

dawson's

S T E A K H O U S E

A SACRAMENTO INSTITUTION

Established in 1988 and located in the heart of downtown Sacramento, Dawson's Steakhouse has been a local favorite for over a quarter of a century and considered one of the best restaurants in Sacramento. Dawson's serves farm-to-fork cuisine sourced locally and seasonally to reflect the richness of the Sacramento Valley. From fresh seafood to California grass-fed beef, Dawson's Steakhouse offers a contemporary twist of steakhouse classics and some bold originals. Enjoy fresh, local food, craft cocktails and exceptional service for an unforgettable dining experience at our landmark, AAA Four Diamond Sacramento restaurant.

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S T E A K H O U S E

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CRAFT COCKTAILS

*Artisanal.
Handcrafted.
Contemporary.*

- Pimm's Cup #91** 17
Pimm's No. 1, Lazzaroni Lemoncello, Giffard Abricot du Roussillon
Hand Pressed Lemon, Muddled Mint, Raspberry & Strawberry Preserves
Fever Tree Sicilian Lemonade
A British Fruit Punch with Bittersweet Flavors.
- Champagne Fizz** 18
Saint Germain Elderflower, Pierre Sparr Crémant D'Alsace Brut Rosé
Fever Tree Club Soda, Muddled Fresh Limes & Mint
Light, Effervescent, and Full of Floral Notes.
- The Itza** 17
Bacardi Superior, Goslings Dark, Giffard Banane du Brasil, Hand Pressed Lime
St. Elizabeth's Allspice Dram, Cinnamon, Angostura Bitters
Bartender's Favorite. Smoky. Sweet. Spice with a Little Acidity. Perfect.
- Swooning Miller** 17
Laird's Straight Apple, Tippleman's Barrel Aged Maple Syrup
Stella Artois, Hand Pressed Lemon, Angostura Bitters
The Crowd Favorite. Balanced Sweet, Bitter, and Tart Notes with Effervescence.
- The Montgomery** 17
Royal Dock Navy, Campari, Cocchi Vermouth di Torino, Egg Whites
Hand Pressed Lemon, Orange Blossom Water
Our Newest Iteration of the Classic Negroni Cocktail.
- Year of the Wood Dragon** 17
10 Year Laphroaig, Sandeman Character Sherry, Giffard Grenadine
Tippleman's Barrel Aged Smoked Maple Syrup, Angostura
*Imagine if a Dragon Burnt Down Some Woodlands Full of Wild Berries.
Tastes of a Campfire with Hints of Pomegranate & Cherries. Celebrate 2024!*
- Figure of Speech** 17
Hennessy V.S., Demerara, Mint, Hand Pressed Lime, Fig Puree
If Adults Could Drink Their Fig Newtons.
- The Lazza-Rye** 17
Michter's Rye, Lazzaroni Amaretto, Aperol, Pineapple
Hand Pressed Lemon, Dawson's House Blended Bitters
Bittersweet, Tiki-Inspired, Smooth with a Nutty Finish.

CLASSIC COCKTAILS

Storied.

Foundational.

Established.

- The Dutchman's Mule** 17
Ketel One, Fever Tree Ginger Beer, Hand Pressed Lime
House Infused Ginger & Lemon Thyme Syrup
Herbaceous and Fragrant of Ginger.
- Dawson's Manhattan** 17
Whistle Pig 6 Year "Piggy Back", Carpano Antica Formula
Cocchi Vermouth di Torino, Angostura Orange Bitters
Stirred, Not Shaken. Served over Ice.
- Dawson's Old Fashioned** 17
Woodfords Reserve, Demerara, Angostura Orange Bitters
Classic Formula, Not Muddled with Fruit.
- The King's Aviation** 19
Passionfruit Infused Wood Smoked Empress Indigo, Luxardo Maraschino
Rothman & Winter Crème de Violette, Hand Pressed Lemon
Served in a Glass Cloche with Smoke. Incredibly Ornate and Balanced.
- The Infante** 17
Don Julio Blanco, Giffard Orgreat, Hand Pressed Lime, Grated Nutmeg
Orange Blossom Water
Unexpected Blend of Almonds & Tequila. Modern Variation on a Margarita.
- Corpse Reviver** 17
Tanqueray, Cointreau, Lillet Blanc, Hand Pressed Lemon
Enough to Wake the Dead.
- Espresso Martini** 17
Ketel One, Espresso, Kahlua, Frangelico
We Burned Through an Entire Bottle of Ketel One Perfecting the Recipe.
- Bee's Knees** 17
Tanqueray Ten, Hand Pressed Lemon, Honey, Egg Whites
Scrappy's Lavender Bitters
Floral and Herbaceous with Sweet & Citric Notes.
- The Pomsky** 17
Maker's Mark, Hand Pressed Lemon, Pomegranate, Egg Whites
Variation of a New York Sour.
- Mai Tai** 18
Bacardi Superior, Myer's Dark, St. Elizabeth Allspice Dram
Hand Pressed Lime, Giffard Orgeat, Angostura Bitters
Sweet but Boozy. Homage to the Classic Don the Beachcomber Iteration.

