



A CAREFULLY CURATED SELECTION  
OF UNIQUE CAESARS...



# SURF N' TURF

\$25/2oz

Vodka, Caesar Mix, Tabasco, Worcestershire, Bbq Sauce, Cocktail Sauce

**Rim:** Old Bay, Walter Rim

**Garnish:** Lobster Tail, Steak Skewer, Shrimp, Celery, Jalapeño Monterey Jack, Bacon, Lemon, Lime

While you've probably heard the term "surf n' turf" used to describe a plate that combines seafood and steak in one meal, have you ever had an appetizer sized portion of that combo stacked on top of a caesar?

Enjoy a split lobster tail cooked to perfection, a well seasoned skewer of steak, shrimp, bacon, jalapeño monterey jack, all stacked on top of a carefully curated caesar. Try not to take a picture of this one.



EAST COAST CAESAR BAR



# MICHELADA [LEAVE THE BEER]

\$13

Good Robot Diablo, Mild Caesar Mix, Lime Juice, Maggi, Cholula

**Rim:** Chamoy, Tajin, Salt

**Garnish:** Lime Wheel

The story of this cocktail begins in 1910. Legend has it that “El General” Don Augusto Michel would frequent a local cantina in San Luis Potosi, Mexico with his war-weary soldiers. In an effort to lift their spirits after a long day of combat, Michel would order a beer with lime and add hot sauce. Michelada translates from spanish to english as “my cold beer”. Mi (my), chela (slang term for beer), and ada (from helada, a term for cold).

Regardless of the story or translation the Michelada is a staple of Mexican mixology that is certain to be refreshing regardless of the occasion.



**EAST COAST CAESAR BAR**



# RAD-ALL-THE-TIME

\$11/2oz

Vodka, Lime Juice, Mild Caesar Mix, Worcestershire,  
Tabasco, Olive Brine

Rim: Celery Salt

This is as close to a "classic caesar" as you'll see on this entire menu. It's named after and designed by the excellent head bartender here at The Carleton whose last name is: Raddall (the time). He also happens to be a pretty rad dude.

Drink this before a business meeting. Drink this after you go surfing. Drink this when you have the worst hangover of your life. Drink this during a first date. This caesar is simply Radd All The Time, every time, anytime.



EAST COAST CAESAR BAR



# PICKLEBACK CAESAR

\$13/2oz

Vodka, Worcestershire, Tabasco, Lime Juice, Mild Caesar Mix,  
Pickle Juice

Rim: Celery Salt

The Pickleback is a common shooter: a shot of whisky followed by a shot of pickle juice to chase away the burning sensation. Its that - but in a caesar.

Canadian Club Rye followed by a whole lot of pickles. Pickled clamato, pickle juice, pickled beans, dill pickles, pickled asparagus...did you pick up on the word pickle here? If you like pickles, you will like this Caesar.



EAST COAST CAESAR BAR



# HORSEBATH

\$13/2oz

Vodka, Mild Caesar Mix, Lemon Juice, Worcestershire, Basil Leaves, Horseradish, Black Pepper

**Rim:** Fresh Horseradish, Thyme, Salt, Pepper

**Garnish:** Basil Leaves, Lemon, Celery

This horseradish, basil infused caesar is very refreshing compared its caesar counterparts - Influenced by a local band "Horsebath".

A local band whose repertoire and sounds reminisce with original country swing, rock n' roll and outlaw ballads, horesbath doesnt disspaooint... a refreshing take on original music in today's day and age. Try something new today, whether its this horsebath or the band, you'll be pleasantly surprised.



**EAST COAST CAESAR BAR**



# THE DEVIL'S CAESAR

\$13/2oz

Ancho Reyes Verde, Vodka, Extra Spicy Caesar Mix,  
Lemon Juice, Agave, Blair's After Death

**Rim:** Cane Sugar, Kosher Salt

*Served with a shot of milk\**

**Garnish:** Buttered Baguette

"If you can't handle the heat, get out of the kitchen"... or in this case DO NOT order this drink. This one is purely for the spiceophile's out there. If a devil were to be sitting in the burning fires of hell with their favourite cocktail in hand, this would be it.

Every aspect of this caesar is spicy from the base spirit, to the caesar mix and the added ingredients - including a 150,000 scoville unit hot sauce. If you choose to dance with the devil on this one we do bring a slice of buttered baguette and a shot of milk alongside in an attempt to give you some hope.



