

Dockum

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104 S Broadway Ave Basement of Ambassador Hotel 67202-4116 · +13167197119 · Updated: Jan 14, 2026

DOCKUM RECOMMENDED 8

Aurelius Manhattan **\$16.00**

(Nut Allergy) | Black Walnut Bitters | Kronan | Carpano Clasico Rosso | Woodford Reserve

Baron of Earl **\$16.00**

(Egg Allergy) | 1 Egg White | Lemon Juice | Honey Syrup | Earl Gray Tincture | Cocchi Americano | Barrel Aged New Amsterdam Gin

Barrel Aged Negroni **\$15.00**

Campari, Carpano Classico Rosso, Barrel Aged New Amsterdam Gin

Dizzy Dame **\$14.00**

Lime Juice | Simple Syrup | Strawberry Infused New Amsterdam Vodka

El Kabong **\$13.00**

Piña Colada Mix | Don Q | Jalapeño Simple

The Leadslinger *The New Smoking Gun **\$20.00**

House Bitters Angostura/Orange | Brown Sugar Simple | Cherry Balsamic Shrub | Leadslinger Rye Whiskey

The Last Word *Flamed Rosemary **\$16.00**

Lime Juice | Maraschino Liqueur Luxardo | Green Chartreuse | Uncle Val's

The Big Sleep *Smoked Glass with Rosemary **\$16.00**

Monkey Shoulder | Earl Gray Simple | Lemon Juice

SEASONAL REMEDIES 4

High C Dose **\$15.00**

(Dairy Allergy) Heavy Whipping Cream | Raspberry Puree | Raspicello | Licor 43 | Orange Infused Infinity Vodka | Topped with Soda

Bootleg Coffee **\$13.00**

(Nut Allergy) Black Walnut Bitters | Brown Sugar Simple | Espresso | Plantation Xamaca | Butterscotch Schnapps

Cinder and Smoke **\$14.00**

(Egg Allergy) Torched Cinnamon | Egg White | Lemon Juice | Agave | Espolon Tequila

Chocolate Mai Tai **\$15.00**

(Nut + Egg Allergy) Egg white | Lime Juice | Orgeat | Creme de Cacao | Myers's Original Dark Rum

IMMEDIATE FIX 3

Gingerly Lightning Bee	\$10.00
House Infused Ginger Botanist Honey Simple Lemon Juice Cayenne Dust	
Cucumber Cure	\$10.00
Camarena Silver Tequila Chereau Aloe Lime Juice Simple Syrup Cucumber Syrup	
Morning Ritual	\$10.00
(Nut Allergy) Crown Royal Maple Syrup Orange Juice Pecan Rim	

PREVENTATIVES 3

Drugstore Cowboy	\$12.00
(Nut Allergy) Espresso Concentrate Simple Syrup Vanilla Cream Black Walnut Bitters (Since there are bitters in this Mocktail it is considered to be almost alcohol free.)	
Razzle Dazzle	\$12.00
Raspberry Puree Lemon Juice Simple Syrup Ginger Beer Topper	
The Antidote	\$12.00
Lime Juice Cucumber Syrup Tonic	

HOLLISTIC APPROACH 10

La Marca Prosecco	\$13.00
Vigneti del Sole Pinot Grigio	\$13.00
Substance CH Chardonnay	\$11.00
Whitehaven Sauvignon Blanc	\$12.00
Folonari Moscato	\$12.00
Rickshaw Pinot Noir	\$12.00
The Federalist Zinfandel	\$15.00
Gascon Malbec	\$12.00
Louis Martini Cabernet Sauvignon	\$14.00

****Ask a server to view our full wine list for bottle service.****

CRAFT 7

Montucky Cold Snack Light Lager	\$5.00
WBC AP Wingman Wheat	\$8.00
WBC V6 IPA	\$8.00
Walnut River Warbeard Irish Red Ale	\$8.00

WBC 5: 02 Amber Ale	\$8.00
WBC Buffalo Sweat Stout	\$8.00
Guinness Stout	\$10.00

DOMESTICS 2

Budlight	\$6.00
Michelob Ultra	\$6.00

IMPORTS 2

Heineken	\$6.00
Corona	\$6.00

SPIRITS 1

Ice Spheres	\$2.00
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WHISKY 17

