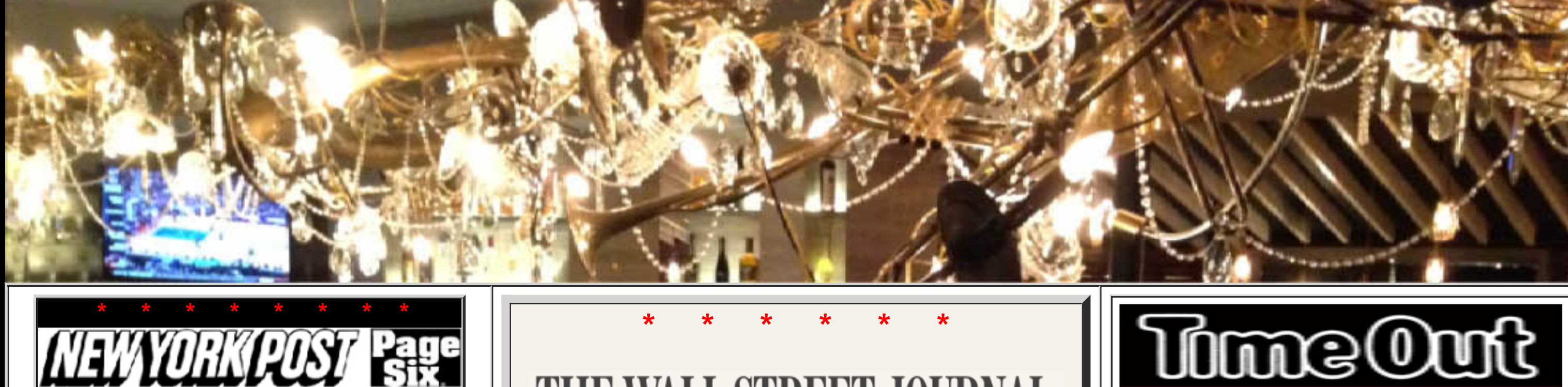


# DAKOTA BAR

Awards and rave reviews about Jennifer Klein, the creator of the 'Dakota Bar' and other venues.  
To directly contact Jennifer about her future venues and other business opportunities:  
Please email [Jennifer@TheDakotaBar.com](mailto:Jennifer@TheDakotaBar.com) or [Click here...](http://Click here...)



**NEW YORK POST** Page Six  
February 19, 2013

**"We Hear... That Upper West Siders are flocking to Jennifer Klein's beautiful new lounge, Dakota Bar, on 72nd and Columbus - just down the block from the famous building it is named after. Since quietly opening, it has become an instant hit..."**  
-- Emily Smith PAGE SIX

**Award Of Excellence**  
Wine Spectator Magazine  
2007, 2008, 2009, 2010

**Award of Distinction**  
Wine Enthusiast Magazine  
2008, 2009

**"Elegant, Raising the Bar. A Hit!"**  
Time Out 2007

**"Much needed, Adult."**  
Zagat 2008

**"RESTAURATEUR OF THE YEAR AWARD"**  
"Sophisticated, A Class Act"  
West Side Spirit 2007

**NYC Nightlife**  
SHECKY'S

March 3, 2013

**"Dakota Bar:** Though named after the nearby apartment building made famous as John Lennon's final stomping ground, the Dakota Bar is more fit for a modern socialite than a rock and roller. Frequented by tallored thirty-something women... its whimsical decor - featuring chandeliers fashioned out of brass instruments, warm cream color scheme, and upbeat music... Inviting in its interior. With over 150 wines, plus inventive wine-based cocktails and old-fashioned sugary concoctions such as the Pink Squirrel (creme de noyau, white creme de cacao, and light cream), the Dakota Bar's drink list is artfully chosen... sample the Dakota Bar's well-crafted creations."

