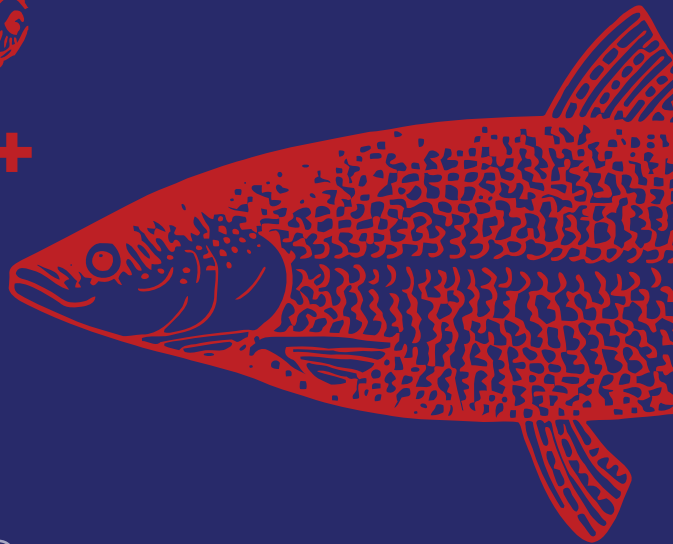


HAYLOFT

STEAK + FISH



+



ROBERT  SPENCER
HOSPITALITY



WEEKEND

Brunch

*Caesar
saturdays*

\$6 CAESARS

*Mimosa
sundays*

\$6 MIMOSAS



Weekend Brunch

10AM - 3PM

WORKSHOP
EATERY

WOODSHED
-WS-
BURGERS

MEAT
YOUR NEW
NEIGHBOURS

NOW SERVING

2307 ELWOOD DR | 10713 124 ST | 639 CAMERON HEIGHTS DR

THEWOODSHEDYEG.COM

Classics

New York Sour 2.25oz	16	Americano 3oz	15
Single-Malt Scotch Whiskey, cherry bitters, lemon, simple. Topped with a Pinot Noir float		Campari, Cocchi Sweet Vermouth, soda	
Paper Plane 2.25oz	15	Side-Car 2.25oz	15
Buffalo Trace Bourbon, Aperol, Amaro Nonino, lemon		Hennessy Cognac, Cointreau, lemon, simple	

Creations

Seasonal Mojito 2oz	16	Aperol Negroni 3oz	16
Bacardi Añejo Cuatro, Cointreau, fresh mint, lime, and seasonal syrup		Tanqueray Gin, Aperol, Cocchi Sweet Vermouth	
Forbidden Peach 2oz	16	Caipirinha 2oz	16
Buffalo Trace Bourbon, Peach Schnapps, madagascar-maple, peach purée, lemon		Leblon Cachaça, fresh limes, cane sugar	
Empress Sour 2oz	16	Espresso Martini 2oz	16
Empress 1800 Gin, St. Germain, grapefruit, egg white, lavender bitters		Stolichnaya Vodka, Kahlua, Galliano, espresso, madagascar-maple	
Smoked Jalapeño Paloma 2oz	16	Margarita 2oz	16
Sombra Mezcal, Cointreau, grapefruit, lime, roasted jalapeño-orange		Cimarron Reposado Tequila, Cointreau, simple syrup and your choice of juice	

Old Fashioned

Traditional 2.25oz	15	Oaxaca 2oz	16
Buffalo Trace Bourbon, Taylor 10 Port, simple, angostura bitters		Sombra Mezcal, Cimarron Reposado, demerara, mixed bitters	
House 2oz	16	High Fashioned 2.25oz	16
Buffalo Trace Bourbon, madagascar-maple, mixed bitters. Smoked with Cedar chips		Tanqueray Gin, St. Germain, Galliano, simple, orange bitters	

