier—Harmony – Demi-Sec* .. (375ML) **96**

Champagne: NV *Veuve Clicquot—Yellow Label – Brut*..... (375ML) **97**

Champagne: NV *Billecart-Salmon—Le Réserve – Brut*..... (375ML) **99**

Champagne: NV *L-Lequart—Héritière – Extra Brut* ..... (375ML) **100**

Champagne: NV *Michel Turgy—BdB Réserve – GC Brut* .. (375ML) **119**

Rosé *Champagne:* NV *Barons de Rothschild—Brut* **Rosé**.. (375ML) **124**

Chardonnay: '22 *Ramey—Russian River Valley* ..... (375ML) **72**

Chardonnay: '19 *Domaine J. A. Ferret—Pouilly-Fuissé* ..... (375ML) **89**

Chardonnay: '23 *P. Bouzereau—Clos de la Croix Noire, M*.. (375ML) **143**

Chardonnay+: '23 *Gaja—Rossj-Bass, Langhe, Piedmont*.... (375ML) **153**

Chardonnay: '20 *Bouchard P&F—Genevrières 1er Cru, M* . (375ML) **220**

Sauvignon Blanc: '25 *Honig—Napa* ..... (375ML) **45**

Sweet! *Riesling*: '07 *Kesseler—R.B. Roseneck – Auslese*.... (375ML) **137**

Dry Sherry; *Palomino: Byass—Viña AB – 12y Amontillado*. (375ML) **49**

Medium Sherry; *Blend: Byass—Apóstoles – VORS 30y* ... (375ML) **170**

For our complete selection, please look to our full wine list.

HALF-BOTTLES *(375 ml)*

Red

Cabernet: '23 *The Vice—Baby Batch, Yountville, Napa* ..... (375ML) **83**
Cabernet: '21 *Dominus—Napanook, Napa* ..... (375ML) **151**
Cabernet: '11 *Cain—Cain Five, Spring Mountain, Napa* ..... (375ML) **191**
Cabernet: '13 *Hourglass—Estate, St. Helena, Napa* ..... (375ML) **293**
Cabernet: '17 *Heitz Cellar—Martha's, Oakville, Napa* ..... (375ML) **317**
Cabernet: '18 *Vérité—La Joie, Sonoma* ..... (375ML) **388**

Cabernet+: '20 *Château Ferrière—3ème GCC, Margaux* ..... (375ML) **130**
Cabernet+: '03 *Cht. Bahans Haut-Brion—Pessac-Léognan* .. (375ML) **193**

Merlot: '22 *Pride Mountain Vineyards—Napa & Sonoma* .. (375ML) **102**

Cab Franc+: '18 *Château Haut-Segottes—GC Saint-Émilion* (375ML) **92**
Cab Franc+: '22 *Gaja—Ca'Marcanda – Magari, Bolgheri* .. (375ML) **152**
Cab Franc+: '18 *Vérité—Le Désir, Sonoma* ..... (375ML) **408**

Blaufränkisch: '13 *Wallner—Eisenberg – Rsv., Burgenland* ... (375ML) **53**

Corvina+: '18 *Allegrini—Amarone – Valpolicella Classico* ... (375ML) **138**

GSM: '20 *Domaine Raspail-Ay—Gigondas, Rhône* ..... (375ML) **100**

Pinot Noir: '18 *Cristom—Marjorie, E-AH, Willamette* ..... (375ML) **128**
Pinot Noir: '20 *B. Père & Fils—Lavières 1er Cru, Burgundy* .. (375ML) **130**
Pinot Noir: '21 *Raphet—Cuvée Unique Clos-Vougeot GC* .... (375ML) **371**

HAPPY HOUR

BAR AREA ONLY

Mon - Fri, 4pm to 6pm

20% OFF ALL HORS D'OEUVRES, 'ON ICE', & APPETIZERS

DRAFTS 5
Hoppenheimer, Dallas Blonde, Shiner Bock

WELL SPIRITS 8
Bombay Sapphire Gin, Tito's Vodka,
Camarena Blanco Tequila, Flor De Caña Rum,
Evan Williams Whiskey

UN-LISTED HAPPY-HOUR-ONLY WINES 7
White, Red, Sweet Red, Rosé, Bubbles

CLASSIC COCKTAILS 10
– Only As Listed on the 'Classic Cocktails' Page –

BAR SPECIALS

BAR AREA ONLY

1984 STEAK FRITES MONDAYS
8oz Butcher's Cut Prime Steak with Skinny Fries & Au Poivre Sauce - ***4pm up 'till the kitchen closes!***
$19.84

UNCORKED TUESDAYS
Generous ***Half-Off*** *Selection as Indicated by an ✕ on Our Wines By-The-Glass -* ***4pm to 6pm!***

1984 WAGYU BURGER WEDNESDAYS
Enjoy our A5 Dry Aged Wagyu Burger Sharp Cheddar, Garlic Aioli, Lettuce, Tomato, B&B Pickles with Fries - ***4pm to 6pm!***
$19.84

TOP SHELF THURSDAYS
Half-Off *Any of Our 'Signature Cocktails' -* ***4pm to 6pm!***

OYSTERS & SPARKLES FRIDAYS
$2 *Raw Oysters*
$6 *Glass of Rosé Brut Prosecco*
$20 *Glass of EPC Brut Champagne*
- ***4pm to 6pm!***



For our complete wine selection, please look to our full wine list.