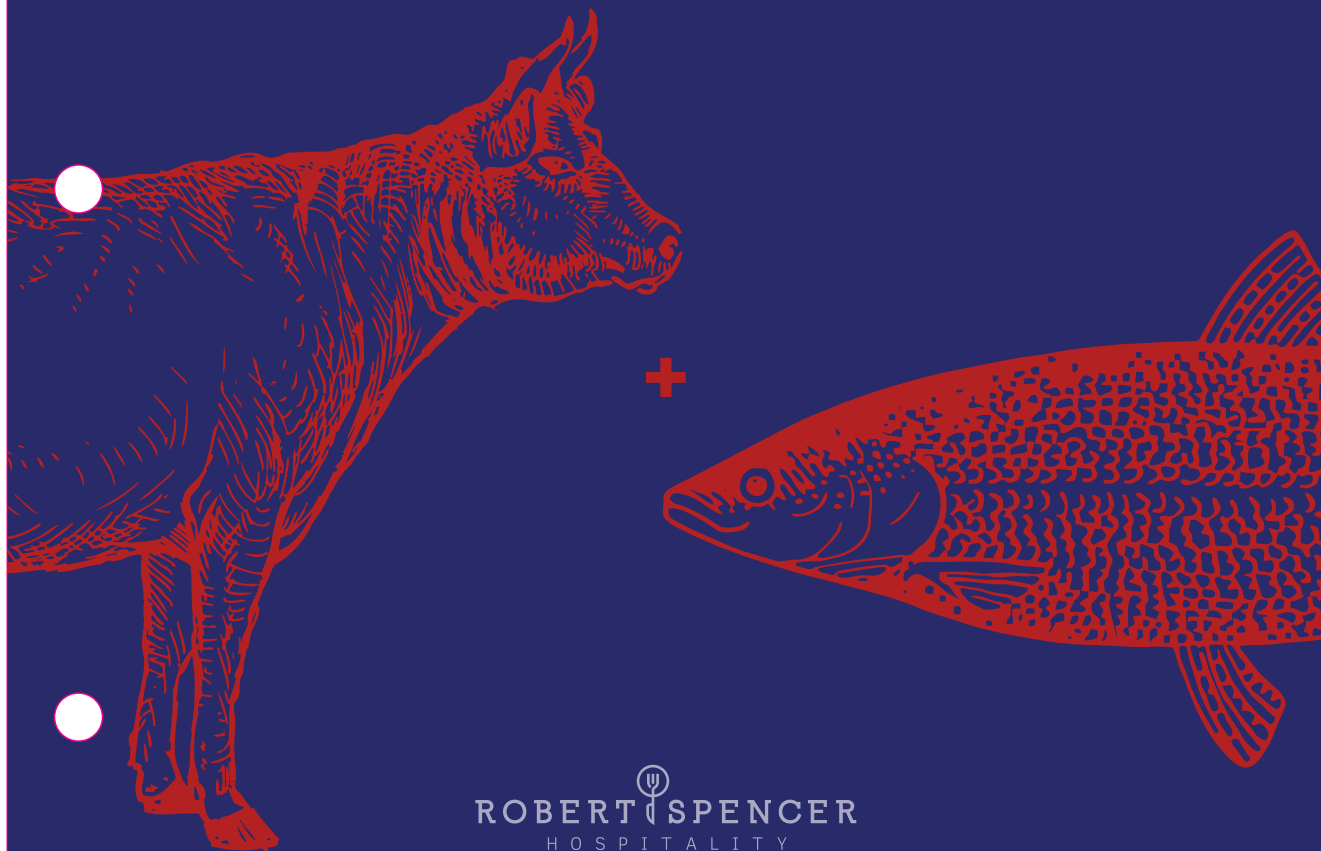


# HAYLOFT

STEAK + FISH



ROBERT SPENCER  
HOSPITALITY





# WEEKEND Brunch

*Caesar  
saturdays*

**\$6** CAESARS

*Mimosa  
sundays*

**\$6** MIMOSAS



# Weekend Brunch

10AM - 3PM

WORKSHOP  
EATERY

3 HOLES

WOODSHED  
-Ws-  
BURGERS

MEAT  
YOUR NEW  
NEIGHBOURS

NOW SERVING

2307 Ellwood Dr | 10713 124 St | 639 CAMERON HEIGHTS DR

THEWOODSHEDYEG.COM



# Classics

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- Paper Plane** 2.5oz 15  
Maker's Mark Bourbon, Aperol, Amaro Nonino, lemon
- Espresso Martini** 2.5oz 16  
Northern Keep Vodka, Kahlua, Galliano, Baileys, espresso
- Aviation** 2.5oz 16  
Tanqueray Gin, Luxardo Maraschino Liqueur, Lee Spirits Crème de Violette, lemon, simple syrup, flamed lemon peel
- French Connection** 2.5oz 16  
Henessey Cognac, Disaronno

# Creations

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- House Margarita** 3oz 17  
Cimarron Reposado, Aperol, seasonal syrup, lime
- Paloma Bianco** 2oz 16  
Teremana Bianco, Luxardo Bianco Bitters, Luxardo Maraschino Liqueur, grapefruit, lime
- Empress Rose** 2.5oz 16  