Wine BY THE GLASS

WHITE

Dirty Laundry Hush Rose

Okanagan Valley, BC



13



19½



51

Willm Alsace Gewertztraminer

France

12½

18¾

49

Rodney Strong Chalk Hill Chardonnay

California, USA

14

21

55

Attems Pinot Grigio

Italy

12

18

47

Dirty Laundry Riesling

Okanagan Valley, BC

13

19½

51

Sunday Sail Sauvignon Blanc

New Zealand

11½

17½

45

RED

Ironstone Petite Syrah

California, USA



12½



17¼



49

Barrel Burner Cabernet Sauvignon

California, USA

14

21

55

Ballard Lane Zinfandel

California, USA

12½

18¾

49

Poppy Pinot Noir

California, USA

13½

20¼

54

Cabriz Touriga Nacional

Portugal

13

19½

51

Powers Merlot

Columbia Valley , USA

12½

18¾

49



6oz



9oz



bottle

Bubbles

BUBBLES



Chic Brut

Spain — yellow apples + lime + bready

43

Veuve Clicquot

France — grapefruit + citrus peel + quince + toast + almonds

98

Wine

BY THE BOTTLE

WHITE



Stag's Leap Sauvignon Blanc

California, USA — fresh acidity + guava + honeysuckle

75

Greywacke Sauvignon Blanc

Marlborough, New Zealand — ripe pineapple + lime sherbert + elderflower

52

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

Little Engine Chardonnay

British Columbia, Canada — fresh + nectarine + pineapple

75

Rombauer Chardonnay

Carneros, California — buttery + vanilla + mango + melon

90

Wine BY THE BOTTLE



ROSÉ



Whispering Angel

France — lemon + cantaloupe + orange + peaches

73

Chateau M De Minuty

France — strawberry + red currant + blood orange + honeysuckle

54

RED



Portlandia Oregon Pinot Noir

Oregon, USA — red plum + cherry + spice

60

Fess Parker Santa Rita Hills Pinot Noir

California, USA — black cherry + milk chocolate + wild strawberry + nutmeg

75

Louigi Bosca Single Vineyard Malbec DOC

Argentina — ripe blackberry + plum + violets

59

Sterling Napa Cabernet Sauvignon

Napa Valley, California — blackberry + ripe plum + raspberry + cassis + oak

72

Woodhendge Shiraz

Wirra Wirra, Australia — blackberry + juicy plum + raspberry + caramel

70

Terra D'Alter Reserva

Portugal — blackberry + plum + integrated tannin

65

Stags' Leap Petite Syrah

California, USA — complexity + allspice + blueberry + blackberry

80

Haras de Pirique Galantas Cabernet Franc

Maipo Valley, Chile — plum + spice + blackberry + vanilla

72

Duckhorn Decoy Napa Merlot

Napa Valley, California — strawberry + raspberry

68

Treana Cabernet Sauvignon

Paso Robles, USA — blackberry + black currant + coffee + vanilla

85

Le Volte d'Ornellaia

Italy — red currant + caramelized orange peel + lilacs

65



Wine BY THE BOTTLE

RED



Vietti Barolo Castiglione

98

Italy — ripe strawberries + cranberry + bright + red cherry

Tassinaia

102

Italy — blackberry + blueberry + tyme + rosemary

La Nerthe Chateaufneuf Du Pape

115

Italy — black cherry + wild strawberries + vanilla

Barnett Vineyards Merlot

105

Napa Valley, California — plum + cherry + full bodied + cedar

Mate Brunello Di Montalcino

110

Italy — blackberry jam + tobacco + clove + mocha

Beaulieu Vineyards Rutherford Cabernet Sauvignon

120

Rutherford, Napa Valley, USA — cedar + pencil shavings + black cassis + toasted oak

Martin's Lane Pinot Noir

109

Okanagan Valley, BC — earthy + black cherry + smoky + liquorice

The Prisoner Cabernet Sauvignon

117

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

Powers Champoux Vineyard Cabernet Sauvignon

106

Washington, USA — powerful + wild berries + cassis + cocoa

Burrowing Owl Syrah

106

Oliver, BC — blackberry + black cherry + vanilla + clove

Farnese Edizione

96

Italy — blackberry + cherry + herbs + cinnamon



THIRSTY

THURSDAYS

1/2 PRICE BOTTLES
OF ALL OUR GLASS POUR WINES



*Fresh Shucked
Oyster Flights*

\$12 FOR 6 | \$20 FOR 12

Wine BY THE BOTTLE

RED RESERVE

Tate Jack's Vineyard, Howell Mt. Cabernet Sauvignon 220

Howell Mt, Napa Valley, USA — Aromas of Black Raspberry and fresh ground coffee fill the glass followed by the quintessential cocoa and truffle of Howell Mountain. The wine is extremely round and plush on the palate with Blackberry and ripe plums taking the lead matched by eucalyptus and vanilla. The tannins are firm but chalky with great acidity to match.

