





WEEKEND





10AM - 3PM

Rend

- AL







YOUR NEW NEIGHBOURS

NOW SERVING

1307 EUWOOD DE | 10713 124 ST | 639 CAMERON HEIGHTS DE THEWOODSHEDYEG.COM

Classics

Paper Plane 2.5oz
Buffalo Trace Bourbon, Aperol,
Amaro Nonino, lemon

Espresso Martini 2.5oz Stollichnaya Vodka, Kahlua, Galliano, Baileys, espresso

Creations

House Margarita 3oz 17 Cimarron Reposado, Aperol, seasonal syrup, lime

Paloma Bianco 207 16 Teremana Bianco, Luxardo Bianco Bitters, Luxardo Maraschino Liqueur, grapefruit, lime

Empress Rose 2.5oz

Empress 1800 Gin, Chic Brut, rose syrup, lemon

Summer Time Spritz 202 Aperol, Chic Brut, grapefruit, Grizzly Paw Grapefruit Soda

Forbidden Peach 207

Buffalo Trace Bourbon, Peach Schnapps, Madagascar-maple, peach nectar, lemon

16 French Connection 2 507 Henessey Cognac, Disaronno

Aviation 2507

15

16

15

16

7	Berried Maid 1.5oz Jameson Whiskey, seasonal berry syrup, lime, cucumber, fresh mint	15
5	Toki Sour 2.25oz Toki Suntory Whiskey, Midori Melon Liqueur, simple syrup, lemon, egg whites	16
5	Seasonal Mojitio 1.75oz Bacardi Anejo Cuatro, Cointreau, fresh mint lime, seasonal syrup	16 ,
5	Bees'n Basil _{2oz} Flor de Cana, St.Germain, honey basil syrup lime, fresh basil	16 ,

Lee Spirits Crème de Violette, lemon, simple syrup, flamed lemon peel

Smoked Jalapeño Paloma 202 16 16 Sombra Mezcal, Cointreau, grapefruit, lime, roasted jalapeño-orange

Old Fashioned

Traditional 2 2507

Buffalo Trace bourbon, port, simple syrup, angostura bitters

House 207

Buffalo Trace Bourbon, madagascar-maple, mixed bitters. Smoked with Cedar chips

15 Oaxaca 207 Sombra Mezcal, Cimarron Reposado, demerara, mixed bitters

High Fashioned 2.25oz Tanqueray gin, St. Germain, Galliano, simple syrup, orange bitters

16

16

16 Tanqueray Gin, Luxardo Maraschino Liqueur,

Wine BY THE GLASS .

WHITE	Ŧ	1	i
Dirty Laundry Hush Rose Okanagan Valley, BC	13	191⁄2	51
Willm Alsace Gewertztraminer France	121⁄2	183⁄4	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	191⁄2	51
Sunday Sail Sauvignon Blanc New Zealand	111⁄2	171⁄2	45
RED		Ţ	l
Ironstone Petite Syrah California, USA	121⁄2	171⁄4	49
Barrel Burner Cabernet Sauvignon California, USA	14	21	55
Ballard Lane Zinfindel California, USA	121⁄2	183⁄4	49
Poppy Pinot Noir California, USA	131⁄2	201⁄4	54
Cabriz Touriga Nacional Portugal	13	191⁄2	51
Powers Merlot Columbia Valley , USA	121⁄2	183⁄4	- 49
La Linda Malbec Argentina	111/2	171⁄4	45

Tooz Tooz bottle

Bubbles_

BUBBLES

Chic Brut Spain — yellow apples + lime + bready

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

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

43

Wine BY THE BOTTLE

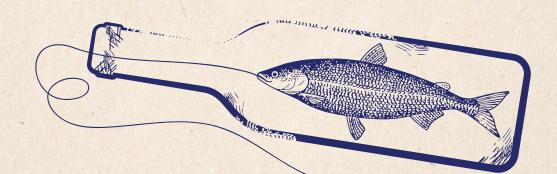
ROSÉ Whispering Angel 73 France — lemon + cantaloupe + orange + peaches Chateau M De Minuty 54 France — strawberry + red currant + blood orange + honeysuckle RED Portlandia Oregon Pinot Noir 60 Oregon, USA — red plum + cherry + spice Fess Parker Santa Rita Hills Pinot Noir 75 California, USA — black cherry + milk chocolate + wild strawberry + nutmeg Louigi Bosca Single Vineyard Malbec DOC 59 Argentina — ripe blackberry + plum + violets Sterling Napa Cabernet Sauvignon 72 Napa Vally, California — blackberry + ripe plum + raspberry + cassis + oak Woodhendge Shiraz 70 Wirra Wirra, Australia — blackberry + juicy plum + raspberry + caramel Terra D'Alter Reserva 65 Portugal — blackberry + plum + integrated tannin Stags' Leap Petite Syrah 80 California, USA — complexity + allspice + blueberry + blackberry Haras de Pirique Galantas Cabernet Franc 72 Maipo Valley, Chile — plum + spice + blackberry + vanilla **Duckhorn Decoy Napa Merlot** 68 Napa Valley, California — strawberry + raspberry **Treana Cabernet Sauvignon** 85 Paso Robles, USA — blackberry + black currant + coffee + vanilla Le Volte d'Ornellaia 65 Italy — red currant + caramelized orange peel + lilacs