MOCKTAILS

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The Maxwell 15

Seedlip Notas de Agave, Pineapple Juice, Orange Juice
Pomegranate Juice, Egg Whites, Orgeat

Tiki Pineapple Rum Punch Inspired Mocktail.

Avery Without Parker 15

Coconut Cream, Small Hands Passionfruit, Grapefruit Juice
Lime Juice, Cranberry Juice

Tastes like an Adult Creamsicle. Variation of the Avery Parker Cocktail.

La Boda Rojo 15

Seedlip Notas de Agave, Cinnamon, Fig Puree, Giffard Grenadine
Orange Blossom Water, Egg Whites

Recreating a Virgin Sangria / Spiced or Mulled Wine.

LOW ABV COCKTAILS

*Artisanal.
Handcrafted.
Contemporary.*

Dante's Garibaldi 15

Campari, "Fluffy" Orange Juice

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

The French Method 15

Lillet Blanc, Fever Tree Tonic, Sliced Cucumbers.

*Made in Podensac, France. Crisp and Refreshing.
Beautiful White Wine Based Aperitif.*

The Italian Method 15

Cocchi Americano Rosa, Fever Tree Club Soda, Hand Pressed Lemon.

Bright with Fruity Red Wine Flavors. Gently Bittersweet.

Aperol Spritz 15

Aperol, Segura Viduas Sparkling, Fever Tree Club Soda, Orange Slices

The Classic Way to Start Off a Meal.

BEERS

DRAUGHT

Rotating Local Craft Beer A	16oz	10
Rotating Seasonal Sierra Nevada	16oz	10
Stella Artois	16oz	10

BOTTLED DOMESTIC

Blue Moon	12oz	9
Bud Light	12oz	8
Budweiser	12oz	8
Coors Light	12oz	8
Lagunitas	12oz	9
Michelob Ultra	12oz	8
Miller Lite	12oz	8
Sam's 76	12oz	9
Sierra Nevada Pale Ale	12oz	9
Trumer Pilsner	12oz	10

BOTTLED IMPORTS

Corona	12oz	9
Guinness	12oz	9
Heineken	12oz	9

CALIFORNIA CRAFT CANS

Calicraft, "Cool Kidz", IPA	12oz	10
Crooked Lane, Rotating Selections	16oz	12
Device, "Kid Casual", Blonde Ale	12oz	12
New Glory, "Ubahdank", IPA	12oz	10
Oak Park Brewing, "Mystic Cloud", Hazy IPA	16oz	12
Track 7 Panic West Coast IPA	12oz	10

CIDER

Two Rivers Apple Cider	16oz	9
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NON-ALCOHOLIC BEER

Heineken Zero	12oz	9
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WINE BY THE GLASS

3oz 5oz 8oz

CHAMPAGNE & SPARKLING

Segura Vidas , Blend, “Brut Reserva”, Cava	15	
Flor , Prosecco, Veneto, Italy	13	
Pierre Sparr , Pinot Noir, “Brut Rosé”, Alsace, France	17	
Roederer Estate , Blend, “Brut”, Anderson Valley	18	

WHITE & ROSE

Chateau d’Esclans , Rosé, “Whispering Angel”, Provence	17	24
Seaglass , Riesling, Central Coast	13	19
Brassfield , Pinot Gris, High Valley	11	16
Swanson , Pinot Grigio, San Benito	16	22
Matanzas Creek , Sauvignon Blanc, Sonoma	12	18
Duckhorn , Sauvignon Blanc, Napa	18	26
Newton , Chardonnay, “Skyside”, Sonoma	13	19
MacRostie , Chardonnay, Sonoma Coast	17	24
Ca’Momi , Chardonnay, Napa	18	26
Groth , “Hillview Vineyard”, Chardonnay, Oakville, Napa	20	29

