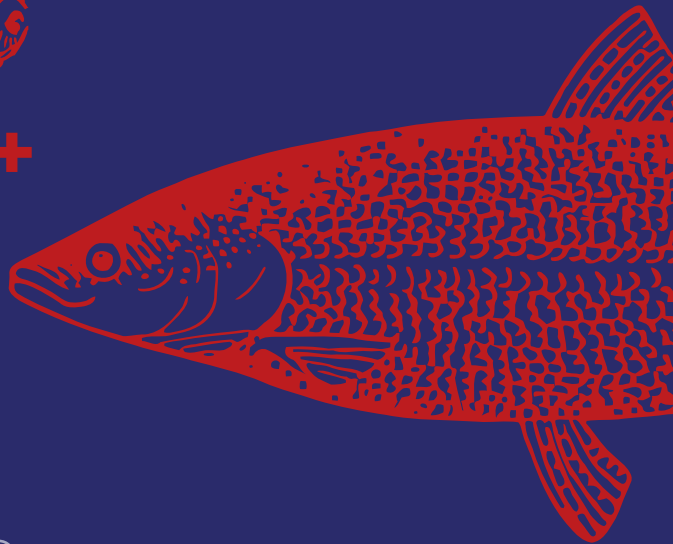


HAYLOFT

STEAK + FISH



+



ROBERT  SPENCER
HOSPITALITY



WEEKEND *Brunch*

THIRSTY

THURSDAYS

\$4 SLEEVES
OF ALL OUR HANDLES

1/2 PRICE BOTTLES
OF ALL OF OUR BTG POURS

*Caesar
saturdays*

\$6 CAESARS

*Mimosa
sundays*

\$6 MIMOSAS



*Fresh Shucked
Oyster Flights*

\$12 FOR 6 | \$20 FOR 12



Beets by J-F

Cocktails

Basil Instinct 2oz	16	Flu Shot 2.5oz	14
Tanqueray gin, St. Germain, Galliano, honey basil syrup, egg whites, lime juice		Buffalo Trace Bourbon, lemon juice, honey-ginger syrup, chilled green tea, egg white, Galliano	
God Save The Queen 2.25oz	15	Paper Plane 2.25oz	16
Moose Vodka, Peach Schnapps, lime juice, red pepper juice, simple syrup		Buffalo Trace Bourbon, Sweet Vermouth, Aperol, lemon juice	
Bow Tie Guy 2.75oz	17	Cuke Ellington 2.25oz	15
Aperol, Campari, jalapeño-grapefruit reduction, lemon juice, honey syrup, Prosecco		Pink Peppercorn Tanqueray, Saké, lime juice, simple syrup, cucumber juice	
Smoked Grapefruit Margarita 2oz	16	Godfather 2oz	15
Cimarron Tequila, Aperol, Mezcal, grapefruit juice, lime juice, jalapeño-grapefruit reduction		Buffalo Trace Bourbon, Amaretto	
Meat Hook 2oz	16	Conan the Rhubarbarian 3oz	14
Forty Creek whiskey, cherry whiskey, Ardbeg, maraschino cherry		Strathcona Gin, Aperol, rhubarb syrup	
Black Forest 2.5oz	15	High Fashioned 2.25oz	14
Crème de Cacao, Butter Ripple Schnapps, Galliano, cherry whiskey, tawny port		Gin, St Germain, grapefruit juice, citrus infused syrup, rhubarb bitters	
Beets by J-F 1.75oz	16	Old Fashioned 2oz	16
Bacardi Cuatro Rum, lemon juice, honey syrup, egg white, beet syrup, beet shrub		Buffalo Trace Bourbon, demerara syrup, angostura bitters	
L'Antidote 2.5oz	16	Red Sangria 5oz	11½
Glenmorangie, lemon juice, honey syrup, ginger syrup, rye cherry spirit		Fresh cherry, fresh blueberry, Hayloft Signature Red Sangria Mix, splash soda	
		Rosé Sangria 5oz	11½
		Strawberry juice, cantaloupe juice, Hayloft Signature Rosé Sangria Mix, splash soda	
		White Sangria 5oz	11½
		Honeydew juice, watermelon juice, Hayloft Signature Sangria White Mix	



