

«« ————— BREAKFAST ————— »»

YOGURT & SEASONAL FRUIT
honey, pistachio, sliced seasonal fruit (gf/v) | 8

CHORIZO HASH
house-made chorizo, chihuahua cheese,
sunny-side up egg, pickled jalapeno, (t) | 14

BREAKFAST TORTA
pork milanaise, spicy beans,
avocado, lettuce, ahogada sauce, egg (t) | 16

BRUSSELS SPROUTS HASH
kennebec potato, bell pepper,
caramelized onion, cholula hollandaise,
toast, slagel farms egg (t/v) | 14
+add chicken sausage | 3

BREAD PUDDING FRENCH TOAST
cherry compote, grilled pineapple,
vanilla mascarpone, coconut rum caramel (v) | 14

OYSTERS
citrus sangrita (gf/s/t)
6 for 18 | 12 for 34

AVOCADO TOAST
roasted tomato, burrata,
soft scrambled egg, pesto (t/v) | 15

H. FORMAN & SON SMOKED SALMON
house-made caramelized onion bialy,
marinated beet, cucumber,
dill cream cheese, onion | 16

DINER CLASSIC
two fried eggs, sausage links,
crispy potato, toast (t) | 15

«« ————— **BACON FLIGHT | 20** ————— »»
all bacons lovingly cured and smoked in house (gf)
BLACKSTRAP MOLASSES, ALLSPICE JOWL, HUNGARIAN-STYLE, GLAZED CINNA'BACON »»

«« ————— SIDES ————— »»

HALF GRAPEFRUIT (gf/v) | 3
BREAKFAST SAUSAGE LINKS | 6

SIDE OF BACON (gf) | 5
CINNAMON RAISIN STICKY BUNS
warm brioche, bourbon smear (v) | 7

«« ————— LUNCH ————— »»

KALE & ASPARAGUS SALAD
avocado ranch, cotija cheese, onion,
hard boiled egg, crispy quinoa (gf/v) | 14
add hungarian bacon | 3

THE DAWSON BURGER
smoked cheddar, bacon jam, spicy b&b
pickles, dijonnaise, buttery brioche bun (t) | 16
+add bacon | 2 +add egg | 2

CHICKEN-FRIED LOBSTER
spicy ranch (s/t) | 18

FRITES
chile aioli (gf/v) | 6

SIDE SALAD (gf/v) | 4

DAY DRINKING

APEROL SPRITZ
aperol, le contesse prosecco, soda | 12

CHAMPAGNE COCKTAIL #2
linie aquavit, merlet creme de poire, yellow
chartreuse, lemon, miller high life | 13

DAWSON BLOODY MARY
reyka vodka, honey giardiniera, pickle,
housemade beef jerky, pepperjack | 11

IRISH COFFEE
jameson black barrel, sparrow coffee,
bourbon barrel-aged brown sugar,
fresh whipped cream | 11

NON-ALCOHOLIC

CUP OF COFFEE
custom blend freshly roasted by chicago's own
sparrow coffee | 4

CAPPUCCINO OR LATTE | 5

ESPRESSO | 4

POT OF RARE TEA CELLARS TEA
earl grey, english breakfast, dragonwell green,
samurai chai, chamomile, mint | 5

HOUSE SODAS
kiddie pool, ginger beer, greyhound | 6

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 COCKTAILS
 \$13 each
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ARTS & CRAFTS TIME

milagro reposado tequila, del maguey crema de mezcal, ancho reyes, apologue celery root liqueur, agave-tamarind cordial, lemon, mexican mole bitters

THE COOL KIDS CABIN

old forester signature bourbon, dickel #12, kronan swedish punsch, st. germain, amontillado sherry, hibiscus, black tea, lemon

BUDDY SYSTEM

bombay dry gin, spice note cumin tequila, cardamaro, ginger-honey syrup, turkish spice, bbq bitters

SCOUT’S HONOR

santa teresa 1796 solera rum, spiced rum, creme de menthe, thin-mint patty cordial, chocolate bitters

G.T.O.

prairie organic gin, bonal, thyme, lime, grapefruit, hopped-bitters

THE TETHERBALL CHAMP

havana club blanco rum, batavia-arrack, immature brandy, cinnamon, strawberry, passionfruit, lime, tiki bitters

MORNING ASSEMBLY

suntory toki japanese whisky, bitter plum-infused west 32 soju compass box gks artist’s blend scotch, kamoizumi sake umeshu, gran classico, lavender bitters

FROZEN

MAI TAI

bacardi 8, clement premiere canne rum, cointreau,lime, orgeat

WATERMELON CHALLENGE

reyka vodka, chareau aloe liqueur, cherry heering, watermelon, bitter lime, coconut water

