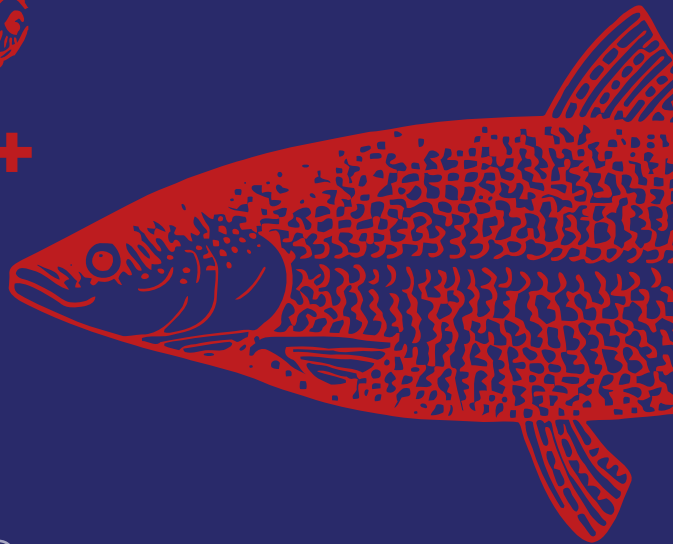


HAYLOFT

STEAK + FISH



+



ROBERT  SPENCER
HOSPITALITY



WEEKEND Brunch

*Caesar
saturdays*
\$6 CAESARS

*Mimosa
sundays*
\$6 MIMOSAS



Weekend Brunch

10AM - 3PM

WORKSHOP
EATERY

WOODSHED
-W-
BURGERS

MEAT YOUR NEW NEIGHBOURS

NOW SERVING

2307 Ellwood 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 2oz 15	Oaxaca 2oz 16
Buffalo Trace Bourbon, simple syrup, angostura bitters	Sombra Mezcal, Cimarron Reposado, demerara, mixed bitters
House 2oz 16	High Fashioned 2oz 16
Buffalo Trace Bourbon, madagascar-maple, mixed bitters. Smoked with Cedar chips	Tanqueray gin, St. Germain, Galliano, simple syrup, 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
La Linda Malbec Argentina	11½	17¼	45