Chappellet Signature Cabernet Sauvignon 178

Napa Valley, USA — This wine is rich, dark and concentrated. It displays luxurious aromas of Crème de cassis, plum, ripe berries, anise and fresh herbs, as well as hints of vanilla. On the lush, layered palate supple fine-grained tannins frame the dark berry and black plum flavors, with hints of cedar, espresso and tobacco leaf.

Hess Mt. Veeder Cabernet Sauvignon 167

Mt Veeder, Napa Valley, USA — This estate grown Cabernet provides an exemplary expression of sophistication, complexity and structure. Enticing flavors of Dark plum, licorice, cocoa and vanilla oak spice unite to create a supple wine that lingers for a pleasing finish.

Penfold's 389 Cabernet Sauvignon 197

Australia — This wine is a bright, crimson red color. The nose is lifted and fragrant. This wine possesses Darker fruit flavors, closer to that of black cherry liqueur than a crème cassis. You may be transported to a moment in time when you were eating a black forrest cake as you sip on this exquisite offering from Penfolds.

Zenato Sergio Amarone Riserva 180

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 192

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 325

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.

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	9½
SYC Fjord NEIPA	8¾	12½
Sea Change Death Wave Light Lager	7½	10
Blindman Longshadow IPA	8½	12½
Blindman River Session Ale	7¾	11
Eighty Eight Night Gallery	8	11¼
Rotational Tap <i>ask your server for today's selections</i>	M/P	M/P



Spiritless

Pom-Thyme Lemonade

Pomegranate juice, lemon, thyme

Fruitful Jungle

Cranberry juice, seasonal fruit, fresh mint, lime

Peachy Business

House made peach purée, orange juice, soda

Rosemary Delight

Soda, rosemary, peppercorn, lemon, cranberry

Bebida Picante

Pomegranate juice, soda, roasted jalapeño-orange, lime

Shirley's Vacation

Pineapple juice, grenadine, and soda

Virgin Margarita

Your choice of juice, lime, simple, soda

Hayloft Float

Top a Grizzly Paw Soda with a scoop of Vanilla Ice Cream

GLASS

+

GARNISH

=

CLASS



Spirits

VODKA

Stoli
Grey Goose
Strathcona Spirits
Tito's

GIN

Tanqueray
Empress 1904
Botanist
Hendricks

TEQUILA + MEZCAL

Cabrito Reposado
Sombra Mezcal
Villa One Reposado
Don Julio Anejo

RUM

Flor de Cana White
Krakken Spiced
Bacardi Anjeo Cuatro
Bumbu
Elderado 15 Year
Ron Zacapa

CANADIAN WHISKEY

7 Forty Creek Barrel Select 7
9 Bearface Triple Oak 8
9 Crown Royal 8

BOURBON

Angel's Envy 7
7 Buffalo Trace 7
9 Woodford Reserve 10
9 Makers 46 11
9 Woodford DBL Oaked 13
Michters Small Batch Bourbon 14

SCOTCH + IRISH WHISKEY

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



RS catering



We Cater to You.

Holiday Parties | Corporate Events | Family Gatherings

FOR MORE INFORMATION & TO PLAN YOUR EVENT VISIT

ROBERTSPENCERHOSP.COM



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.

ROBERTSPENCERHOSP.COM





HAYLOFT

STEAK + FISH

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.



WORKSHOP

★ EATERY ★

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

greenhouse

RESTAURANTS

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.





WOODSHED -W&- BURGERS

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



RS catering

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 Brownie 🍷	12
Cherry compote, Pinnocchio's XLakeside Farmstead burnt honey gelato, sponge	
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	
Colossal Coconut Cream Pie	12
Rich coconut custard, flaky coconut pastry, white chocolate-coconut whipped cream	

Ports

Taylor 10 2oz	14	Sandman 20 2oz	24
Taylor 20 2oz	22	Quevedo Reserve Ruby 2oz	26

Hot Drinks

Americano	4¾	The Tea Girl	4
		<i>assorted loose leaf tea</i>	
Cappuccino	5¾	Chai Latté	7
Café Latté	5¾		
Espresso	4		