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 BOTTLED BUG JUICE
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RED ROVER, RED ROVER

beefeater gin, campari, punt e mes, giffard creme de framboise, raspberry-plum shrub, co2

GREEN MACHINE

mezcal union, tromba blanco, midori, fino sherry, melon-matcha cordial, grapefruit, co2

BLUE LAGOON

absolut vodka, control c pisco, blue curaçao, lucky falernum, bitter lemon cordial, citric acid, co2

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MILLER HIGH LIFE | 4

American Lager from Milwaukee, WI (4.6%)

SOLEMN OATH LÜ KOLSCH | 7

Kolsch-Style Ale from Naperville, IL (4.5%)

MOODY TONGUE STEEPED EMPEROR’S LEMON | 7

Saison from Chicago, IL (6.3%)

THREE FLOYDS YUM YUM | 7

American Session Ale from Munster, IN (5.5%)

REVOLUTION GAGELICIOUS | 7

Golden Ale from Chicago, IL (5%)

4 HANDS CONTACT HIGH JUICED | 7

Pale Wheat Ale from St. Louis, MO (5%)

REVOLUTION FREEDOM OF SPEACH | 7

Session Sour from Chicago, IL (4.5%)

HALF ACRE PONY PILSNER | 7

German Pilsen from Chicago, IL (5.5%)

4 HANDS DIVIDE SKY RYE IPA | 7

Rye IPA from St. Louis, MO (6.5%)

HALF ACRE DEEP SPACE DOUBLE IPA | 8

Double IPA from Chicago, IL (10.0%)

REVOLUTION ROSA | 7

Golden Ale with Hibiscus from Chicago, IL (5.8%)

OFF COLOR APEX PREDATOR | 7

Farmhouse Ale from Chicago, IL (6.5%)

ALLAGASH WHITE | 7

Witbier from Portland, ME (5.1%)

SEATTLE BASIL MINT CIDER | 8

Cider from Seattle, WA (6.9%)



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PROSECCO (6oz) | 12

Scarpetta ‘Frico’ Frizzzante- Italy, NV; fresh cut flowers, green apple, slightly effervescent, this is required patio drinking

GRÜNER VELTLINER (12oz) | 20

Alloy Wine Works ‘Hans Grüner’- San Miguel, CA, 2017; snappy acidity, beautifully balanced, green herbs, peaches and pears

ROSÉ OF PINOT NOIR (12oz) | 20

Scribe Winery ‘Una Lou’- Carneros, CA, 2017; classic cali rosé - wild strawberry, grapefruit, a touch of sea salt

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 WINE by the GLASS
 \$12 each
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BUBBLES

PROSECCO

Le Contesse - Veneto, Italy, NV; we sell more prosecco than water! Hand selected from Italy - dry, crisp, zippy

CHAMPAGNE (\$18)

Piper-Heidsieck Cuvée Brut, NV; big, round, creamy, perfect for christening ships

BRUT ROSÉ

Château Moncontour Loire Valley, France, NV; cabernet franc, dry, luscious berries - our favorite to toast with

WHITE

SAUVIGNON BLANC

Riverlore Marlborough, New Zealand, 2017; bright, tropical, grassy - all the things you love from the kiwis

PINOT GRIGIO

Quasi Famous, California, 2016; pear, crispy apple, silky

CHARDONNAY

White Hart Central Coast Arroyo Seco, California, 2015; spiced apple tart, nutmeg, freshly baked bread - big, balanced, classic

GEWÜRZTRAMINER

DeLena ‘100 Jazz” - Šumadija, Serbia, 2016; white flowers meet green ginger, and guava;

ROSÉ

PINOT NOIR

Wairau River, Marlborough, New Zealand, 2017; crisp, zippy, razzleberry pie, patio crusher!

GRENACHE BLEND

Mas de Cadenet ‘Arbaude’- Côtes de Provence, France, 2017; soft and gentle, crushed red currant, featherlight acidity

RED

PINOT NOIR

Soter Vineyards ‘Planet Oregon’ Willamette Valley, Oregon, 2016; silky strawberry, crushed rose, cinnamon, raspberry, cherry cola

RHÔNE RED

M. Chapoutier ‘Bila-Haut’ Cotes du Roussillon, France, 2016; blend of Grenache, Syrah, Carignan

MALBEC BLEND

Tikal ‘Patriota’ Mendoza, Argentina, 2014; black pepper, jammy berries, big n’ bold - a staff favorite

CABERNET BLEND

Bonny Doon ‘A Proper Claret” California, 2014; bell pepper, black pepper, elderberry, a nice tannic grip