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

Chateau M De Minuty

France — strawberry + red currant + blood orange + honeysuckle

RED

Portlandia Oregon Pinot Noir

Oregon, USA — red plum + cherry + spice

Fess Parker Santa Rita Hills Pinot Noir

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

Louigi Bosca Single Vineyard Malbec DOC

Argentina — ripe blackberry + plum + violets

Sterling Napa Cabernet Sauvignon

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

Woodhendge Shiraz

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

Terra D'Alter Reserva

Portugal — blackberry + plum + integrated tannin

Stags' Leap Petite Syrah

California, USA — complexity + allspice + blueberry + blackberry

Haras de Pirique Galantas Cabernet Franc

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

Duckhorn Decoy Napa Merlot

Napa Valley, California — strawberry + raspberry

Treana Cabernet Sauvignon

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

Le Volte d'Ornellaia

Italy — red currant + caramelized orange peel + lilacs



73

54



60

75

59

72

70

65

80

72

68

85

65



Wine BY THE BOTTLE

RED



Vietti Barolo Castiglione

Italy — ripe strawberries + cranberry + bright + red cherry

Tassinaia

Italy — blackberry + blueberry + tyme + rosemary

La Nerthe Chateauneuf Du Pape

Italy — black cherry + wild strawberries + vanilla

Barnett Vineyards Merlot

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

Mate Brunello Di Montalcino

Italy — blackberry jam + tobacco + clove + mocha

Beaulieu Vineyards Rutherford Cabernet Sauvignon

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

Martin's Lane Pinot Noir

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

The Prisoner Cabernet Sauvignon

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

Powers Champoux Vineyard Cabernet Sauvignon

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

Burrowing Owl Syrah

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

Farnese Edizione

Italy — blackberry + cherry + herbs + cinnamon

98

102

115

105

110

120

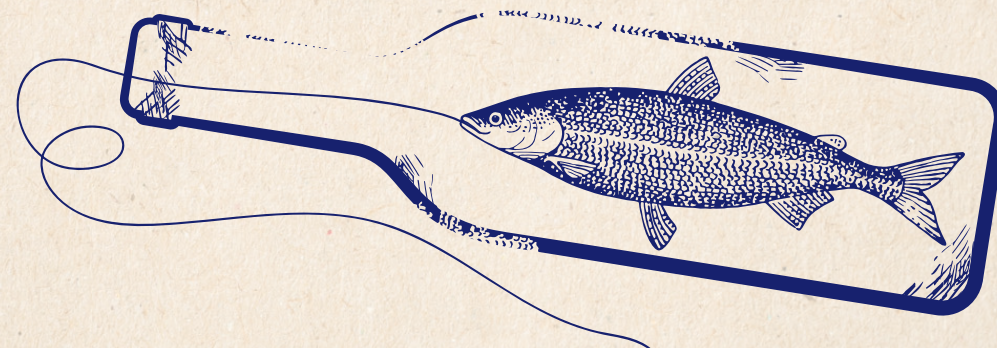
109

117

106

106

96



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	7	Bebida Picante Pomegranate juice, soda, roasted jalapeño-orange, lime	7
Fruitful Jungle Cranberry juice, seasonal fruit, fresh mint, lime	7	Shirley's Vacation Pineapple juice, grenadine, and soda	7
Peachy Business House made peach purée, orange juice, soda	7	Virgin Margarita Your choice of juice, lime, simple, soda	7
Rosemary Delight Soda, rosemary, peppercorn, lemon, cranberry	7	Hayloft Float Top a Grizzly Paw Soda with a scoop of Vanilla Ice Cream	9

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

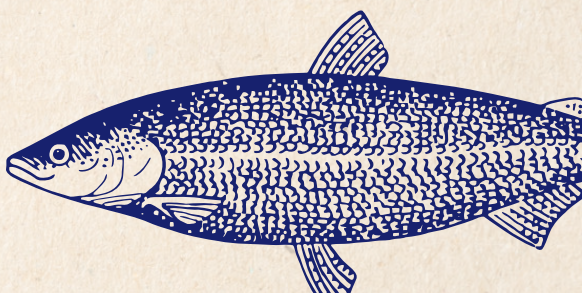
- Forty Creek Barrel Select
- Bearface Triple Oak
- Crown Royal

BOURBON

- Angel's Envy
- Buffalo Trace
- Woodford Reserve
- Makers 46
- Woodford DBL Oaked
- Michters Small Batch Bourbon

SCOTCH + IRISH WHISKEY

- Jameson's
- Glenmorangie Original
- Highland Park 12 Yr Old
- Ardbeg 10 Year
- Auchentoshan
- Aberfeldy 16 Year



RS catering



We Cater to You.
Holiday Parties | Corporate Events | Family Gatherings

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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.

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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.

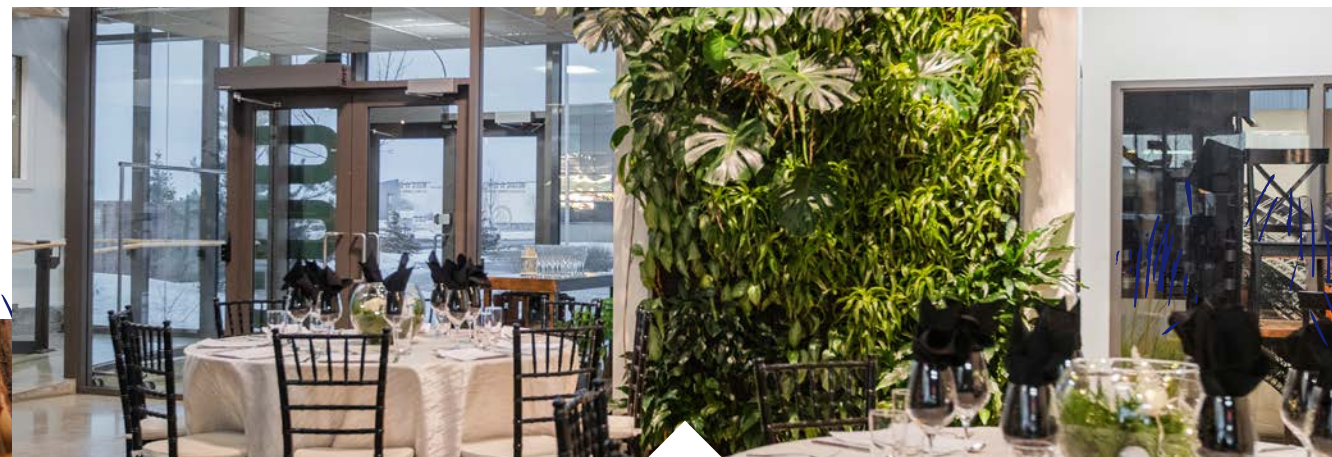


The menu offers easy grab n' go items for golfers or those taking advantage of the many activities taking place in the River Valley, but it also offers so much more.



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		