Empress 1800 Gin, Chic Brut, rose syrup, lemon
- Summer Time Spritz** 2oz 15  
Aperol, Chic Brut, grapefruit, Grizzly Paw Grapefruit Soda
- Forbidden Peach** 2oz 16  
Maker's Mark Bourbon, Peach Schnapps, Madagascar-maple, peach nectar, lemon
- Berried Maid** 1.5oz 15  
Jameson Whiskey, seasonal berry syrup, lime, cucumber, fresh mint
- Toki Sour** 2.25oz 16  
Toki Suntory Whiskey, Midori Melon Liqueur, simple syrup, lemon, egg whites
- Seasonal Mojito** 1.75oz 16  
Bacardi Anejo Cuatro, Cointreau, fresh mint, lime, seasonal syrup
- Bees'n Basil** 2oz 16  
Flor de Cana, St.Germain, honey basil syrup, lime, fresh basil
- Smoked Jalapeño Paloma** 2oz 16  
Sombra Mezcal, Cointreau, grapefruit, lime, roasted jalapeño-orange

# Old Fashioned

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- Traditional** 2.25oz 15  
Maker's Mark Bourbon, port, simple syrup, angostura bitters
- House** 2oz 16  
Maker's Mark Bourbon, madagascar-maple, mixed bitters. Smoked with Cedar chips
- Oaxaca** 2oz 16  
Sombra Mezcal, Cimarron Reposado, demerara, mixed bitters
- High Fashioned** 2.25oz 16  
Tanqueray gin, St. Germain, Galliano, simple syrup, orange bitters



