

**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.

# dawson's

S T E A K H O U S E

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## CRAFT COCKTAILS

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*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.*

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## CLASSIC COCKTAILS

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*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.*

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## MOCKTAILS

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*Artisanal.  
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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.*

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## LOW ABV COCKTAILS

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*Artisanal.  
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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.*

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## BEERS

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### DRAUGHT

Rotating Local Craft Beer A	16oz	<b>10</b>
Rotating Seasonal Sierra Nevada	16oz	<b>10</b>
Stella Artois	16oz	<b>10</b>

### BOTTLED DOMESTIC

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

### BOTTLED IMPORTS

Corona	12oz	<b>9</b>
Guinness	12oz	<b>9</b>
Heineken	12oz	<b>9</b>

### CALIFORNIA CRAFT CANS

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

### CIDER

Two Rivers Apple Cider	16oz	<b>9</b>
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### NON-ALCOHOLIC BEER

Heineken Zero	12oz	<b>9</b>
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## WINE BY THE GLASS

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**3oz 5oz 8oz**

### CHAMPAGNE & SPARKLING

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

### WHITE & ROSE

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

### REDS

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

### DESSERTS

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



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## VODKA

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

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## GIN

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

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## RUM

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<b>Bacardi Superior</b>	12
<b>Captain Morgan</b>	12
<b>Myer's Dark</b>	13
<b>Papa's Pilar</b>	11
<b>Scarlet Ibis</b>	12
<b>Smith &amp; Cross</b>	11
<b>Zaya Gran Reserva</b>	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.*

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## TEQUILA & MEZCAL

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### Blanco/Plata *“White/Silver”*

<b>Casa Dragones Blanco</b>	18
<b>Casa Noble Blanco</b>	15
<b>Codigo 1530 Rosa Blanco</b>	15
<b>Don Julio Blanco</b>	13
<b>Patrón Blanco</b>	14

### Reposado *“Rested”*

<b>Casamigos Reposado</b>	16
<b>Don Julio Reposado</b>	14
<b>Patrón Reposado</b>	15

### Añejo *“Aged”*

<b>Casa Dragones Añejo</b>	35
<b>Don Julio 1942</b>	42
<b>Don Julio Añejo</b>	15
<b>Komos Cristalino Añejo</b>	22
<b>Patron Añejo</b>	16

### Mezcal

<b>Del Maguey Vida</b>	13
<b>Montelobos Espadin</b>	14

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## WHISKEY

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### Blended American

<b>Seagram's 7</b>	10
<b>Jack Daniel's</b>	13

### American Rye

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

### Bourbon

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

### Japanese

<b>Suntory Toki</b>	13
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### Irish

<b>Jameson</b>	15
<b>Jameson 18 Year</b>	30
<b>Red Breast 12 Year</b>	16
<b>Red Breast 15 Year</b>	35

### Canadian

<b>Crown Royal</b>	14
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## SCOTCH

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### Blended

<b>Chivas Regal</b>	14
<b>Johnnie Walker Red</b>	13
<b>Johnnie Walker Black</b>	15
<b>Johnnie Walker Blue</b>	45

### Blended Malt

<b>Monkey Shoulder</b>	13
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### Single Malt

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

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## COGNAC & BRANDY

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

### PORT & SHERRY

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

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