

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

CLASSIC COCKTAILS

Storied.

Foundational.

Established.

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

MOCKTAILS

*Artisanal.
Handcrafted.
Contemporary.*

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.

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 Local Craft Beer B	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
Athletic Brewing	12oz	9

WINE BY THE GLASS

	3oz	5oz	8oz
CHAMPAGE & SPARKLING			
Flor , Prosecco, Veneto, Italy		13	
Pierre Sparr , Pinot Noir, “Brut Rosé”, Alsace, France		17	
Scharffenberger , Blend, “Brut”, Anderson Valley		16	
WHITE & ROSE			
Chateau d’Esclans , Rosé, “Whispering Angel”, Provence	17	24	
Seaglass , Riesling, Central Coast	13	19	
Brassfield , Pinot Gris, High Valley	13	19	
Terra d’Oro , Pinot Grigio, Clarksburg	12	18	
St. Suprey , Sauvignon Blanc, North Coast	14	20	
Cadre , Sauvignon Blanc, Edna Valley	17	24	
MacRostie , Chardonnay, Sonoma Coast	17	24	
Stags’ Leap Winery , Chardonnay, Napa Valley	19	27	
REDS			
Shug , Pinot Noir, Sonoma Coast	12	18	
Belle Gros , Pinot Noir, “Dairyman”, Russian River	21	30	
Brady , Cabernet Franc, Paso Robles	15	21	
Cline , Syrah, Sonoma County	16	25	
Foppiano Vineyards , Petite Sirah, Russian River	16	25	
Architect , Cabernet Sauvignon, Alexander Valley	16	25	
Purlieu , Cabernet Sauvignon, “Le Pich” Napa	22	35	
Inkblot , Petite Verdot, Lodi	17	24	
Seghesio , Zinfandel, Sonoma	15	21	
Atlas Peak , American Super Tuscan, Napa	18	26	
Tinto Rey , Tempranillo, Dunnigan Hills	13	19	
DESSERTS			
Château Laribotte , Bordeaux Blend, Sauternes	8	12	19
Arbe Garbe , Malvasia Bianca, “Malvasie”, Sonoma	10	15	24

VODKA

Belvedere	16
Chopin	13.50
Grey Goose	16
Ketel One	12.50
Stolichnaya	13.50
Tito's	13.50

GIN

Beefeater	12.50
Bombay	11.50
Bombay Sapphire	13.50
Hayman's Old Tom	12.50
Hendrick's	16
Monkey 47	17
Nolet's	14.50
Plymouth	13.50
Royal Dock Gin	11.50
Sipsmith	14.50
St. George Terroir	13.50
Tanqueray	13.50
Tanqueray Ten	14.50

RUM

Bacardi Superior	12.50
Captain Morgan	12.50
Myer's Dark	13.50
Scarlet Ibis	12.50
Smith & Cross	11.50
Zaya Gran Reserva	13.50

**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	19
Casa Noble Blanco	16
Codigo 1530 Rosa Blanco	16
Don Julio Blanco	13.50
Patrón Blanco	14.50

Reposado *“Rested”*

Casamigos Reposado	17
Don Julio Reposado	14.50
Patrón Reposado	16

Añejo *“Aged”*

Casa Dragones Añejo	37
Don Julio 1942	44
Don Julio Añejo	16
Patron Añejo	17
Maestro Dobel	16

Mezcal

Del Maguey Vida	13.50
Montelobos Espadin	14.50
Dos Hombres	16

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WHISKEY

Blended American

Seagram's 7	10.50
Jack Daniel's	13.50

American Rye

Bulleit Rye	13.50
Michter's Kentucky Straight Rye	16
Old Overholt	10.50
Piggyback, Whistle Pig 6 Year	14.50
Whistle Pig 10 Year	19

Bourbon

Angel's Envy	14.50
Basil Hayden's	14.50
Booker's	21
Buffalo Trace	13.50
Bulleit	13.50
Maker's Mark	13.50
Michter's Kentucky Straight Bourbon	16
Woodford Reserve	14.50

Japanese

Suntory Toki	13.50
Hibiki Harmony	21

Irish

Jameson	16
Jameson 18 Year	31.50
Red Breast 12 Year	17
Red Breast 15 Year	37

Canadian

Crown Royal	14.50
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SCOTCH

Blended

Chivas Regal	14.50
Johnnie Walker Red	13.50
Johnnie Walker Black	16
Johnnie Walker Blue	47.50

Blended Malt

Monkey Shoulder	13.50
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Single Malt

Bowmore 12 Year	13.50
Dalmore 12 Year	17
Dalwhinnie 15 Year	16
Glenfiddich 12 Year	14.50
Glenfiddich 18 Year	26.50
Glengoyne 10 Year	13.50
Glenkinchie 10 Year	18
Glenlivet 12 Year	16
Glenlivet 18 Year	26.50
Glenmorangie 10 Year	13.50
Glenmorangie 18 Year	26.50
Highland Park 12 Year	16
Kilkerran 12 Year	16
Lagavulin 16 Year	26.50
Laphroaig 10 Year	17
Macallan 12 Year	23
Macallan 15 Year	26.50
Macallan 18 Year	79
Macallan Rare Cask	68.50
Oban 14 Year	20
Springbank 10 Year	16
Talisker 10 Year	17

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COGNAC & BRANDY

Courvoisier VS	14.50
Courvoisier VSOP	16
Germain – Robin XO	21
Hennessy VS	16
Hennessy VSOP	21
Hennessy XO	47.50
Laird's Applejack 86	11.50
Laird's Straight Apple Brandy	11.50
Remy Martin VSOP	17
Remy Martin XO	47.50
Grand Marnier Quintessence	367.50

PORT & SHERRY

Sandeman Character Medium Dry	12.50
Sandeman Founders Reserve	13.50
Ficklin Old Vine Tinta Port	14.50
Ficklin 10 Year Tawny	13.50
Graham's Six Grapes	13.50
Taylor Fladgate LBV	13.50
Taylor Fladgate 20 Year Tawny	17
Fonseca 20 Year Tawny	21

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