**"No stranger to the Upper West Side, Jennifer Klein has lived on the same block for thirty-two years and describes the area as very community-driven, interesting, and educational. She has seen it change over the years and observes that the neighborhood lacks place for locals to socialize, relax and celebrate. People are always celebrating," Jennifer stated, and that's the niche that The Dakota Bar wants to fill on West 72nd Street and Columbus Avenue.**

**Though it boasts an extensive wine list, it's not just a wine bar (although it would put many so-called establishments to shame). The Dakota Bar also features classic cocktails with a twist and fresh ingredients, and the menu will soon expand to include wine-based cocktails as well. The Dakota Bar also offers a full menu to accompany your drink selection including artisanal cheeses from all over the world.**

**The world of wine is always changing; there are always new varieties of grapes from up-and-coming regions and climates. Tastes in other liquors are also in flux. Who would have imagined that chocolate-infused vodka would have existed notto Jennifer. Indeed, the Upper West Side is not immune to change either.**

**Jennifer feels people crave more fabulous places right here on the Upper West Side, and she has certainly provided this at her Dakota Bar. Once the weather starts getting better, you can expect the Dakota Bar to have open doors and outdoor seating for a great and relaxing experience."**

**Terrific Take Out!**  
by Fresh Origins  
May 22, 2014

**Open since Valentine's Day 2013, The Dakota Bar has been thriving in the Upper West Side ever since and the overall experience was one of the best for us in takeout in recent experience.**

**Owner Jennifer Klein and her husband, Todd, are both total peaches and we loved meeting the stellar husband and wife team, and it's clear they take beaucoup de pride in their labor of love, which is of course your dinner. The Dakota Bar is named after the Dakota building, and you may know them from Wine and Roses.**

**We began with the Arugula and Mixed Greens salad, above. The invisible angle of nutrition named Bloomberg who sits on Peachy's shoulder applauded at the party of avocado, pears, spiced walnuts, dried cranberries, red onions and crumbled bleu cheese in balsamic vinaigrette. They are detail-oriented here and remembered to put dressing on the side as we asked. Totally fresh, this salad was splendid and a laudable start.**

**For our main course we tried the Fettuccini which was accented with parmesan, asparagus and peas in a creamy white basil sauce served perfectly Al dente. Delicious! And, it's pink and green - a great color combination. Everything we ate was just as visually appealing as it was tasty.**

**Without a doubt our favorite of what we tried was the Shrimp Bruchetta. Chopped shrimp, avocado, tomato and fresh zucchini were simply shined their brilliance on a toasted baguette. We believe you will be wowed too.**

**The Dakota Bar is absolutely Terrific Takeout! We ordered it and can't wait to return. Judging from how popular it was when we popped in we advise the wise to make a reservation. And oh my goodness wait until you see the chandelier!**

**"Check Out the Menu!"**  
February 18, 2013

**"The Dakota Bar has opened on the corner of 72nd street and Columbus Avenue, and the cocktail lounge and restaurant appears to already be drawing some nice crowds. Its owned and run by Jennifer Klein, owner of Wine & Roses Bar. Klein is a popular hostess and a local who lives right down the block from the bar. Wine & Roses sometimes attracted celebrities when she ran the place.**

**Klein tells us the current menu will likely change in the coming weeks. The spot has a long wine list, and a full menu, with pasta bowls, salads, hors d'oeuvres and specialty sandwiches with ingredients like crispy shrimp.**

**BLACKBOOK**  
Editorial Review  
"Food is several steps above typical bar fare."  
March 1, 2013. Jennifer Klein, owner of Wine & Roses, drops a neighborhood cocktail lounge on Columbus. Bright green bar stools and a long chandelier provide some punch. Seasonal cocktails, craft beer, and a serviceable wine list."

