



TO START

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FOCACCIA BREAD garlic oil, butter	12
ELOTES 🔥 morita black lime crema, heavens honey, poblano, feta (gf, v)	12
STICKY DUCK WINGS 🔥 salsa macha, pickled ginger, scallions, lime, toast, honeycomb (n)	19
FRIED OYSTER MUSHROOM lemon truffle aioli, grana padano (v)	14
GRILLED OCTOPUS 🔥 preserved pepper, 'nduja vinaigrette, crispy potato (gf)	28
TUNA CEVICHE mango, papaya, avocado, cucumber, red onion, pineapple ponzu (*, gf)	24
BAR HARBOR MUSSELS fire-roasted tomato pimento broth, chorizo, charred lemon, toast (sh)	24
CHICKEN FRIED LOBSTER banana pepper, spicy ranch, lemon (sh)	27

WOOD-FIRED SEAFOOD GRILL 🔥 black tiger shrimp, oysters, maine lobster tail, chorizo butter, charred lemon, piri piri, toast	78
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SALADS

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add grilled: chicken 8 | shrimp 16 | steak 21

ROASTED BEETS brown butter ricotta, strawberry, spicy greens, candied sunflower seeds, lime vinaigrette (v, n)	17
GREEK TOMATO vine tomato, kalamata olives, cucumber, farmstead feta, red wine vinaigrette (v, gf)	16
LITTLE GEMS pistachio butter, shaved yellow squash, radish, cucumber, snap peas, fried lemon, preserved lemon vinaigrette, summer herbs (gf, n, vg)	17

SIDES

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TWICE FRIED POTATO garlic aioli, chives (v, gf)	10
CRISPY FRENCH FRIES malt vinegar, ketchup (v, gf)	8
GRILLED CARROTS 🔥 turmeric yogurt, grilled lemon, black garlic, sunflower pepita crunch (v)	13

BUILT TO SHARE

	
GRILLED BRANZINO 56 arugula, basil pesto, fregola, spring herbs	SLOW-ROASTED SHORT RIB 64 grilled naan, pickled cucumber & onion, piri piri, radish slaw
	
BUILD YOUR OWN GRILLED FISH TACOS 52 market fish, golden habanero salsa, guacamole, tropical coleslaw, tortillas	

HOUSE SPECIALTIES

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STEAK FRITES 🔥 horseradish cream (gf)	36
FRIED CHICKEN house pickles, crystal hot sauce, crispy fries	34
RABBIT PAPPARDELLE grana padano, rabbit jus, fine herbs	28
SWEET PEA AGNOLOTTI parmesan brodo, mint (v)	24
HALIBUT corn crema, smoked paprika vinaigrette, coriander leaves (gf)	38
COCONUT CURRY 🔥 basmati rice, seasonal vegetables, cashews, coconut, pickled raisins (vg, n) <i>add grilled: chicken 8 shrimp 16 steak 21</i>	26
THE DAWSON BURGER american cheese, tomato, griddle onion, house pickles, satyr sauce, sesame bun, fries <i>add: avocado 2 egg 2 bacon 4</i>	21

STEAKS & CHOPS 🔥

8oz FILET grilled tomato, herb butter (gf)	54
14oz PRIME NY grilled tomato, herb butter (gf)	72
TOMAHAWK PORK CHOP (n) bittergreens, grilled nectarines, mole rojo	44
<i>sauces: green peppercorn 4 horseradish cream 3</i>	

PLEASE INQUIRE ABOUT OUR PRIVATE EVENT SPACES

(*) RAW · (GF) GLUTEN-FREE · (V) VEGETARIAN · (VG) VEGAN · (N) NUTS · (S) SHELLFISH · (T) COOKED TO ORDER; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU.