Wine

BY THE GLASS

WHITE



			
Riff Pinot Grigio Italy	10½	16¼	42
Mission Hill Estate Series Chardonnay West Kelowna, BC	11½	17¼	45
Invivo - X S. B. New Zealand	12½	18¾	49
Fritzi's Reisling Germany	11	16½	43
Bertrand Rosé France	11	16½	43
Montecchiese Vermentino / Chardonnay Italy	12	18	47

RED

			
Iter Pinot Noir California, USA	12½	18¾	49
La Linda Malbec Argentina	11½	17¼	45
Lost Peak Cabernet Sauvignon Columbia Valley, USA	12½	18¾	49
Rodney Strong Zinfandel Sonoma County, USA	13½	20¼	53
Resilience Nero d'Avola Italy	12	18	47
Care Crianza Spain	11½	17¼	45

Bubbles

BUBBLES

			
Mionetto Prosecco Italy — golden apples + dry + fresh	11	-	43
Royet Cremant de Bourgogne France — floral + citrus + creamy	-	-	65
Lanson Black Label Champagne France — fruits + citrus + toast + honey	-	-	95

Wine

BY THE BOTTLE

WHITE

Turnbull Sauvignon Blanc Napa Valley, California — orange + pear + spice + rose petal	74
Butter Chardonnay California — vanilla bean + almond + fruit	57
Wild Goose Pinot Gris Okanagan Falls, BC — peach + pear + melon + honey + spice	54
Clarendelle Bordeaux Blanc France — floral + apple + lemon + lime + dry	62
Cakebread Sauvignon Blanc Napa Valley, California — grapefruit + melon + peach + vibrant	75
Rombauer Chardonnay Carneros, California — buttery + vanilla + mango + melon	85
Chanson Chablis Burgundy, France — grapefruit + floral + minerality	80

Wine BY THE BOTTLE

ROSÉ

Whispering Angel 73
France — lemon + cantaloupe + orange + peaches

Gamble Cabernet Rosé 68
Napa County, California — wild strawberry + Rainier cherry + tangerine zest

RED

Run Riot Pinot Noir 52
California — dark cherry + spice + smoked meat

Dona Paula Seleccion Malbec 79
Argentina — berries + dark cherry + spice

Treana Cabernet Sauvignon 85
Paso Robles, California — blackberry + black currants + violets + coffee

Joel Gott Zinfandel 54
California — cherry cola + raspberry + white pepper + vanilla oak

Duckhorn Decoy Napa Merlot 68
Napa Valley, California — strawberry + raspberry

Jim Barry Lodge Hill Shiraz 52
Australia - berries + plum + blackberry + spice

Le Volte d’Ornellaia 65
Italy — red currant + caramelized orange peel + lilacs

Chateau des Combes St. Emilion Bordeaux 77
France — full body + blueberry + plum + coffee

Martin’s Lane Pinot Noir 99
Okanagan Valley, BC — earthy + black cherry + smoky + liquorice



Wine BY THE BOTTLE

RED

The Prisoner 105
Napa Valley, California — black cherry + ripe plum + vanilla + spice

Austin Hope Cabernet Sauvignon 109
Paso Robles, California — vanilla + cocoa + cherry + spice

Earthquake Zinfandel 76
California — blackberry + blueberry + dark chocolate

Checkmate Merlot 105
Oliver, BC — black currant + creamy + floral

Burrowing Owl Syrah 85
Oliver, BC — blackberry + black cherry + vanilla + clove

Cliff Lede Cabernet Sauvignon 149
California — red currant + black currant + liquorice

Michele Castellani Cinque Stella Amarone 108
Italy — dried fruit + cedar + lavender + herbs

Farnese Edizione 96
Italy — blackberry + cherry + herbs + cinnamon

Paul Hobbs Russian River Valley Pinot Noir 106
Sonoma County, California — red currant + plum + raspberry





Wine BY THE BOTTLE

RED RESERVE

Hunnicutt Cabernet Sauvignon 165

Napa Valley, California — This wine has an abundant entry with lush red and black fruit notes. Subtle expressions of oak, espresso and caramel rise up in the mid-palate and form a beautifully structured finish of fine grain dusty tannins.