## THE WALL STREET JOURNAL

March 28, 2013



**"Perhaps Yoko Will Stop In"**  
By V.L. Hendrickson

**"In the shadow of one of Manhattan's most iconic apartment buildings, the Dakota Bar is a comfortable and lively new addition to West 72nd Street.**

**Several area bars have closed over the years, said owner Jennifer Klein, with new higher-end retailers and restaurants moving in. Ms. Klein, who has lived across the street from the bar for 32 years, said "the neighborhood needed a place where locals could have a few lovely drinks, some food and good conversation."**

**The Dakota has an extensive wine list (Ms. Klein previously owned a wine bar). Classic cocktails dominate the drinks menu, with options such as the Portly Manhattan, with bourbon, Muscatel and bitters, and the Pimms Cup, with muddled cucumber, lemon and ginger ale.**

**Food options range from snacks like olive and parmesan cheese straws and seasoned eggplant frittes to salads and pasta dishes. The restaurant also has a large selection of cheeses to look for on something at the bar, there's nothing better than a beautiful presentation of cheese," said Ms. Klein.**

## NEW YORK MAGAZINE

### THE BARHOPPERS PLAYBOOK

**NAMES**  
The Dakota Bar  
The Upper West Side's

#### "MAIN ATTRACTION!"



**"More Than Just Wine Bars"**

**May 13, 2013 "...Food entrepreneur Jennifer's Klein's new restobar offers an extensive wine list, craft beer, and innovative seasonal cocktails, with an eclectic food menu featuring dishes from Spain to Switzerland and France to Italy..."**

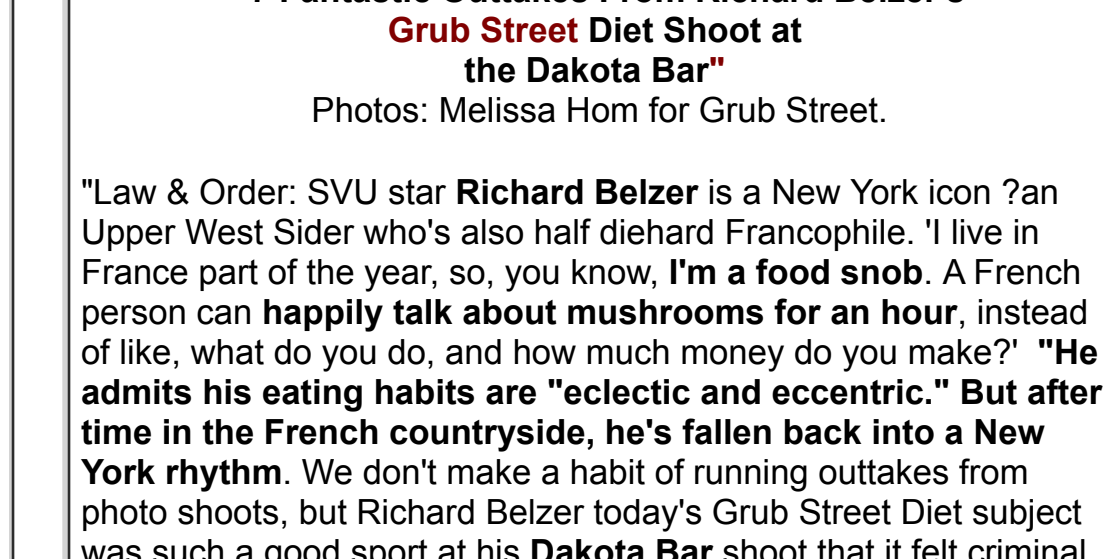
**November 27, 2013 "...The highlight of this Upper West Side spot is that it knows its vino, and it stocks an extensive selection..."**

## GRUB STREET

October 10, 2011: **"Former model and Wine & Roses drama magnet tries again. She was a Jordache Jeans model and co-owner of Wine & Roses. DNA Info reports that Jennifer Klein is opening a new bar and restaurant on the Upper West Side called Dakota Bar, named after a little oil rambler named the Dakota. (The bar is down the street. -- by Alyssa Shelasky"**

#### AND SUCCEEDS AGAIN!

**April 5, 2013: "Really, I am a neighborhood guy. I ate lunch at the Dakota Bar. It was a Cobb salad, with chicken, avocado, bacon, roasted peppers, hard-boiled eggs, and blue cheese."  
"It was Fantastic!" -- Richard Belzer**



