

dawson's

S T E A K H O U S E

CAPITOL HOUR

*Only Available From Tuesday - Thursday
4:00 PM – 5:00 PM*

The Cheese Plate

Marin Triple Cream Brie, Laura Chenel Goat Cheese
Point Reyes Blue, Fiscallini Cheddar, Grapes
House Made Chutney, Pecans, Sourdough Crostini

14

Chef's Charcuterie Plate

Molinari Salami Toscano, Molinari Hot Coppa
Aged San Daniele Ham, Grainy Mustard
Pickled Peppers, Olives, Sourdough Crostini

15

Chips & Salsa

Corn Tortilla Chips, House Made Salsa

5

Green Chickpea Hummus

Pita Chips, Cucumbers, Sweet Peppers, Celery

7

Spicy Smoked Chicken Wings

House Buffalo Sauce, Blue Cheese
Celery

14

Cali Fish Tacos

Beer Battered Fish, Flour Tortillas, Cabbage, Lime
Mexican Crema, Tortilla Chips & Tomato Salsa

12

Carne Asada Tacos

Marinated Grilled Flank Steak, Corn Tortillas
Lime, Shredded Cabbage, Tomatillo Salsa

12

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CAPITOL HOUR

The Jägerita

Jägermeister, Cointreau, Hand Pressed Lime
Agave, Dawson's House Blended Bitters

Created by Mixologist, Mason Maxwell

12

The Infante

Concierge Tequila Blanco, Hand Pressed Lime
Giffard Orgeat, Orange Blossom, Nutmeg

Smooth. Notes of Almonds and Spice. Finishes Florally.

12

The Aviation

Tanqueray, Hand Pressed Lemon
Luxardo Maraschino Liqueur, Crème de Violette

Floral & Herbaceous. Balanced Cocktail

12

Blood & Sand

Glenfidich 12 Year, Carpano Antica
Cherry Herring, Orange Juice

*Allegedly Designed in Tribute to the 1922 Film
Starring Rudolph Valentino*

12

Dante's Garibaldi

Campari, "Fluffy" Orange Juice

*In Homage to Naren Young's Iconic Creation.
Dante, New York City*

12

The California Negroni

Sipsmith, Capano Antica, Aperol
Hand Pressed Lemon & Lime
Angostura Orange Bitters

*An Introduction to Negronis.
Celebrates California Flavors.*

12