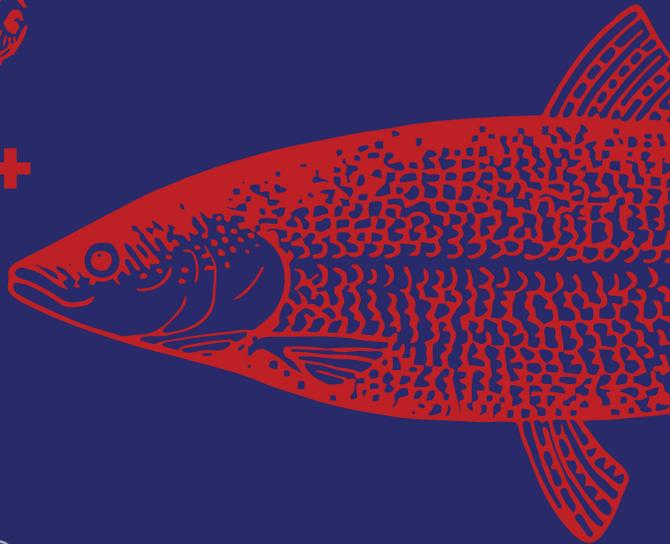


HAYLOFT

STEAK + FISH



ROBERT  SPENCER
HOSPITALITY



Weekend Brunch

10AM - 3PM

WORKSHOP
★ EATERY ★

THIRSTY

THURSDAYS

$\frac{1}{2}$ PRICE BOTTLES
OF ALL OUR GLASS POUR WINES



*Fresh Shucked
Oyster Flights*

\$12 FOR 6 | \$20 FOR 12

Beer

LOCAL STAPLES (473 ml cans)

Blindman Brewing Five of Diamonds Pilsner	11½
Blindman Brewing Longshadows IPA	12½
Cabin Brewing Super Saturation Hazy IPA	12
Leduc Brewing De La Crème Vanilla Cream Ale	12½
Campio Brewing Czech Amber Lager	12
Helix New England IPA <i>gluten free</i>	14
SYC Non Alcoholic IPA	9
Core Values Marty McDry Cider	14½

ON THE HANDLES

	 14oz	 20oz
Blindman Brewing 'Long Bomb' Lager	7½	10½
Blindman Brewing River Session Ale	9	12½
Omen Brewing Red Harbour Irish Red	8½	11½
Omen Brewing 'Spilt Milk' Milk Stout	8½	11½
70 Acre Brewing 'Hendazed + Confuzed' Hazy Pale Ale	9½	13½
70 Acre Brewing Firehouse Kolsch	9	12½
Rotational Tap <small>ask your server for today's selection</small>	M/P	M/P
Grizzly Paw Root Beer <small>Brewed in Canmore, pop</small>	6½	
Grizzly Paw Black Cherry Cola <small>Brewed in Canmore, pop</small>	6½	



