Sample the Canadian Bloody Mary

While Bloody Marys are a popular drink elsewhere in the world, Canadians prefer the Caesar. Invented in Calgary in 1969, the Caesar differs from the Bloody Mary in that it's made with Clamato – tomato and clam juice – rather than plain old tomato. Like spaghetti alle vongole, the clam adds a salty umami to the tomato juice cocktail. Sample three special versions of the Caesar at Gastown's Tuc Craft Kitchen. They use a secret recipe for the base that takes a week to make. It includes sea salt, crushed coriander seeds, fire-roasted jalapeños, cilantro, and vinegar. Tuc Craft's Caesar variations include one using Wild Turkey 101 Bourbon; a smoky one with Los Siete Misterios Mezcal and firewater bitters; and a herbaceous one with Broker's London Dry Gin and even a little grapefruit. In addition to the secret recipe base, they all use Vancouver-produced Walter's Craft Caesar Mix. They're available throughout the day, but especially good with brunch. For a special treat, try the Bourbon Caesar with Tuc's chicken and waffles.
When is the best time to visit?

Mornings, afternoons, and evenings.

Tuc Craft Kitchen's brunch is Fri–Sun. They also have a daily happy hour, and dinner is served nightly.

How much does it cost?

From CAD6.

Tuc Caesars are $6 but it will be hard to resist pairing it with some of their nibbles.

Is there an official website?

Yes, you can visit www.tuccraftkitchen.com

Location
About the local expert

Local recommendation from
Johanna Read

Johanna Read is a Canadian freelance writer/photographer specializing in travel, food and responsible tourism. Based in Vancouver, she loves the city’s ocean location and fabulous food. Find links to her articles for in-flight magazines, Fodor’s, USA Today, and others at TravelEater.net.

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