# Wine BY THE GLASS

---

## WHITE

### Homestead House White Sauvignon Blanc

Chile — Exclusive bottling for Robert Spencer Hospitality



10



15



39



### Dirty Laundry Hush Rose

Okanagan Valley, BC

13¾

20½

53

### Willm Alsace Gewertztraminer

France

13

19½

52

### Monte Creek Chardonnay

California, USA

14¾

21¾

58

### Attems Pinot Grigio

Italy

13

19½

52

### Dirty Laundry Riesling

Okanagan Valley, BC

13

20¼

54

### Squealing Pig Sauvignon Blanc

New Zealand

12¾

18¼

48



## RED

### Homestead House Red Cabernet Sauvignon

Chile — Exclusive bottling for Robert Spencer Hospitality



10



15



39

### Monte Creek Cabernet Franc

California, USA

13¾

18½

54

### Barrel Burner Cabernet Sauvignon

California, USA

15

22

58

### Ballard Lane Zinfandel

California, USA

12¾

19

53

### Poppy Pinot Noir

California, USA

14

21

57

### Cabriz Touriga Nacional

Portugal

13¼

20¼

55



### Powers Merlot

Columbia Valley, USA

13¼

19¾

54

### La Linda Malbec

Argentina

12¼

18¼

49



# Bubbles

## BUBBLES

### Chic Brut

Spain — yellow apples + lime + bready



43

### Veuve Clicquot

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

126

# Wine BY THE BOTTLE

## WHITE

### Stag's Leap Sauvignon Blanc

California, USA — fresh acidity + guava + honeysuckle



81

### Greywacke Sauvignon Blanc

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

55

### Butter Chardonnay

California — vanilla bean + almond + fruit

63

### Wild Goose Pinot Gris

Okanagan Falls, BC — peach + pear + melon + honey + spice

61

### Clarendelle Bordeaux Blanc

France — floral + apple + lemon + lime + dry

72

### Little Engine Chardonnay

British Columbia, Canada — fresh + nectarine + pineapple

75

### Rombauer Chardonnay

Carneros, California — buttery + vanilla + mango + melon

98

### Garzon Albarino

Uruguay - Lemon + Pear + Mineral

45



6oz



9oz



bottle

# Wine BY THE BOTTLE

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## 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

66

### 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

64

79



### Sterling Napa Cabernet Sauvignon

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

65

### Yalumba Samuel's collection Shiraz

Barossa, Australia - plum + blueberry + hazlnuet + clove

85

### Mission Hill reserver Meritage

Okanagan Valley, B.C -dark cherry + fig +smokey spices

88

### Stags' Leap Petite Syrah

California, USA — complexity + allspice + blueberry + blackberry

79

### Haras de Pirique Galantas Cabernet Franc

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

73

### Duckhorn Decoy Napa Merlot

Napa Valley, California — strawberry + raspberry

93

### Treana Cabernet Sauvignon

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

72



### Le Volte d'Ornellaia

Italy — red currant + caramelized orange peel + lilacs

### F. Thienpoint L'Etoile

Lalande de Pomerol, France - ripe + dark red fruit + cocoa

65





# Wine BY THE BOTTLE

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## RED



### **Vietti Barolo Castiglione**

Italy — ripe strawberries + cranberry + bright + red cherry

109

### **Jaffurs Bien Nacido Syrah**

Santa Maria Valley, California - savory + cured meats + black pepper

107

### **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

121

### **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

145

### **Yalumba Signature Cabernet Shiraz**

Barossa, Australia - rich + charcoal + acacia flowers + tar + pepper

120

### **Powers Champoux Vineyard Cabernet Sauvignon**

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

106

### **Burrowing Owl Syrah**

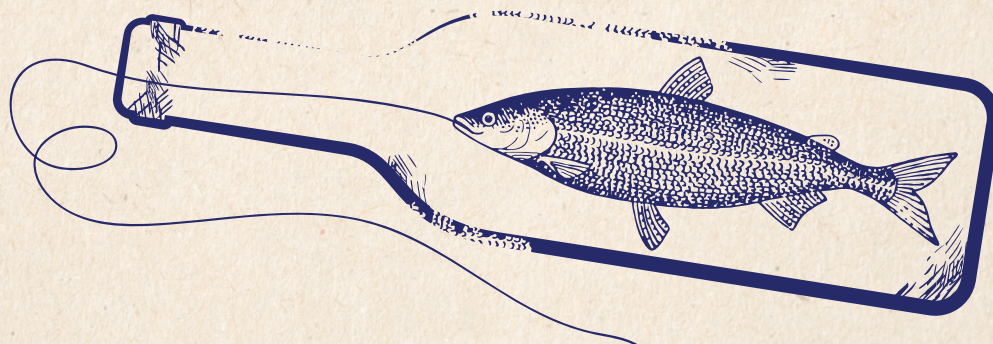
Oliver, BC — blackberry + black cherry + vanilla + clove

116

### **Farnese Edizione**

Italy — blackberry + cherry + herbs + cinnamon

99



THIRSTY

THURSDAYS

1/2 PRICE BOTTLES  
OF ALL OUR GLASS POUR WINES

*Fresh Shucked  
Oyster Flights*

\$12 FOR 6 | \$20 FOR 12

3 HOLES

# Wine BY THE BOTTLE

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## 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** 220

*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** 330

*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

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## LOCAL STAPLES (473 ml)

