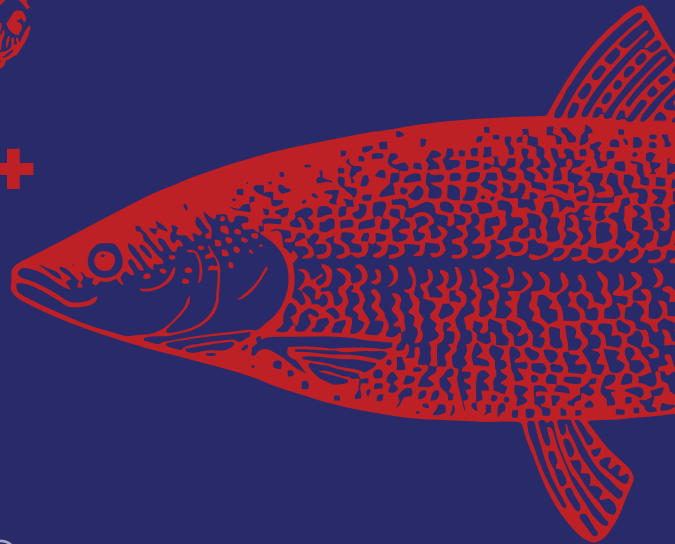


HAYLOFT

STEAK + FISH



ROBERT  SPENCER
HOSPITALITY



WEEKEND *Brunch*

*Caesar
saturdays*

\$6 CAESARS

*Mimosa
sundays*

\$6 MIMOSAS



Weekend Brunch

10AM - 3PM

WORKSHOP
EATERY

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 GLASS

WHITE

Homestead House White Sauvignon Blanc

Chile - Exclusive bottling for Robert Spencer Hospitality

Pewsey Vale 2022 Riesling

Eden Valley, South Australia

Austin Chardonnay

California, USA

Attems Pinot Grigio

Friuli-Venezia Giulia, Northern Italy

Charles Smith Band of Roses

Washington, USA

Squealing Pig Sauvignon Blanc

Marlborough, New Zealand

Mionetto Prosecco

Italy — yellow apples + lime + bready

11	16½	43
13	19¾	51
14½	21¾	57
14	21	55
12½	18¾	49
12½	18¾	49
11		43

RED

Homestead House Red Cabernet Sauvignon

Chile - Exclusive bottling for Robert Spencer Hospitality

Barrel Burner Cabernet Sauvignon

California, USA

Yalumba Y Series Shiraz-Viognier

Barossa Valley, South Australia.

Imagery Pinot Noir

California, USA

Gran Passione Baby Armone

Veneto, Italy

La Linda Malbec

Argentina

11	16½	43
15	22½	59
12½	18¾	49
14	21	55
13	19½	51
12½	18¾	49



Bubbles

BUBBLES



Mionetto

Italy - yellow apples + lime + bready

43

Veuve Clicquot

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

119

Wine

BY THE BOTTLE

WHITE



Turnbull Sauvignon Blanc

California, USA — fresh acidity + guava + honeysuckle

79

Butter Chardonnay

California — vanilla bean + almond + fruit

61

Wild Goose Pinot Gris

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

72

Greywacke Sauvignon Blanc

Marlborough, New Zealand — lemon curd, + yuzu, + peach, + dry

74

Cakebread S.B. Sauvignon Blanc

Napa County, USA — fresh + nectarine + pineapple

102

Calling Card Chardonnay

Carneros, California — buttery + vanilla + mango + melona

99

ROSÉ

Whispering Angel

France — lemon + cantaloupe + orange + peaches

69

Wine BY THE BOTTLE

RED



Martins Lane Pinot Noir	115
Okanagan Valley, BC — earthy + black cherry + smoky + liquorice	
Fess Parker Santa Rita Hills Pinot Noir	86
California, USA - black cherry + milk chocolate + wild strawberry + nutmeg	
Migration Russian River Valley Pinot Noir	92
Argentina - ripe blackberry + plum + violets	
Duckhorn Decoy Napa Merlot	72
Napa Vally, California- Strawberry + Raspberry	
Fess Parker Santa Barbara Syrah	95
California, USA - -blackberry + plum + black cherry +spices + vanilla	
Method Cabernet	79
Okanagan Valley,B.C- Dark Cherry +Fig +Smokey Spices	
Austin Cabernet	72
California, USA - complexity + allspice + blueberry + blackberry	
Austin Hope Cabernet	135
Paso Robles, California - plum + spice + blackberry + vanilla	
Treana Cabernet Sauvignon	89
Paso Robles, USA - blackberry + black currant + coffee + vanilla	
Le Volte d'Ornellaia	72
Italy -red currant + caramelized orange peel + lilacs	
Earthquake Zinfandel	84
Lodi, California - red fruit +lush mouth feel +peppery finish	
Checkmate Merlot	135
Okanagan Valley, BC - dark cherry + raspberry +chocolate +sassafras	
Turnbull Cabernet	140
Napa Valley California - dusted blackberries +plum + cherry +tobacco	
Juggernaut Cabernet	72
California, USA - black currant + licorice + vanilla.	
Napa Cut Cabernet	98
Napa Valley, California - black currant + red fruits +cassis +pepper	
Yalumba Signature Cabernet Shiraz	128
Barossa, Australia- alluring floral notes +red licorice +blackcurrant + dark cherry	
Burrowing Owl Syrah	98
Oliver, BC - blackberry + black cherry + black plum + pastry +vanilla + clove	
Farnese Edizione	104
Italy - black cherries + cassis + plums + chocolate	
Educated Guess Cabernet	92
Napa Valley, USA -black currant + blackberry + cherry liquor + chocolate	