Wine BY THE GLASS

WHITE

Homestead House Sauvignon Blanc

Chile - Exclusive bottling for Robert Spencer Hospitality

11½

17¼

45

Our Story White Blend

Ontario, Canada

12

18

47

Lapis Luna Chardonnay

California, USA

14½

21¾

57

Attems Pinot Grigio

Friuli-Venezia Giulia, Northern Italy

14

21

55

Squealing Pig Sauvignon Blanc

Marlborough, New Zealand

12½

18¾

49

Road 13 Honest John's Rosé

Okanagan Valley, Canada

13½

20¼

53

Mionetto Prosecco

Italy

12½

49

RED

Homestead House Cabernet Sauvignon

Chile - Exclusive bottling for Robert Spencer Hospitality

12

18

47

True Myth Cabernet Sauvignon

Napa Valley, California

16

24

63

Jim Barry The Lodge Hill Shiraz

Clare Valley, South Australia

13½

20¼

53

Chloe Pinot Noir

California, USA

14

21

55

Portillo Malbec

Mendoza, Argentina

12

18

47

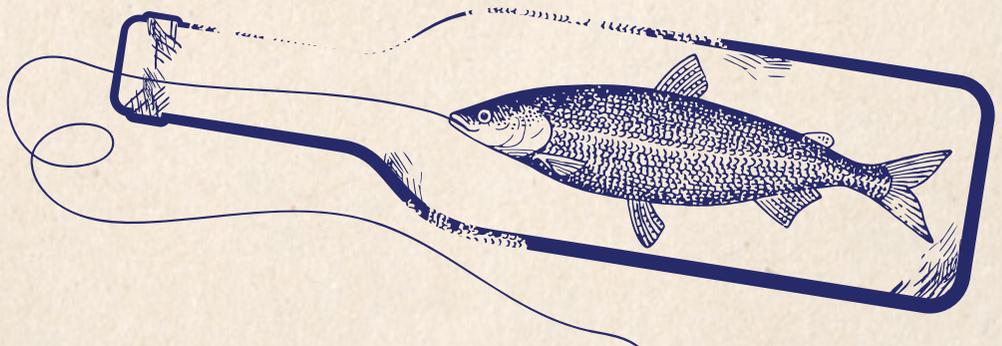
Gran Passione Baby Amarone

Veneto, Italy

13

19½

51



Bubbles



BUBBLES

Mionetto

Italy - yellow apples + lime + bready

49

Veuve Clicquot

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

119

Wine BY THE BOTTLE



WHITE

Blue Mountain Chardonnay

Okanagan Falls, BC — chamomile + citrus + white peach + mineral notes

79

Butter Chardonnay

California — vanilla bean + almond + fruit

64

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

Rapaura Springs Sauvignon Blanc

Napa County, USA — fresh + nectarine + pineapple

58

ROSÉ

Whispering Angel

France — lemon + cantaloupe + orange + peaches

69

Wine BY THE BOTTLE



RED

Blue Mountain Reserve Pinot Noir	86
Okanagan Falls, BC - vanilla + toast + cassis + black cherry	
Burn Cottage Moonlight Race Pinot Noir	115
Central Otago, New Zealand - blackberries + mocha + red bark	
Liquidity Pinot Noir	92
Okanagan Falls, BC - red berry + black cherry + thyme	
A to Z Pinot Noir	88
Oregon, USA - ripe black cherry + strawberry jam + touch of oak + vanilla	
Ben Marco Malbec	67
Uco Valley, Mendoza, Argentina - blackberry + plum + violet + spice + cocoa	
Treana Cabernet	89
Paso Robles, California - black currant + coffee + blackberry + vanilla	
Austin Hope Cabernet Sauvignon	135
Paso Robles, California - plum + spice + blackberry + vanilla	
Earthquake Zinfandel	82
Lodi, California - red fruit + lush mouth feel + peppery finish	
Le Volte d'Ornellaia	72
Italy - red currant + caramelized orange peel + lilacs	
Justin Cabernet	98
Paso Robles, California - dark cherry + cigar box + toasted oak + vanilla	
Juggernaut Cabernet	88
California, USA - black currant + licorice + vanilla	
Casa Lupo Amarone	98
Veneto, Italy - currants + blueberries + sour cherries	
Wynns Black Label Coonawarra Cabernet	89
Barossa, Australia - black currant + firm tannins + toasted oak	
Burrowing Owl Syrah	98
Oliver, BC - blackberry + black cherry + black plum + pastry + vanilla + clove	
Farnese Edizione	107
Italy - black cherries + cassis + plums + chocolate	
Teeter-Totter Paso Robles Cabernet	110
Paso Robles, California - wild blueberry + baking spice + fresh tobacco	

Wine BY THE BOTTLE

RED RESERVE

Aonair Cabernet Reserve

209

Napa Valley, California - The wine cascades effortlessly across the palate, with layers of energetic dark fruits, leather, truffle, and spice, evolving with time in the glass. Well-structured tannins showcase exceptional depth and terroir, giving way to a fresh and opulent finish

Martin's Lane Simes Pinot Noir

139

Okanagan Valley, BC - An assemblage of two exceptional parcels. Elevation and a North facing aspect conspire to produce a concentrated wine of with a vivid fruit intensity.

Checkmate End Game Merlot

145

Okanagan Valley, BC - Hand selected from Osoyoos East & Sage Brush benches. A complex nose with aromas of orange peel, dark chocolate, and plum puree. The palate is dark and refined, with spices, dark cherry, and floral flavours. The finish is long and vibrant.

Teeter-Totter Napa Valley Cabernet Sauvignon

159

Napa Valley, California - Crazy concentration with velvety tannins. Powerful, well-balanced, and unapologetically juicy, you're sure to enjoy a rich and full-bodied experience. Surrender to the savory black fruits, raspberry chocolate, espresso, and dash of spice – they will not steer you wrong!