**EAST COAST CAESAR BAR**



# THE STAMPEDE

\$14/2oz

Vodka, Mild Caesar Mix, Lime, Juice, Worcestershire, Bbq Sauce, Maple Syrup, Black Pepper

**Rim:** Salt and Pepper

**Garnish:** Mini Pancake with Butter, Bacon, Lime Wedge

Pancake breakfasts at The Calgary Stampede have been a beloved tradition since 1923. The pancake breakfast was integrated to demonstrate Western spirit and hospitality for locals and visitors around the world to enjoy while attending the famous festival. Today it is estimated over 100,000 pancakes are flipped and consumed during the 10 day event.

This is the Caesar any rancher would want in their hand during a pancake breakfast at the Stampede.



**EAST COAST CAESAR BAR**



# THE KARLETON

\$13/2oz

Tequila, Mild Caesar Mix, Lime Juice, Gochujang, Kimchi

**Rim:** Furikake

**Garish:** Lime, Gochujang Wing

Gochujang and kimchi are Korean ingredients that Chef here at The Carleton has always had on the food menu; for good reason. Here we used them to add spice and flavours to a Korean inspired Caesar.

With the addition of a furikake rim this Caesar is as Korean as Canada's national cocktail can get. If you enjoy Korean cuisine, this one's for you.



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# LOUDMOUTH CAESAR

\$14/3oz

Ungava Gin, Dry Vermouth, Mild Ceaser Mix, Lemon Juice, Olive Brine, Celery Bitters

**Rim:** No Rim

**Garnish:** Lemon Peel, Garlic Stuffed Olives

This cocktail is for the dirty martini lovers. It is a combination riff off Mike Campbell's "Loudmouth Soup" and Ryan Reynolds "Crescent Caesar".

The Loudmouth Caesar stretches the definition of "Caesar" as far as it can possibly be stretched but just shut up and enjoy the cocktail... After you consume the 3 oz of alcohol in the glass then let your loudmouth argue whether this "counts" as a caesar or not.



EAST COAST CAESAR BAR



# MONT BIANCO

\$15/2.25oz

Sambucca, Dry Vermouth, Mild Caesar Mix, Cucumber Juice, Horseradish Mingionette

**Rim:** Salt and Pepper

**Garnish:** Oyster garnished with Caesar Ice

“Mont Blanche” in French or “Monte Bianco” in Italian is the name of the highest mountain in the Alps. This 16,000 foot mountain sits right on the border of France and Italy. Why is this relevant? The two base spirits in this Caesar are Sambuca (which originates from Italy) and Dry Vermouth (which originates from France). Groundbreaking eh? Not really.

However, the true groundbreaking nature of the ‘Mont Bianco’ lies not in its geographical inspiration, but in its unparalleled flavour profile. This extraordinary Caesar takes a departure from convention, inviting your taste buds on a journey of refreshing discovery.



**EAST COAST CAESAR BAR**



# FOOD

## Fish Taco - 3/\$15

Rotating local fish, Avocado, Pickled jalapeño, Cilantro, Shredded lettuce, Pico de gallo, House made tortilla.

## Mushroom Taco - 3/\$15

Oyster mushrooms, Red cabbage, Pickled onion, Salsa verde, House made tortilla

## Wings - \$10

Gochujang glaze, Scallion, Sesame seeds

## Shrimp Cocktail - \$10

Sustainably harvested shrimp, House cocktail sauce, Lemon

## Chili Crisp Shrimp - \$10

Sauteed shrimp, Chili crisp caramel, Cilantro, Lime

## All Dressed Chips - \$6

Crispy potato chips seasoned with a house blend of spices

## Oysters - 6/\$18 12/\$34

Classic accompaniments

## Miso Glazed Oysters - 6/\$18 12/\$34

Miso emulsion, Green onion, Sesame seeds

## Frites - \$8

Famous carleton frites, Garlic aioli

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# OTHER BEVERAGES

## Wine

	5oz	9oz
Blomidon - Baco Noir Annapolis Valley, NS	13	20.5
Jost Winery - Tidal Bay Gasperau Valley, NS	11	18
Lockett Vineyards - Hey Rosetta Annapolis Valley, NS	9	14

## Canned Drinks (473ml) - \$8

Dirty Blonde Nine Locks Brewing Co.	5%
Galaxy IPA Propellor Brewing Co.	6.5%
Crisp Apple (District 5) Lake City Cider	6.0%

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