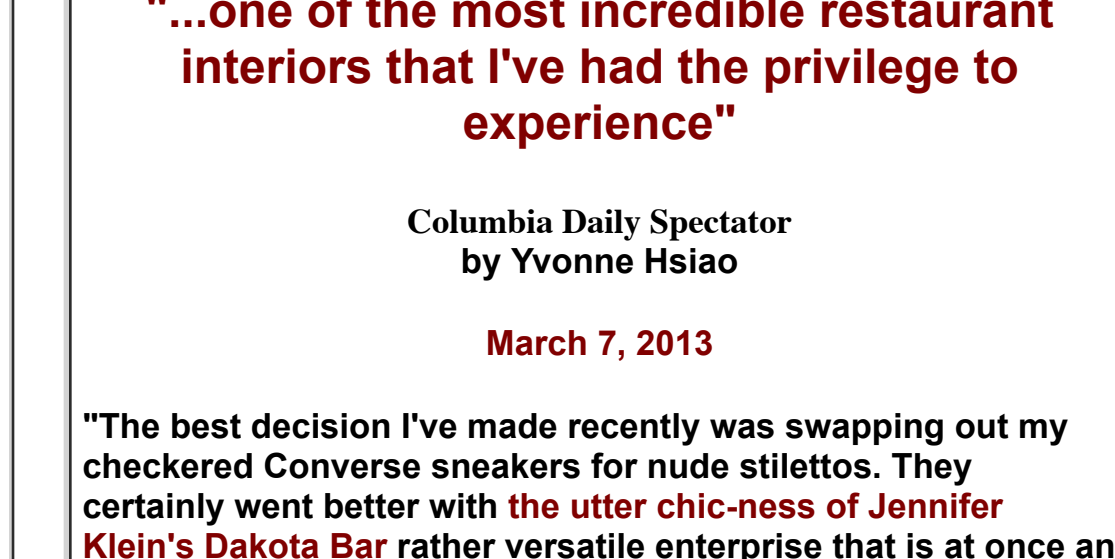
**"7 Fantastic Outtakes From Richard Belzer's Grub Street Diet Shoot at the Dakota Bar"  
Order: Melissa Horn for Grub Street**

**"Law & Order: SVU star Richard Belzer is a New York icon? An Upper West Sider who's also half diehard Francophile. I live in France part of the year, so, you know, I'm a food snob. A French person can happily talk about mushrooms for an hour instead of like, what you do, and how much money do you make?"**

**"He admits his eating habits are "eclectic and eccentric." But after time in the French countryside, he's fallen back into a New York rhythm. We don't make a habit of running outtakes from photo shoots, but Richard Belzer today's Grub Street Diet subject was such a good sport at his Dakota Bar shoot that it felt criminal to keep the pictures private: a pose that makes him a dead ringer for Disney's most famous cartoon restaurant critic, glibly knowing glances, and a strawberry that he enjoyed perhaps too much..."**

## COLUMBIA SPECTATOR

#### "...Worth the Ambiance"



**"...one of the most incredible restaurant interiors that I've had the privilege to experience"**

**Columbia Daily Spectator  
by Yvonne Hsiao  
March 7, 2013**

**"The best decision I've made recently was snapping out my checkered Converse sneakers for nude slippers. They certainly went better with the utter chic-ness of Jennifer Klein's Dakota Bar rather than the enterprise that is at once an upscale lounge, a restaurant, and an impressive wine bar. ...Dakota has earned its place on the Upper West Side with its beautiful brass instrument chandelier, sophisticated color scheme of dark and bold, and tendency to make a patron's wallet bleed..."**

**"As a cheese lover, I was pleased with the artisan cheese platter. First up was a piece of Romano, a hard cheese from the northern Netherlands with complex toffee-like notes. Then came the Spanish Zamorano with its nutty and sharp taste, which was juxtaposed against its delicate, melting texture. My favorite, though, would have to be the French Tomme Fermier, a smear-rimmed cheese with odd but delicious hints of chlorophyll and mushroom.**

**The entrees were decent in culinary terms, and great in the context in which they were served. The clean scent of arugula testified to its freshness, and its bitterness worked in favor of the crisp romaine. Permeated with fresh potatoes and water-lamed red onions, the salad had a slightly awkward, warm juxtaposition with the wild mushrooms and tender, but sodium-checked, duck breast. However, with the tangy and oddity citrusy goat cheese, this experimental dish was complex and satisfying.**