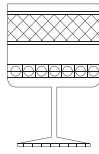
TO HELP DEFRAY RISING COSTS, A 3% SURCHARGE HAS BEEN ADDED TO THE BILL. IF YOU WOULD LIKE THIS REMOVED, PLEASE LET US KNOW. THANK YOU FOR YOUR CONTINUED SUPPORT

EXECUTIVE CHEF FRANCISCO NAREZ



TWO OF A KIND

bison grass vodka, pineau des charentes, williams pear, bitters, lemon



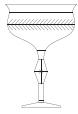
SPRITZ MAGNIFIQUE

bianco aperitivo, st. germain, cavaillon melon, lemon, bubbles



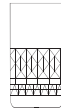
GREENHOUSE GIMLET

bombay dry gin, manzanilla sherry, dill, caraway, lime, greek yogurt clarification



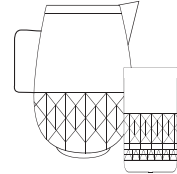
FIRST CRUSH

chilean pisco, lillet rouge, pomegranate, concord grape, rose, lemon, egg white



MY CHERRY AMOR

ilegal mezcal, blood orange aperitif, citrus, black cherry bubbles



SATYR SANGRIA

spanish rosé, pisco, guava, citrus
(per glass 15 / pitcher 65)

DAWSON CLASSICS



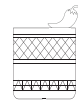
GTO 16

gin, gentian aperitif, grapefruit, hops, thyme

THE ROTATING DRIP 1oz 8 | 2oz 16

Knob Creek bourbon infused with almond, cherry, vanilla, orange

Make it an old fashioned or whiskey sour | 16



SOME LIKE IT HOT 16

cimarron blanco, passionfruit, agave, lime, fire-roasted poblano

BEER

ERIS 'PEDESTRIAN' 8

Dry Cider - Chicago, IL (5.6%)

BROOKLYN 'BEL AIR' 8

Sour Ale - Brooklyn, NY (4.5%)

MIDDLE BROW 'YARD WORK' 8

Kolsch brewed w/ clover honey - Chicago, IL (4%)

ALARMIST 'CRISPY BOY' 7

Pilsner - Chicago, IL (4.9%)

STELLA ARTOIS 7

European Lager - Belgium (5%)

DOVETAIL 8

Vienna Lager - Chicago, IL (5.1%)

MOODY TONGUE 'ORANGE BLOSSOM' 8

Belgian-style Blonde Ale - Chicago, IL (5.4%)

FORBIDDEN ROOT 'PEACH WIT' 8

Wheat beer w/ peaches & botanicals - Chicago, IL (5.1%)

PERENNIAL 'SAISON DE LIS' 8

Belgian-style Saison - St. Louis, MO (5%)

WARPIGS 'FOGGY GEEZER' 8

Hazy IPA - Munster, IN (6.8%)

POLLYANNA 'LEXICAL GAP' 8

West Coast IPA - Lemont, IL (7.2%)

SPIRIT-FREE

SIPPIN' PRETTY 13

seedlip spice 94, mallorca melon tea, citrus, hopped bubbles, thyme

Make It Boozy! - add botanist gin +3

COCONUT CADILLAC 13

lyre's amaretti, chai tea, coconut, pineapple, cinnamon

Make It Boozy! - add rum + amaretto blend +3

BUBBLES PLEASE 6

tost sparkling 'rose wine'

WELLBEING 'HELLRASIER' NA AMBER ALE 8

GHG SINGLE BARRELS

Make it an old fashioned +2

ELIJAH CRAIG

robust oak | butterscotch | black pepper
Bardstown, KY 12 | 18

MAKER'S MARK

french oak | roasted hazelnuts | salted caramel
Loretto, KY 14 | 20

LAWS WHISKEY HOUSE

calvados cask | golden apple | baking spice
Denver, CO 16 | 22

TEELING SINGLE MALT IRISH WHISKEY

ruby port cask | jammy fruit | milk chocolate
Dublin, Ireland 16 | 22



Every Monday - Friday 4-6pm
Specially priced cocktails,
wine, beer & snacks