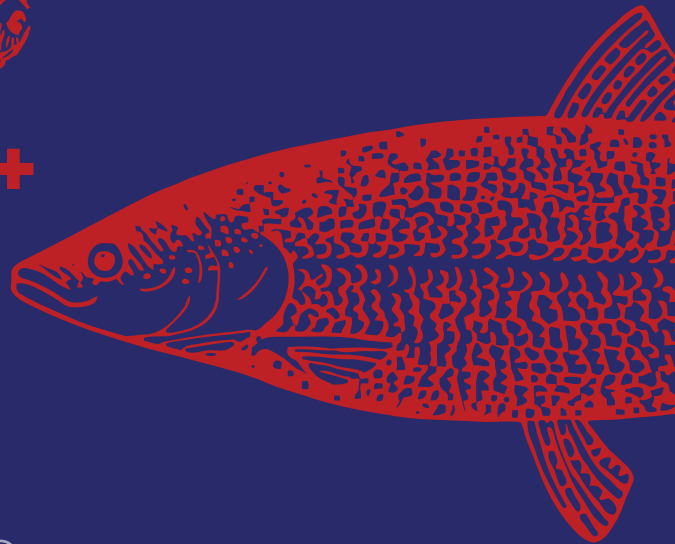


HAYLOFT

STEAK + FISH



ROBERT  SPENCER
HOSPITALITY



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 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

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 Amarone

Veneto, Italy

La Linda Malbec

Argentina

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

Butter Chardonnay

California — vanilla bean + almond + fruit

Wild Goose Pinot Gris

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

Greywacke Sauvignon Blanc

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

Cakebread S.B. Sauvignon Blanc

Napa County, USA — fresh + nectarine + pineapple

Calling Card Chardonnay

Carneros, California — buttery + vanilla + mango + melona



79

61

72

74

102

99

ROSÉ

Whispering Angel

France — lemon + cantaloupe + orange + peaches

69

Wine BY THE BOTTLE

RED



Martin's 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
California, USA - ripe blackberry + plum + violets	
Duckhorn Decoy Napa Merlot	72
Napa Valley, California- Strawberry + Raspberry	
Fess Parker Santa Barbara Syrah	95
California, USA - blackberry + plum + black cherry + spices + vanilla	
Method Cabernet	79
California, USA - 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 + saffron	
Frank Family Cabernet	140
Napa County California - oak + vanilla + chocolate	
Juggernaut Cabernet	72
California, USA - black currant + licorice + vanilla.	
Raymond Napa Cut Cabernet Sauvignon	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)

Blindman Cascadian Dark Ale	12½	Core Values Marty McDry Cider	14
Blindman Five of Diamonds Pilsner	11½	SYC First Timer IPA	11½
Leduc Boggy Plain Brown Ale	12½	Cabin Super Saturation	11
Leduc Brewing De La Crème Vanilla Cream Ale	12½	Helix NEIPA <i>gluten free</i>	14½
		SYC Non Alcoholic IPA	9½

ON TAP

		
	14oz	20oz
Blindman Long Bomb Lager	7½	10½
Blindman River Session Ale	9	13
Blindman Triphammer Porter	9	13
The Establishment My Best Friend's Girl Kolsch	8¾	12½
Annex Ale Lorem Ipsum Amber Ale	8	11¼
Grizzly Paw Root Beer <i>Brewed in Canmore, pop</i>	6½	
Grizzly Paw Black Cherry Cola <i>Brewed in Canmore, pop</i>	6½	
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 Ellwood Dr | 10713 124 St | 639 CAMERON HEIGHTS DR | 975 ORDOZ RD

THEWOODSHEDYEG.COM

Spiritless 8

Pom Pom Lemonade

Pomegranate juice, lemon, simple

Syd's Iced Coffee

2oz espresso, raw sugar, milk,
simple syrup, madagascar syrup

Peachy Business

House made peach purée, soda
orange juice

Ed-Mint-on Mule

Lime juice, grapefruit juice,
mint syrup, ginger beer

Shirley's Coconuts

Orange juice, coconut milk,
simple syrup

GLASS

+

GARNISH

=

CLASS



THE
greenhouse
AT VICTORIA

OPEN ALL SUMMER LONG!

THEGREENHOUSEYEG.COM

Spirits

VODKA

Absolut
Grey Goose
Absolut Citron
Tito's

GIN

Tanqueray
Empress 1908
Botanist
Hendricks

TEQUILA + MEZCAL

Cazadores Reposado
El Buho Espadin
Teremana Blanco
Don Julio Anejo
Don Julio 1942

RUM

Bacardi White
Krakken Spiced
Bacardi 8 year
Bumbu
Elderado 15 Year

CANADIAN WHISKEY

9 J.P Wiser's Special Blend 9
10 Bearface Triple Oak 10
10 Crown Royal 11
9

BOURBON

9 Maker's Mark 9
9 Toki 14
10 Smoke Wagon 13
10 Angels Envy 18
10 Penelope 20
Woodford Reserve 13
Mitchers Small Batch 17

SCOTCH + IRISH WHISKEY

15 Jameson's 9
25 Ardbeg 10 Year 17
Auchentoshan 3 Wood 16
9 Glenmorangie Original 15
10 Highland Park 12 Yr 16
10
13
14



Classics

Paper Plane 2.5oz 17

Maker's Mark bourbon, Aperol, Amaro Nonino, lemon

Lime Margarita 2.5oz 17

Cazadores tequila, Cointreau, lime juice, lime

Empress 75 2oz 17

Empress gin, lemon juice, simple syrup, Prosecco

Summertime Spritz 2.5oz 16

Aperol, prosecco, soda water, bitters, orange, rosemary

Dark rum mojito 1.5oz 16

Bacardi 8 year rum, prosecco, mint syrup, lime juice, soda, mint

Creations

Pom Pom Vodka Lemonade 2oz 15

Absolut crown, lemon juice, simple syrup pomegranate syrup, lemon wheel

Porch Swing 2oz 15

Bearface, lemon juice, peachy syrup, peach tea

Sangria 2oz 16

RSH house wine, orange juice, Cointreau, simple syrup, grenadine, citrus

Orange Blossom Gin Fizz 3oz 18

Tanqueray Flor de Sevilla, Cointreau, soda, lemon juice, orange juice, raspberries, orange wheel

Smoked Jalapeño Paloma 2oz 17

El Buho mezcal, Cointreau, grapefruit, lime, smoked jalapeño syrup



Old Fashioned

Traditional 2.25oz

Maker's Mark bourbon, port, simple syrup, Angostura bitters

15 House 2oz

Maker's Mark bourbon, Madagascar-maple, mixed bitters, cedar smoked

16

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&S- 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	

Sippers

	1oz	2oz		
Taylor 10	8	14	Hennessey	13
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		