Double Diamond by Schrader Cabernet 149

Napa Valley, California — It has a classic Cabernet nose of black and blue fruits, green tobacco, cedar pencil, damp earth, and chocolate. It's not over the top and has beautiful varietal character as well as medium to full body, ripe yet present tannins, good overall freshness, and a great finish.

QTR Cabernet Sauvignon 197

Napa Valley, California — QTR Cabernet Sauvignon just about jumps from the glass with its gorgeous nose of blueberries, black cherries, flowery incense, green tobacco, and chocolate. This carries to a full-bodied, opulent, incredibly sumptuous Cabernet with sweet tannins, beautiful overall balance, and a great finish.

Zenato Sergio Amarone Riserva 169

Italy — This is a bold and intense wine on the nose and palate. Layers of mocha, Morello cherries, spices, mint and leather. It offers a velvety and concentrated palate with lots of dried fruit flavours

Tignanello 189

Italy — Blood orange, spice, black cherry and mocha lend an alluring exotic character to a Tignanello that sizzles with tension and energy. Silky, creamy contours play off classically mid-weight structure.

Ornellaia 298

Italy — The intense and dark color heralds a wine of beautiful concentration; the nose, rich and complex, releases scents of ripe red fruits, accompanied by notes of sweet tobacco and vanilla.

Dark Matter Limitless Cabernet Sauvignon 359

Napa Valley, California — Only 200 cases produced of this massive and full-bodied cabernet, with tannins that cloak the entire mouth, yet remain velvety and true to Howell Mountain. The tannins are complimented with bright acidity, notes of blackberry, blueberry, boysenberry and hints of black tea leaf, clove, coffee beans, and cacao.



Cuke Ellington

Beer

LOCAL STAPLES (473 ml)

Sea Change The Wolf NEPA	10½	Omen Brewing Company Red Harbour Irish Red	9½
Sea Change Blonde Ale	9½	Omen Brewing Company Spilt Milk Milk Stout	9½
Blindman Five of Diamonds Pilsner	9½	Heathen's Brewing Tropical Haze IPA <i>gluten free</i>	12
Blindman Triphammer Robust Porter	10½	SYC Non Alcoholic IPA	9½

ON TAP

	 14oz	 20oz
SYC Pin Seeker Lager	7	9
SYC Fjord NEIPA	8¾	12½
Sea Change Death Wave Light Lager	7¼	9½
Sea Change Irish Red	7¼	9½
Blindman Longshadow IPA	8¼	11½
Blindman River Session Ale	7¾	11
Banded Peak Micro Burst Hazy IPA	9½	13½
Banded Peak Mount Crushmore Pilsner	8¾	12¾
Rotational Tap <i>ask your server for today's selections</i>	M/P	M/P

Hot Drinks

Americano	4¾	The Tea Girl <i>assorted loose leaf tea</i>	4
Cappuccino	5¾	Workshop Sun Tea <i>ask your server for today's creation</i>	5½
Café Latté	5¾	London Fog	7
Espresso	4	Chai Latté	7

Spiritless

Honey Rosemary Lemonade	7	Grizzly Paw Sodas <small>355 ml</small>	5
Jalapeño Grapefruit Punch	7	Grapefruit Root Beer	
Fresh Squeezed Juice <small>Orange or grapefruit</small>	5	Black Cherry Cola Orange Cream Soda	
		San Pellegrino Sparkling Water <small>750 ml</small>	8

GLASS
+
GARNISH
=
CLASS



Spirits

VODKA

Stoli	7
Grey Goose	9
Strathcona Spirits	9
Tito's	8

GIN

Tanqueray	7
Empress 1904	9
Botanist	9
Hendricks	9
Strathcona Seaberry	9
Strathcona Spirits Barrel Aged	10

TEQUILA + MEZCAL

Cabrito Reposado	7
Sombra Mezcal	7
Villa One Reposado	9
Don Julio Anejo	11
Don Julio 1942	30

RUM

Flor de Cana White	7
Krakken Spiced	7
Bacardi Anjeo Cuatro	8
Bumbu	10
Elderado 15 Year	12
Ron Zacapa	15

