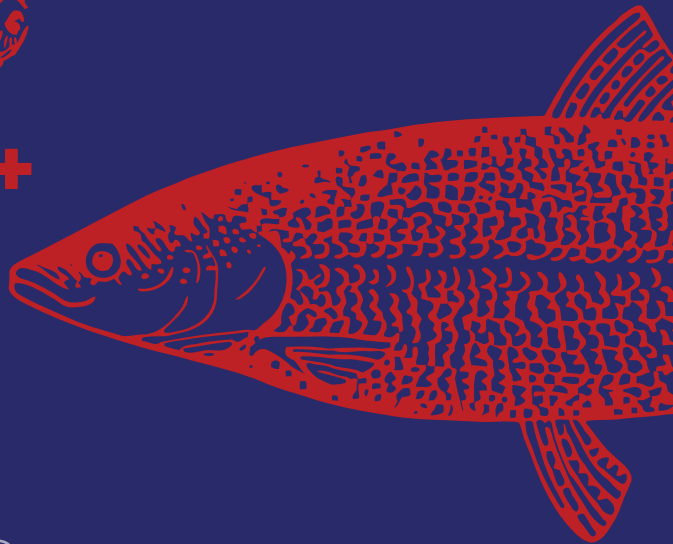


HAYLOFT

STEAK + FISH




ROBERT SPENCER
HOSPITALITY



WEEKEND

Brunch

*Caesar
saturdays*

\$6 CAESARS

*Mimosa
sundays*

\$6 MIMOSAS



Weekend Brunch

10AM - 3PM

WORKSHOP
EATERY

WOODSHED
-W's-
BURGERS

MEAT
YOUR NEW
NEIGHBOURS

NOW SERVING

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

THEWOODSHEDYEG.COM

Classics

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

Creations

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

Old Fashioned

Traditional 2.25oz	15	Oaxaca 2oz	16
Makers Mark bourbon, port, simple syrup, angostura bitters		Sombra Mezcal, Cimarron Reposado, demerara, mixed bitters	
House 2oz	16	High Fashioned 2.25oz	16
Makers Mark Bourbon, madagascar-maple, mixed bitters. Smoked with Cedar chips		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	13 ³ / ₄	20 ¹ / ₂	53
Willm Alsace Gewertztraminer France	13	19 ¹ / ₂	52
Monte Creek Chardonnay California, USA	14 ³ / ₄	21 ³ / ₄	58
Attems Pinot Grigio Italy	13	19 ¹ / ₂	52
Dirty Laundry Riesling Okanagan Valley, BC	13	20 ¹ / ₄	54
Squealing Pig Sauvignon Blanc New Zealand	12 ³ / ₄	18 ¹ / ₄	48

RED

			
Homestead House Red Cabernet Sauvignon Chile - Exclusive bottling for Robert Spencer Hospitality	10	15	39
Monte Creek Cab Franc California, USA	13 ³ / ₄	18 ¹ / ₂	54
Barrel Burner Cabernet Sauvignon California, USA	15	22	58
Ballard Lane Zinfandel California, USA	12 ³ / ₄	19	53
Poppy Pinot Noir California, USA	14	21	57
Cabriz Touriga Nacional Portugal	13 ³ / ₄	20 ¹ / ₄	55
Powers Merlot Columbia Valley, USA	13 ¹ / ₄	19 ³ / ₄	54
La Linda Malbec Argentina	12 ¹ / ₄	18 ¹ / ₄	49



