

THE LOADING DOCK

Cocktail Menu



Full Bar Available

THE NEXT ISSUE \$9



This building houses the Berrien County Record, Michigan's oldest continuously operated newspaper since 1867. Roll up your shirtsleeves & join newspaper greats when you order your choice of bourbon in our take on a smoked old-fashioned.



NOD TO THE PAST \$8

In honor of the two main men who poured blood, sweat, and tears into this building: Eugene Bradley Clark and George R. Rich. House made bloody mary mix, Tajin rim, and garnished with celery and a slim jim.



SERIAL NO. 2 \$6

A traditional screw driver, honoring our elevator, the oldest screw-driven elevator in the state of Michigan.



AVIATION \$9

Channel your inner Amelia Earhart with this purple, flapper-style gin cocktail. Made with Empress 1908, crème de violette, and lemon.

AXLEWORKS 75 \$10



The modern axle was invented where you're standing (or thereabouts). Here's to the inventors and engineers who came before us, and those who drink to them with this champagne cocktail. Lemon juice and simple syrup for a classic finish.

SEX IN THE LOADING DOCK \$8



We're pretty sure it happened in the secret passageway upstairs. Maybe not the Loading Dock itself, but we wouldn't rule it out. With spiced rum instead of vodka, try this scandalous twist on the traditional sex on the beach.

EUGENE, JR. \$8



E. B. Clark, Jr. only lived to be 29, & we're convinced he's still here. Tenants often report encountering him. We're happy to raise a glass to his continued company. What's more cosmopolitan than dying young? Our take on a classic cosmo with Cointreau.

Seasonal Cocktail Favorite

TISA'S CHOCOLATE 'TINI \$9



Enjoy a dessert cocktail that packs a punch, with Baileys, Mozart Chocolate Creme, vanilla vodka, and creme de cacao.

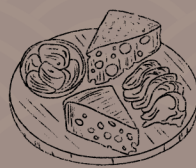


CLARK FACT: CLARK EQUIPMENT WAS HEAVILY INVOLVED IN SECRET PRODUCTION OF AIRCRAFT PARTS DURING WORLD WAR II, WHICH IS THE REASON THE GUARD SHACK WAS BUILT (DURING THE SUMMER, STOP BY OUR VERY OWN ICE CREAM SHOP NOW HOUSED IN THE GUARD SHACK, CHUNK'S).

EST. 2024

Appetizers

Loaded Tater Tots \$8
green onion, sour cream, cheese, bacon
*GF, Vegetarian without Bacon



Cheesy Bread \$9
melty and toasty, with marinara
*Vegetarian

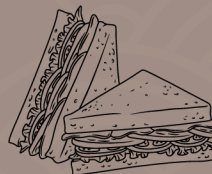
Personal Pan Charcuterie \$9
2 meats, 2 cheeses, jam, seed crackers, olives, pickles, chocolate
*GF, Vegetarian without Deli Meats

Pretzel \$7
with mustard and cheese dipping sauces
*Vegetarian

Mains

all sandwiches served with chips

Grilled Blueberry Lavender PB&J \$6
Sticky Spoons Jam, Creamy PB, farm bread
*Vegetarian



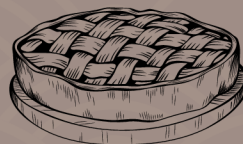
Toasted Ham + Pepperjack with Dijon \$9
comfort food with a kick
*Vegetarian without ham

Chicken Salad on Croissant \$9
celery, rosemary, garlic aioli
*for GF choose seed crackers

Open-Face Caprese on Focaccia \$12
with balsamic glaze
*Vegetarian, for GF ask for it without bread

Dessert

Creme Brûlée \$7
cream, vanilla, toasty sugar crust
*Vegetarian



Thrill On the Hill \$7
gooey cookie, ice cream, chocolate
*Vegetarian

Rotating Pie Flavor \$6
from The Pastry Nurse
*Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
We cannot guarantee that any of our dishes are free from food allergens. We advise those with food allergies or sensitivities to inquire about ingredients and preparation methods before ordering.



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