REDS

Cline , Pinot Noir, Sonoma Coast	11	16
Rancho Sisquoc , Pinot Noir, Santa Barbara	16	22
Belle Glos , Pinot Noir, “Dairyman”, Russian River	21	30
Kunde , Merlot, Sonoma	15	21
Brady , Cabernet Franc, Paso Robles	15	21
Melville , Syrah, “Verna’s Vineyard”, Santa Barbara	19	27
Foppiano Vineyards , Petite Sirah, Russian River	15	21
Dough , Cabernet Sauvignon, North Coast	15	21
Marietta , Cabernet Sauvignon, “Armé”, North Coast	18	26
Purlieu , Cabernet Sauvignon, “Le Pich” Napa	20	32
Faust , Cabernet Sauvignon, Napa	26	37
Silver Oak , Cabernet Sauvignon, Alexander Valley	40	57
Cold Spring , Cinsault, “Swansborough”, El Dorado	17	24
Seghesio , Zinfandel, Sonoma	15	21
Atlas Peak , American Super Tuscan, Napa	18	26
Stag’s Leap , Red Blend, “Hands of Time”, Napa	26	37

DESSERTS

Château Laribotte , Bordeaux Blend, Sauternes	8	12	19
Arbe Garbe , Malvasia Bianca, “Malvasie”, Sonoma	10	15	24

VODKA

Absolut	12
Absolut Elyx	15
Belvedere	16
Chopin	13
Grey Goose	15
Ketel One	12
Stolichnaya	13
Tito's	13

GIN

Beefeater	12
Bombay	11
Bombay Sapphire	13
Hayman's Old Tom	12
Hendrick's	15
Monkey 47	16
Nolet's	14
Plymouth	13
Royal Dock Gin	11
Sipsmith	14
St. George Terroir	13
Tanqueray	13
Tanqueray Ten	14

RUM

Bacardi Superior	12
Captain Morgan	12
Myer's Dark	13
Papa's Pilar	11
Scarlet Ibis	12
Smith & Cross	11
Zaya Gran Reserva	13

**Prices are reflective on a 1.5oz pour. Upgrade your drink to a 2 oz Rocks/Neat pour or 3 oz Martini/Manhattan pour for an additional charge.*

TEQUILA & MEZCAL

Blanco/Plata *“White/Silver”*

Casa Dragones Blanco	18
Casa Noble Blanco	15
Codigo 1530 Rosa Blanco	15
Don Julio Blanco	13
Patrón Blanco	14

Reposado *“Rested”*

Casamigos Reposado	16
Don Julio Reposado	14
Patrón Reposado	15

Añejo *“Aged”*

Casa Dragones Añejo	35
Don Julio 1942	42
Don Julio Añejo	15
Komos Cristalino Añejo	22
Patron Añejo	16

Mezcal

Del Maguey Vida	13
Montelobos Espadin	14

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WHISKEY

Blended American

Seagram's 7	10
Jack Daniel's	13

American Rye

Bulleit Rye	13
Michter's Kentucky Straight Rye	15
Old Overholt	10
Piggyback, Whistle Pig	14
Whistle Pig	18

Bourbon

Basil Hayden's	14
Blanton's	30
Booker's	20
Bulleit	13
Elijah Craig	13
Maker's Mark	13
Michter's Kentucky Straight Bourbon	15
Woodford Reserve	14

Japanese

Suntory Toki	13
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Irish

Jameson	15
Jameson 18 Year	30
Red Breast 12 Year	16
Red Breast 15 Year	35

Canadian

Crown Royal	14
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SCOTCH

Blended

Chivas Regal	14
Johnnie Walker Red	13
Johnnie Walker Black	15
Johnnie Walker Blue	45

Blended Malt

Monkey Shoulder	13
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Single Malt

Oban 14 Year	19
Macallan 12 Year	22
Macallan 15 Year	25
Macallan 18 Year	75
Macallan Rare Cask	65
Dalmore 12 Year	16
Dalwhinnie 15 Year	15
Glengoyne 10 Year	13
Glenmorangie 10 Year	13
Glenmorangie 18 Year	25
Springbank 10 Year	15
Kilkerran	15
Bowmore 12 Year	13
Lagavulin 16 Year	25
Laphroaig 10 Year	16
Glenfiddich 12 Year	14
Glenfiddich 18 Year	25
Glenlivet 12 Year	15
Glenlivet 18 Year	25
Talisker 10 Year	16
Highland Park 12 Year	15
Glenkinchie 10 Year	15

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COGNAC & BRANDY

Courvoisier VS	14
Courvoisier VSOP	15
Germain – Robin XO	20
Hennessy VS	15
Hennessy Privilege	20
Hennessy XO	45
Laird's Applejack 86	11
Laird's Straight Apple Brandy	16
Louis XIII	450
Remy Martin VSOP	16
Remy Martin XO	45

PORT & SHERRY

Sandeman Character Medium Dry	12
Sandeman Founders Reserve	13
Ficklin Old Vine Tinta Port	14
Ficklin 10 Year Tawny	13
Graham's Six Grapes	13
Dow's Ruby Porto	12
Taylor Fladgate LBV	13
Taylor Fladgate 20 Year Tawny	16
Fonseca 20 Year Tawny	20

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