Wine BY THE BOTTLE

RED RESERVE

Aonair Cabernet Reserve

209

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

142

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

168

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

162

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

172

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

209

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

340

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.

Ornellaia

315

Italy - Ripe red fruits, vanilla, tobacco, this wine reveals itself to be quite rounded and velvety with quite the engaging first impression that entices a second sip. The tannins are dense yet elegant with a savory finish



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](https://robertspencerhosp.com)

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		Helix NEIPA <i>gluten free</i>	12½
Five of Diamonds Pilsner	9½	SYC Non Alcoholic IPA	9½
Analog Power Up Porter	11		

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



WOODSHED
-WS-
BURGERS

MEAT
YOUR NEW
NEIGHBOURS

NOW SERVING

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

THEWOODSHEDYEG.COM

Classics

Paper Plane 2.5oz

Makers Mark Bourbon, Aperol, Amaro Nonino, lemon

Espresso Martini 2.5oz

Northern Keep Vodka, Kahlua, Galliano, Baileys, espresso

15

Aviation 2.5oz

Tanqueray Gin, Luxardo Maraschino Liqueur, Lee Spirits Crème de Violette, lemon, simple syrup, flamed lemon peel

16

16

French Connection 2.5oz

Hennessey Cognac, Disaronno

16

Creations

House Margarita 3oz

Cimarron Reposado, Aperol, seasonal syrup, lime

17

Paloma Bianco 2oz

Teremana Bianco, Luxardo Bianco Bitters, Luxardo Maraschino Liqueur, grapefruit, lime

16

Empress Rose 2.5oz

Empress 1800 Gin, Chic Brut, rose syrup, lemon

16

Summer Time Spritz 2oz

Aperol, Chic Brut, grapefruit, Grizzly Paw Grapefruit Soda

15

Forbidden Peach 2oz

Makers Mark Bourbon, Peach Schnapps, Madagascar-maple, peach nectar, lemon

16

Berried Maid 1.5oz

Jameson Whiskey, seasonal berry syrup, lime, cucumber, fresh mint

15

Toki Sour 2.25oz

Toki Suntory Whiskey, Midori Melon Liqueur, simple syrup, lemon, egg whites

16

Seasonal Mojito 1.75oz

Bacardi Anejo Cuatro, Cointreau, fresh mint, lime, seasonal syrup

16

Bees'n Basil 2oz

Flor de Cana, St.Germain, honey basil syrup, lime, fresh basil

16

Smoked Jalapeño Paloma 2oz

Sombra Mezcal, Cointreau, grapefruit, lime, roasted jalapeño-orange

16

Old Fashioned

Traditional 2.25oz

Makers Mark bourbon, port, simple syrup, angostura bitters

15

Oaxaca 2oz

Sombra Mezcal, Cimarron Reposado, demerara, mixed bitters

16

House 2oz

Makers Mark Bourbon, madagascar-maple, mixed bitters. Smoked with Cedar chips

16

High Fashioned 2.25oz

Tanqueray gin, St. Germain, Galliano, simple syrup, orange bitters

16

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

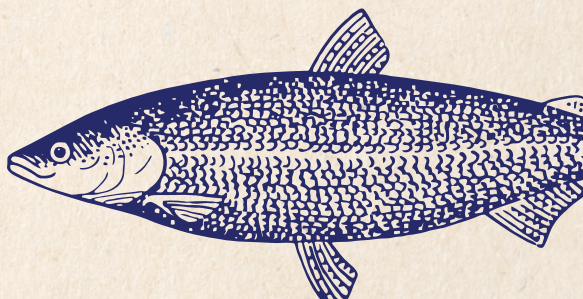
8 Forty Creek Barrel Select 8
10 Bearface Triple Oak 9
10 Crown Royal 9

BOURBON

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

SCOTCH + IRISH WHISKEY

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



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



RS catering



We Cater to You.

Holiday Parties | Corporate Events | Family Gatherings

FOR MORE INFORMATION & TO PLAN YOUR EVENT VISIT

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.

Happy Endings

Chocolate Brownie 🍷	12
Cherry compote, Pinnocchio'sXLakeside 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

	1oz	2oz
Taylor 10	8	14
Taylor 20	12	22

Hot Drinks

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