**The walnut and Gorgonzola ravioli, meanwhile, hovered on the verge of too indulgent. Walnuts already ooze palpable oil when chewed and when paired with such a rich Italian cheese, the sage could not undercut the richness of it all, even with its bright notes. General consensus around the table for the drinkers who accompanied me, though, was that the dish went well with the wine, which I didn't have.**

**Although not a drinker myself, it's easy to see the ramifications of having a wine connoisseur as the owner of Dakota. This place boasts over 150 types of wines, with call brands for white and red wine next to lesser-known creations and craft beer.**

**The Dakota Bar is a place to go for a splurge (think first date or birthday celebration), fully aware that essentially paying for its ambiance which is well worth it."**

**"In the food industry for over 25 years, Jennifer was one of the very first pioneers of small wine bars now flourishing throughout NYC. Jennifer was honored as "Restaurant of the Year" by the West Side Spirit in 2007; in 2008 and 2009 by Wine Enthusiast Magazine for operating Wine and Roses "One of the nation's most wine-friendly restaurants" and from 2005 to 2010 received "Wine Spectator Magazine Awards." Jennifer created the concept for "The Dakota Bar" in 2010 opening with love on Valentines Day 2013."**

**To contact Jennifer directly about future venues and business opportunities please click here or email:  
email: [Jennifer@TheDakotaBar.com](mailto:Jennifer@TheDakotaBar.com)**

**For reservations and all other inquires please go to [thedakotabar.nyc](http://thedakotabar.nyc)**

**"Still Raising the Bar - After All These Years!"**  
JORDACHE COMMERCIAL

**FOR MORE REVIEWS ABOUT JENNIFER AND HER VENUES PLEASE CLICK HERE**

## Time Out New York

December 2013



**Corner of Columbus Avenue and West 72nd Street**

**"Neighborhood native Jennifer Klein is behind this funky bar... Thirsty wines by the glass feature old-world countries (France, Italy, Spain), and there is an extensive bottle list with more than 150 selections. For a boozier sip, try a red-wine-based tipple, or a cocktail like the Who's Your Daddy, which combines vodka and Sugar Daddy's caramel. Nibble on cheese and charcuterie, a club sandwich or walnut-gorgonzola ravioli at one of the multicolored banquettes, illuminated by a 25-foot-long chandelier made from brass instruments." - Time Out Magazine**

## thirsty|NYC

**"Thirsty Loves: Dakota Bar"**



**December 19, 2013**

**"Let's face it: when we think of the Upper West Side, we think of the Upper West Side. It's the go-to spot for exciting nights out. Sure, there have always been some places to go for a great meal and cocktails but it's always been more of a family-land with limited options at least, to us.**

**That's all changing now. Downtown darlings RedFarm and The Smith have opened up shop uptown and there are more and more cool spots cropping up around the hood. But we have a new favorite: Dakota Bar.**

**Opened earlier this year by Jennifer Klein, Dakota Bar is a fun and energetic bar slash restaurant, serving up some tasty cocktails and fantastic food located on the prime corner of Columbus and 72nd Street. Invoking the vibe of a trendy downtown cocktail lounge, Dakota Bar has the requisite dark lighting and flickering candles, good-looking and friendly staff and comfortable seating at the wrap-around bar and high-top tables.**

**Aside from having a great energy, Dakota Bar offers an extensive wine list and really solid cocktails, including the UWS Negroni and the bourbon-based Portly Manhattan?two of the drinks we sampled and loved.**

**As for the food, there is a solid selection of appetizers, salads, pizzas and pastas to sample. The bite-size Mini Empanadas with black beans, Santa Fe chili and cheese and Eggplant Fries were delicious while the Arugula and Mixed Greens with pear, avocado, dried cranberries and crumbled bleu cheese is the perfect blend of flavors for a lighter meal.**