Sea Change The Wolf NEPA 11  
 Sea Change Blonde Ale 10  
 Blindman  
 Five of Diamonds Pilsner 9½  
 Analog  
 Power Up Porter 11

Core values Cidery  
 Marty McDry 12  
 Analog, Ready Paler Aler  
 Two Session IPA 11½  
 Helix Brewing  
 NEIPA gluten free 12½  
 SYC Non Alcoholic IPA 9½

## ON TAP

SYC Pin Seeker Lager  
 SYC Fjord NEIPA  
 Sea Change Death Wave Light Lager  
 Blindman Longshadow IPA  
 Blindman River Session Ale  
 Eighty Eight Night Gallery  
 Rotational Tap  
*ask your server for today's selections*  
 Rotational Tap  
*ask your server for today's selections*  
 Rotational Tap  
*ask your server for today's selections*



14oz



20oz

7 9½  
 8¾ 12½  
 7½ 10  
 8½ 12½  
 7¾ 11  
 8 11¼  
 M/P M/P  
 M/P M/P  
 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

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## 7 Bebida Picante 7

Pomegranate juice, soda, roasted jalapeño-orange, lime

## 7 Shirley's Vacation 7

Pineapple juice, grenadine, and soda

## 7 Virgin Margarita 7

Your choice of juice, lime, simple, soda

## 7 Hayloft Float 9

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

GLASS

+

GARNISH

=

CLASS



# Spirits

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## VODKA

Stoli	8
Grey Goose	10
Strathcona Spirits	10
Tito's	9

## GIN

Tanqueray	8
Empress 1904	10
Botanist	10
Hendricks	10

## TEQUILA + MEZCAL

Cabrito Reposado	8
Sombra Mezcal	8
Villa One Reposado	10
Don Julio Anejo	12

## RUM

Flor de Cana White	8
Krakken Spiced	8
Bacardi Anjeo Cuatro	9
Bumbu	11
Elderado 15 Year	13
Ron Zacapa	16

## CANADIAN WHISKEY

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

## BOURBON

Angel's Envy	14
Buffalo Trace	8
Woodford Reserve	11
Makers 46	12
Woodford DBL Oaked	14
Michters Small Batch Bourbon	15

## SCOTCH + IRISH WHISKEY

Jameson's	8
Glenmorangie Original	13
Highland Park 12 Yr Old	14
Arbeg 10 Year	15
Auchentoshan	15
Aberfeldy 16 Year	19



RS catering



We Cater to You.

Holiday Parties | Corporate Events | Family Gatherings

FOR MORE INFORMATION & TO PLAN YOUR EVENT VISIT

[ROBERTSPENCERHOSP.COM](http://ROBERTSPENCERHOSP.COM)



# ROBERT SPENCER

HOSPITALITY



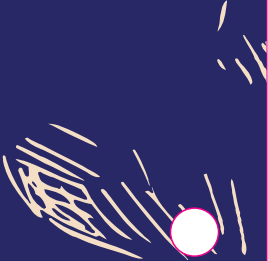
When we opened the doors to Workshop Eatery in the fall of 2015 we set about providing handcrafted cuisine & genuine hospitality. In the months, and years that followed the community embraced us and the warm & welcoming experience we delivered.

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.



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3 HOLES



# 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

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<b>Chocolate Brownie</b> 🌱	12
Cherry compote, Pinnocchio's XLakeside Farmstead burnt honey gelato, sponge	
<b>Lemon Meringue Semifreddo</b> 🌱	12
Frozen lemon mousse, almond meringue, macerated citrus, meringue shards	
<b>Lakeside Basque Cheesecake</b> 🌱	12
Fromage blanc "burnt" basque cheesecake, rosemary saskatoon compote	
<b>Colossal Coconut Cream Pie</b>	12
Rich coconut custard, flaky coconut pastry, white chocolate-coconut whipped cream	

# Ports

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<b>Taylor 10</b> 2oz	14	<b>Sandman 20</b> 2oz	24
<b>Taylor 20</b> 2oz	22	<b>Quevedo Reserve Ruby</b> 2oz	26

# Hot Drinks

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

HAYLOFTSTEAK.COM