Zenato Sergio Amarone Riserva

188

Italy - Intense wine on the nose and palate. Layers of mocha, Morello cherries, spices, mint & leather. A velvety, concentrated palate with lots of dried fruit flavour

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 structur

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

330

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://www.robertspencerhosp.com)

WOODSHED
-W's-
BURGERS

MEAT
YOUR NEW
NEIGHBOURS

NOW SERVING

2307 Ellwood Dr | 10713 124 St | 639 Cameron Heights Dr

THEWOODSHEDYEG.COM

Spiritless 8 _____

Pom Pom Lemonade

Pomegranate juice, fresh lemon juice, simple

Chef's Iced Coffee

Double shot espresso, demarara sugar simple syrup, milk, over ice

'Peach Pie'

Fresh brewed peach iced tea, 'peach pie' syrup,
Grizzly Paw ginger beer

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	9
Grey Goose	11
Absolut Citron	10
Tito's	10

GIN

Tanqueray	9
Tanqueray Flor de Sevilla	9
Empress 1904	10
Botanist	10
Hendricks	10

TEQUILA + MEZCAL

Cazadores Reposado	9
Fandango Mezcal	9
Teremana Blanco	11
Don Julio Anejo	15
Don Julio 1942	25

RUM

Bacardi White	9
Krakken Spiced	10
Bacardi 8 Year	10
Bumbu	13
Elderado 15 Year	14

CANADIAN WHISKEY

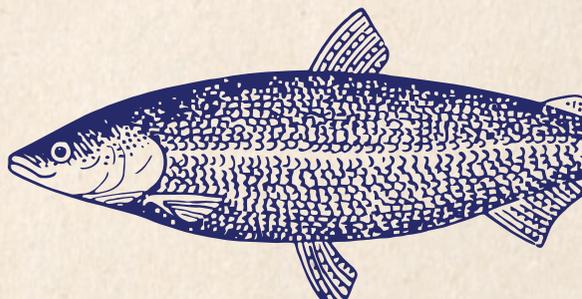
J.P Wiser's Special Blend	9
Bearface Triple Oak	10
Crown Royal	11

BOURBON

Makers Mark	9
Toki	14
Smoke Wagon	13
Angels Envy	18
Penelope	20
Woodford Reserve	14
Mitcher's Small Batch	17

SCOTCH + IRISH WHISKEY

Jameson's	9
Arbeg 10 Year	17
Auchentoshan 3 Wood	16
Glenmorangie Original	15
Highland Park 12 Yr	16



Classics

Paper Plane 2.5oz 17

Maker's Mark bourbon, Nonino amaro, Aperol, fresh lemon juice

Summertime Spritz 3oz 16

Aperol, Luxardo Bitter, Prosecco, club soda, rosemary

Lime Margarita 2.5oz 17

Cazadores tequila, Cointreau, fresh lime juice, salt

Empress 75 2oz 17

Empress 1908 gin, Prosecco, fresh lemon juice, simple syrup

Dark Rum Mojito 2oz 16

Bacardi 8 Year rum, muddled mint, mint syrup, lime, Prosecco float

Creations

Orange Blossom Gin Fizz 2oz 17

Tanqueray Flor de Sevilla gin, Cointreau, fresh orange + lemon juice, muddled raspberries, club soda

Porch Swing 1.5oz 16

Bearface Canadian whiskey, peach syrup, peach tea, fresh lemon juice

Pom Citron Lemonade 1.5oz 16

Absolut Citron vodka, fresh lemon juice, pomegranate juice, simple syrup

Smoked Grapefruit Paloma 2.5oz 17

Fandango mezcal, Cointreau, fresh grapefruit juice, jalapeno syrup

Shuey's Sangria 3oz 16

Homestead Sauvignon Blanc, Cointreau, fresh citrus, grenadine, simple syrup

Old Fashioned

Smoke n' Oak 2oz 17

Maker's Mark bourbon, madagascar-maple syrup, mixed bitters, smoked

Cacao Old Fashioned 2.25oz 17

Maker's Mark bourbon, Creme de Cacao, chocolate bitters, orange bitters



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 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, and 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

Sinfully Good Vegan Chocolate Cake 12

Towering chocolate cake, vegan chocolate icing, shavings, raspberry coulis, sponge

Strawberry Semifreddo 12

Frozen strawberry mousse, almond meringue, rhubarb compote, meringue shards

Tina's Cheesecake 12

A signature creation, prepared by our uber talented baker, IYKYK!
-ask your server about this month's creation!

Mom's Apple Pie 12

Warm Granny Smith apples, flaky pastry, caramel sauce
Pinnocchio's vanilla bean ice cream
-add slice aged Lakeside Farmstead cheddar 3

Woodshed's Ice Cream Sandwich 8

Pinnocchio's ice cream, smushed between fresh baked cookies
-ask your server for today's concoction!

Sippers

	1oz	2oz
Taylor 10	8	14
Taylor 20	12	20
Hennessey	13	22

Hot Drinks

Americano	4¾
Cappuccino	5¾
Café Latté	5¾
Espresso	4
Assorted STEEP Tea	4
Chai Latté	7