**The selections of pizza include a classic Marguerite, a Grippo and Asparagus and a Sausage and Fennel with jalapeno which was highly recommended by the sharp and helpful server. Looking for something heartier? Dakota Bar has a handful of pasta bowls like the Mushroom Stuffed Rigatoni, Fusilli with cannellini beans and broccoli pesto and Walnut and Gorgonzola.**

**Now, with the opening of Dakota Bar, Upper West Siders no longer have to trek downtown for an exciting night out."**

**-CHLOE BURNS | Bars in NYC**

## Google

March 27, 2013  
**Atmosphere Excellent - Decor Excellent - Service Excellent**



**"At present, the new bar in the area. A famous name echoing a famous landmark. Totally sophisticated atmosphere, even glamorous, and a welcome presence on the Upper West Side. Love it!"**  
-- Frances Appar

## THE PHILIPPS CLUB

November 19, 2013

**"Accomplished restaurateur and wine pioneer Jennifer Klein celebrates the Upper West Side's magic with this romantic spot featuring eclectic bites, a stellar wine list, and creative cocktails (try the Love Plot) Number Wine featuring Bulldog Gin, Prosecco, jasmine essence, lemon juice and sugar, served in a flute."**

## DNAinfo.com New York neighborhood news

**"Dakota Bar Offering SHOT of NOSTALGIA to UWS Bar Scene"**  
by Emily Frost  
January 30, 2013

**UPPER WEST SIDE "With a massive marble bar, swiveling chairs, chandeliers adorned with musical instruments and retro cocktails, the Dakota Bar is looking to help revive the bar scene on the Upper West Side."**

**The bar - at 72nd Street and Columbus Avenue and owned by former model and Wine and Roses founder Jennifer Klein - will have its grand opening on Valentine's Day following a year of renovations.**

**"We felt this corner needed something something whimsical," said Jennifer Klein. "There are so few places to connect and smile and meet your neighbors."**

**The 1,200-square-foot restaurant fits 100 people and Klein said, "everywhere you sit, you can see out the windows." The bar has a wall of south and west facing windows that will showcase the sunset and can be opened in the summertime, she said.**

**A glamour shot of Klein from her modeling days and dark tables add to the bar's grown-up feel in the family-friendly neighborhood.**

**To add to the atmosphere, which features large green bar chairs and maroon swivel chairs, the bar will "play great funky music from every era," she said.**

**Though the Dakota Bar is surrounded by popular restaurants, Klein said the bar's emphasis is on drinks menu. "We're not a restaurant," she said. "We're a bar first."**

**However, the food on offer will come in big portions. The menu includes: 10 salads, 10 pastas, 10 really big sandwiches, Charcuterie, pates, and cheese boards with three to 12 cheeses."**

**"We want to fill everybody up," she said."**

## DNAinfo.com New York neighborhood news

**Upper West Side's Nightlife Scene Heats Up**  
by Emily Frost  
March 10, 2013

**UPPER WEST SIDE "Upper West Siders have long known that if they want a good drink and a hopping nightlife scene free of college students and sports bars, they'd have to head below 90th Street. All that's changing now, as restaurateurs heat up the after-hours scene uptown, offering nightlife options upscale enough to complement their food menus. Owners are recognizing that there's demand for spaces where patrons can stop in for a pre-theater drink, sit down for a formal dinner, enjoy a few rounds of cocktails or celebrate a Saturday night in style. ...Jennifer Klein, who opened The Dakota Bar, said she'd also noticed the changes and wanted to be part of the fun. In April, Klein will debut a "punch brunch" with several different sandwiches alongside a full brunch menu. Klein said she and her husband, Todd, who live a block away, have always had a fascination with the Dakota, and decided to name the bar after the legendary building."**

**...Owner Jennifer Klein saw a need for a sophisticated bar along Columbus Avenue that mixed nostalgia with bold, modern colors and decor to create a new after-hours place people would seek out. The Dakota Bar has a sizable wine selection, but with "hopping music and nostalgic cocktails, Klein was aiming to create a fun, lively bar.**

**The Dakota Bar seats about 100 people and will serve food in large portions, said Klein, who added that seeing a lot of "cool retail stores" on the avenue signaled to her that it was time for the dining scene to catch up.**