4 Roses Small Batch

1792 Small Batch

Basil Hayden

Bulleit Bourbon

Elijah Craig Small Batch

Gentleman Jack

Horse Soldier Small Batch

Jim Beam

Jack Daniel's

Jefferson Ocean

Knob Creek 9yr

Knob Creek Single Barrel

Maker's Mark

Tin Cup

Woodford Reserve

Woodford Reserve Double Oak

Stranahan's Henderson

RYE WHISKY 8

Bonesnapper Rye

Bulleit Rye

Leadslinger Rye

Sazerac Rye

Templeton Rye 4yr

Templeton Rye 6yr

Whistle Pig 10yr Rye

Wild Turkey Rye

JAPANESE WHISKY 1

Suntory Toki

IRISH 4

Jameson

Red Breast 12yr

Tullamore Dew

Writer's Tears

CANADIAN 3

Crown Royal

Crown Royal Reserve

Seagram's

SCOTCH (BLENDED) 6

Chivas Regal 12yr

Dewar's White Label

Johnnie Walker Black Label

Johnnie Walker Blue Label

Johnnie Walker Red Label

Monkey Shoulder

SCOTCH (SINGLE MALT) 8

Auchentoshan 12yr | Lowland

Balvenie Doublewood 12yr | Speyside

Dalmore 12yr | Highland

Glenfiddich 12yr | Speyside

Glenfiddich 14yr | Speyside

Lagavulin 8yr | Islay

Laphroaig 10yr | Islay

Oban 14yr | Highland

COGNAC/BRANDY 5

Courvoisier

H by Hine VSOP

Hennessy VS

Korbel Brandy

Remy Martin 1738

VODKA 9

360 Huckleberry

Belvedere

Chopin

Grey Goose

Infinity

Hammer & Sickle

Ketel One

Tito's

New Amsterdam

GIN 9

Aviation

Bombay Sapphire

Fords

Hayman's Sloe Gin

Hendrick's

The Botanist

Uncle Val's

New Amsterdam Gray Whale

Monkey 47

RUM 9

Appleton Estate

Bacardi

Captain Morgan

Don Q Coconut

Kraken Mount Gay

Myer's Original Dark Rum

Plantation Barbados 5yr

Plantation Xaymaca

RumHaven

TEQUILA & MEZCAL 19

Casamigos Anejo

Casamigos Blanco

Camarena

Clasa Azul Blanco

Clasa Azul Respado

Corralejo Anejo

Don Julio

El Trago

Espolón Resposado

Herradura Reposado

Maestro Dobel

Montelobos

Patrón

Patron El Cielo

Una Vida Blanco

Una Vida Reposado

Una Vida Anejo

Xicaru Mezcal

50 Cristalino

CORDIALS 35

Allspice Dream

Amaro Montenegro

Ancho Chili Liqueur

Aperol

Baileys

Bols Creme de Banana

Bols Creme de Cacao

Cafe Amaro

Campari

Chambord

Chartreuse Green

Cointreau

Cynar

Dekuyper Peppermint

Disaronno

Domaine de Canton

Drambuie

Fernet Branca

Ferrand Dry Curacao

Frangelico

Grand Marnier

Kahlua

Kronan Swedish Punsch

Leopold's. Absinthe

Lillet

Liquor 43

Liquor Strega

Luxardo Maraschino

Pama

Pallini Peachello

Pallini Ras pocello

Rothman Violette

Rumchata

Sambuca

St. Elder Elderflower Liqueur

FORTIFIED WINES 4

Antica Carpano

Cocchi Americano

Cocchi Torino

Carpano Classico Rosso

DIFFERENT SPIRITS 2

Barsol Pisco

Soul Cachaca

ALLOCATED 3

Blantons

Buffalo Trace

Weller

TAKE WITH FOOD 10

White Cheddar Crisps **\$4.00**

Truffle Fries **\$6.00**

Coriander Aioli

Steak Tartare **\$13.00**

Raw Beef Tenderloin | Fried Capers | Parsley | Red Onion | Black Garlic Aioli | Egg Yolk | House Cut Chips

Lobster and Avocado Toast **\$18.00**

Lobster Claw and Knuckle | Tomato Conserva | Smoked Coppa | Espelette

Provision Board **\$24.00**

(Nut Allergy) Chef's Selection of Imported Meats & Cheeses | Grilled Focaccia | House Pickles | House Jam

Crispy Brussels **\$13.00**

Truffle Honey | Grana Padano | Candied Walnuts

Nduja Arancini **\$14.00**

Crispy Risotto | Orange Supreme | Caramelized Shallot Emulsion Sauce

Prohibition Sliders **\$16.00**

Creekstone Beef | Boursin Cheese | Bourbon Caramelized Onions | House Made Pickles | Dijon Aioli | House Cut Fries

Fried Calamari **\$15.00**

Basil Aioli | Red Pepper Marmalade

Bourbon Chocolate Pot de Creme **\$8.00**

Toasted Hazelnut | Whipped Cream | Shaved Chocolate