 6oz  9oz  bottle

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 + melona

98

Garzon Albarino

Uruguay- emon ear Mineral

45

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

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

Sterling Napa Cabernet Sauvignon

Napa Vally, California blackberry ripe plum raspberry cassis oak

79

Yalumba Samuel's collection Shiraz

arossa, Australia- plum lueberry hazelnut Clove

65

Mission Hill reserve Meritage

Okanagan Valley, .C- Dark Cherry Fig Smokey Spices

85

Stags' Leap Petite Syrah

California, USA complexity allspice blueberry blackberry

88

Haras de Pirique Galantas Cabernet Franc

Maiipo Valley, Chile plum spice blackberry vanilla

79

Duckhorn Decoy Napa Merlot

Napa Valley, California strawberry raspberry

73

Treana Cabernet Sauvignon

aso obles, USA blackberry black currant coffee vanilla

93

Le Volte d'Ornellaia

Italy red currant caramelized orange peel lilacs

72

F. Thienpont L'Etoile

alande de omerol, France- ipe Dark ed Fruit Cocoa

94

Wine BY THE BOTTLE

RED



- Vietti Barolo Castiglione** 109
Italy ripe strawberries cranberry bright red cherry
- Jaffurs Bien Nacido Syrah** 107
Santa Maria Valley, California- Savory Cured Meats lack pepper
- La Nerthe Chateaufeuf Du Pape** 115
France black cherry wild strawberries vanilla
- Barnett Vineyards Merlot** 105
Napa Valley, California plum cherry full bodied cedar
- Mate Brunello Di Montalcino** 121
Italy blackberry am tobacco clove mocha
- Beaulieu Vineyards Rutherford Cabernet Sauvignon** 120
utherford, Napa Valley, USA cedar pencil shavings black cassis toasted oak
- Martin's Lane Pinot Noir** 145
Okanagan Valley, C earthy black cherry smoky liquorice
- Yalumba Signature Cabernet Shiraz** 120
arossa, Australia- rich Charcoal Acacia Flowers Tar pepper
- Powers Champoux Vineyard Cabernet Sauvignon** 106
Washington, USA powerful wild berries cassis cocoa
- Burrowing Owl Syrah** 116
Oliver, C blackberry black cherry vanilla clove
- Farnese Edizione** 99
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

Aonair Cabernet Reserve

198

Napa Valley, Italy - Enticing aromas of black currant, cassis, Morello cherries, graphite, kirsch, loam, and raspberries awaken the senses, complemented by distinctive hints of cool minerals and wet stone. The wine cascades effortlessly across the palate, with layers of energetic dark fruits, leather, truffle, and spice that continue to evolve with time in the glass. Well-structured tannins showcase exceptional depth and terroir, giving way to a fresh and opulent finish.

Double Diamond Cabernet

165

Napa valley, California - On the nose, the wine leaps from the glass with ripe blackberry, cassis, black cherry, and red plum, with a lovely herbaceous undertone. Aged in new and old French oak barriques, it's plush and hefty with firm tannins and notes of black plum, espresso, Virginia tobacco, smoke and mint.

Ghost Block Cabernet

165

USA - This wine offers a harmonious balance of rich dark fruit, blackberries, and plums with hints of violet, chocolate, vanilla, and spices with aromatics on the palate. Fined grain tannins frame the velvety mid-palate with a crisp, lingering 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.

M by Michael Mondavi

350

Napa Valley, California - Deep, iridescent ruby followed by aromas of rose, cherry blossom, violets, and currant leaf, with notes of black cherry, roasted chestnuts, vanilla, and cocoa. On the palate, flavors of rhubarb, currant, fig, and marzipan with toasty oak notes and, well-integrated tannins.

Beer

LOCAL STAPLES (473 ml)

Sea Change The Wolf NEPA	11	Core Values Marty McDry Cider	12
Sea Change Blonde Ale	10	Analog, Ready Paler Aler Two Session IPA	11½
Blindman Five of Diamonds Pilsner	9½	Helix NEIPA <i>gluten free</i>	12½
Analog Power Up Porter	11	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
Sea Change Irish Red Ale	8½	12½
Blindman Longshadow IPA	7¾	11
Eighty Eight Night Gallery	8	11¼
Rotational Tap <i>ask your server for today s selections</i>	M/P	M/P
Rotational Tap <i>ask your server for today s selections</i>	M/P	M/P
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

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

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



ROBERT SPENCER

H O S P I T A L I T Y

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](https://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
Cappuccino	5¾	<i>assorted loose leaf tea</i>	
Café Latté	5¾	Chai Latté	7
Espresso	4		