bottle

Wine by the bottle

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RED	
Vietti Barolo Castiglione Italy — ripe strawberries + cranberry + bright + red cherry	98
Tassinaia Italy — blackberry + blueberry + tyme + rosemary	102
La Nerthe Chateauneuf Du Pape Italy — black cherry + wild strawberries + vanilla	115
Barnett Vineyards Merlot Napa Valley, California — plum + cherry + full bodied + cedar	105
Mate Brunello Di Montalcino Italy — blackberry jam + tobacco + clove + mocha	110
Beaulieu Vineyards Rutherford Cabernet Sauvignon Rutherford, Napa Valley, USA — cedar + pencil shavings + black cassis + toasted oak	120
Martin's Lane Pinot Noir Okanagan Valley, BC — earthy + black cherry + smoky + liquorice	109
The Prisoner Cabernet Sauvignon Napa Valley, California — black cherry + ripe plum + vanilla + spice	117
Powers Champoux Vineyard Cabernet Sauvignon Washington, USA — powerful + wild berries + cassis + cocoa	106
Burrowing Owl Syrah Oliver, BC — blackberry + black cherry + vanilla + clove	106
Farnese Edizione	96





1/2 PRICE BOTTLES OF ALL OUR GLASS POUR WINES



Wine by the bottle RED RESERVE

Tate Jack's Vineyard, Howell Mt. Cabernet Sauvignon

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 palat 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

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 palat 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

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

Australia — This wine is a bright, crimson red color. The nose is lifted and fragrant. This wine posseses Darker fruit flavors, closer to that of black cherry liqueur then 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

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

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

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

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.

192

180

298

325

178

167

220

Beer _

LOCAL STAPLES (473 ml)

Sea Change The Wolf NEPA	101⁄2
Sea Change Blonde Ale	91⁄2
Blindman Five of Diamonds Pilsner	91⁄2
Blindman Triphammer Robust Porter	101⁄2

Omen Brewing Company Red Harbour Irish Red	91/2
Omen Brewing Company Spilt Milk Milk Stout	91/2
Heathen's Brewing Tropical Haze IPA gluten free	12
SYC Non Alcoholic IPA	91/3

ON TAP		1
	14oz	20oz
SYC Pin Seeker Lager	7	91⁄2
SYC Fjord NEIPA	83⁄4	121⁄2
Sea Change Death Wave Light Lager	71⁄2	10
Blindman Longshadow IPA	81⁄2	121⁄2
Blindman River Session Ale	73⁄4	11
Eighty Eight Night Gallery	8	111⁄4
Rotational Tap ask your server for today's selections	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

GLASS + GARNISH = CLASS

7 Bebida Picante Pomegranate juice, soda, roasted jalapeño-orange, lime 7 Shirley's Vacation Pineapple juice, grenadine, and soda 7 Virgin Margarita Your choice of juice, lime, simple, soda Hayloft Float Top a Grizzly Paw Soda with a scoop of Vanilla Ice Cream

7

7

7

Spirits

VODKA

Stoli **Grey Goose** Strathcona Spirits Tito's

GIN

Tanqueray **Empress 1904** 9 **Botanist** 9 Hendricks 9

TEQUILA + MEZCAL

Cabrito Reposado Sombra Mezcal Villa One Reposado Don Julio Anejo

RUM

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

CANADIAN WHISKEY

7

9

9

8

7

7

7

9

11

19/11

Forty Creek Barrel Select	7
Bearface Triple Oak	8
Crown Royal	8
BOURBON	
Angel's Envy	7
Buffalo Trace	7
Woodford Reserve	10
Makers 46	11
Woodford DBL Oaked	13
Michters Small Batch Bourbon	14

SCOTCH + **IRISH WHISKEY**

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



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

FOR MORE INFORMATION & to plan your event visit

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ROBERT SPENCER

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.





* 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.

greenh 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.







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





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 (1) Cherry compote, Pinnochio'sXLakeside Farmstead burnt honey gelato, sponge	12
Lemon Meringue Semifreddo 🕲 Frozen lemon mousse, almond meringue, macerated citrus, meringue shards	12
Lakeside Basque Cheesecake (1) Fromage blanc "burnt" basque cheesecake, rosemary saskatoon compote	12
Colossal Coconut Cream Pie Rich coconut custard, flaky coconut pastry, white chocolate-coconut whipped cream	12

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Ports —			
Taylor 10 20z	14	Sandman 20 2oz	24
Taylor 20 207	22	Quevedo Reserve Ruby 207	26

Hot Drinks

Americano	43⁄4	The Tea Girl	4
Cappuccino	53⁄4	assorted loose leaf tea	
Café Latté	53⁄4	Chai Latté	- 7
Espresso	4		

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