CANADIAN WHISKEY

Forty Creek Barrel Select	7
Bearface Triple Oak	8
Mountain Pass	10
Crown Royal	8

BOURBON

Buffalo Trace	7
Blantons Silver	15
Makers 46	11
Knob Creek	9
Michters Small Batch Bourbon	14
Woodford Reserve	10
Woodford DBL Oaked	13

Spirits

SCOTCH + IRISH WHISKEY

Jameson's	7
Ardbeg 10 Year	14
Auchentoshan	14
Glenmorangie Original	12
Highland Park 12 Yr Old	13
Aberfeldy 16 Year	18

AFTER DINNER + SIPPERS

Butter Ripple Schnapps	7
Cointreau	7
Disaronno Amaretto	7
Galliano	7
Grand Marnier	7
Aperol	7
St. Remy Brandy	7
Kalua	7
Baileys	7
Frangelico	7
Crème de Cacao Blanc	7

PORTS

Taylor 10	7
Taylor 20	11
Sandman 20	12
Graham's Fine White	7
Graham's 2015 Bottle Vintage	8
Graham's Reserve	10
Graham's 10 Year Tawny	9
Graham's 20 Year Tawny	12



ROBERT SPENCER

HOSPITALITY

When we opened the doors to Workshop Eatery in the fall of 2015 we set about providing handcrafted cuisine & genuine hospitality. In the months, and years that followed the community embraced us and the warm & welcoming experience we delivered.

With the desire to grow in a way that complimented Workshop Eatery, in the spring of 2019 we turned the idea of Woodshed Burgers into a reality. We aimed to continue our philosophy, sourcing incredible local ingredients, and providing warm hospitality, but in a fun and very approachable environment.

In the fall of 2019 we looked to grow again, adding the Greenhouse Restaurants, by providing the food & beverage for three of Edmonton's city owned golf courses. By the spring of 2020, the world looked a little different, but that didn't stop this

team from opening the clubhouse operations, maintain Workshop Eatery, and even add a second Woodshed Burgers location, in Edmonton's Ellerslie community.

Never one to rest, Chef Paul and the team set about bringing a new addition to the Cameron Heights community in the spring of 2022. Hayloft Steak + Fish, along with Woodshed Burgers, brings a new type of Steakhouse to Edmonton. Offering both classic and unconventional cuts of our Lakeside Farmstead beef, paired with the finest selection of fish & shellfish courtesy of Effing Seafoods.

[ROBERTSPENCERHOSPITALITY.COM](https://robertspencerhospitality.com)





Hayloft aims to raise the steaks to new heights, offering classic and unconventional cuts of beef, continuing our pursuit of ethical cooking, and working alongside our partner, Lakeside Farmstead.



All of our beef is fresh ground daily, our buns are baked by Bonton Bakery fresh every morning, and we make all of our condiments in house. #allkillernofiller



While refined, our cuisine is handcrafted, approachable and unpretentious. We will make just about everything, down to the jams, dressings and even our ketchup, in house.



The menu offers easy grab n' go items for golfers or those taking advantage of the many activities taking place in the River Valley, but it also offers so much more.



A catered event is in the details, the effort that goes into planning, the care that goes into the meal, and the warmth of genuine hospitality. Let us be a part of your next special moment.

Desserts

Chocolate Peanut Crunch Cake

12

Malted chocolate torte, malt peanut crunch,
Pinocchio's rum ice cream, salty butterscotch

Lemon Meringue Semifreddo

12

Frozen lemon mousse, almond meringue,
macerated citrus, meringue shards

Lakeside Basque Cheesecake

12

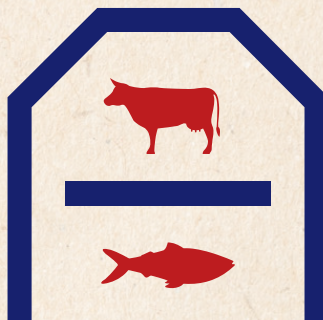
Fromage blanc "burnt" basque cheesecake,
rosemary saskatoon compote

Apple Tarte Tatin

12

Caramelized apples, puff pastry, maple hazelnut strusel,
Pinocchio's vanilla ice cream, warm apple caramel

TAKE A ROLL
IN THE HAY



HAYLOFTSTEAK.COM