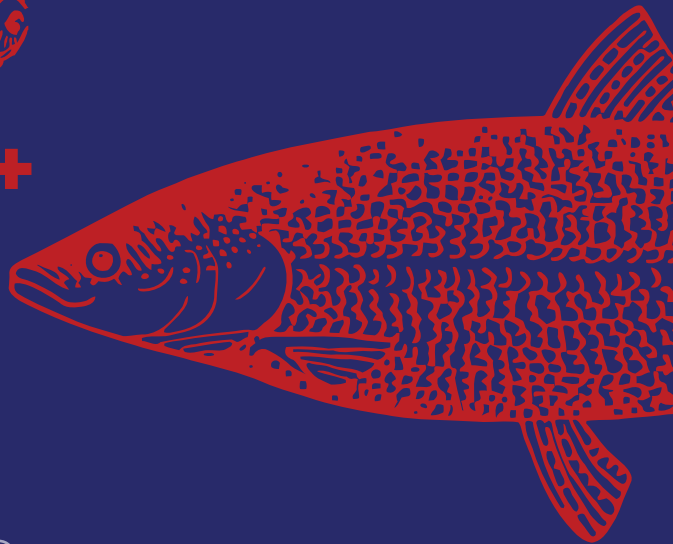


# HAYLOFT

STEAK + FISH



  
ROBERT SPENCER  
HOSPITALITY



# Weekend Brunch

10AM - 3PM

**WORKSHOP**  
EATERY



# Wine BY THE GLASS

## WHITE

			
<b>Homestead House Sauvignon Blanc</b> Chile - Exclusive bottling for Robert Spencer Hospitality	12	18	47
<b>Lapis Luna Chardonnay</b> California, USA	14½	21¾	57
<b>Zaccagnini Tralcetto Pinot Grigio</b> Italy	14	21	55
<b>Yealands Sauvignon Blanc</b> Marlborough, New Zealand	12½	18¾	49
<b>Talamonti Rosé</b> Italy	13½	20½	53
<b>Mionetto Prosecco</b> Italy	12½		49

## RED

<b>Homestead House Cabernet Sauvignon</b> Chile - Exclusive bottling for Robert Spencer Hospitality	12	18	47
<b>Lapis Luna Cabernet Sauvignon</b> California, USA	14½	21¾	57
<b>Angove SMG Red Blend</b> Australia	14	21	55
<b>Saget La Petit Perriere Pinot Noir</b> France	14	21	55
<b>Portillo Malbec</b> Mendoza, Argentina	12	18	47
<b>Gran Passione Baby Amarone</b> Veneto, Italy	13½	20½	53



# Bubbles

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## Mionetto

Italy - yellow apples + lime + bready

49

## Veuve Clicquot

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

119

# Wine BY THE BOTTLE

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## WHITE

### Blue Mountain Chardonnay

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

79

### Butter Chardonnay

California — vanilla bean + almond + fruit

67

### Wild Goose Pinot Gris

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

72

### Greywacke Sauvignon Blanc

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

75

### Rapaura Springs Sauvignon Blanc

Napa County, USA — fresh + nectarine + pineapple

59

## ROSÉ

### Roseblood

France — flower + mineral + pink cherry + orange peel

70



# Wine BY THE BOTTLE

## RED RESERVE

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- 2021 Austin Hope Cabernet Sauvignon Reserve** 209  
Paso Robles, California - A bold, full bodied American cabernet, known for rich dark fruit, notes of vanilla, cocoa + spice from French oak aging. Delivers a smooth, structured finish, with velvety tannins.
- 2020 Martin's Lane Simes Pinot Noir** 140  
Okanagan Valley, BC - An assemblage of two exceptional parcels. Elevation and a north facing aspect conspire to produce a concentrated wine with a vivid fruit intensity.
- 2021 Checkmate End Game Merlot** 155  
Okanagan Valley, BC - Hand selected from Osoyoos East & Sage Brush benches. A complex nose, aromas of orange peel, dark chocolate, & plum. The palate is dark and refined, with spices, dark cherry, and floral flavours. The finish is long and vibrant.
- 2022 Shafer One Point Five 'Stag's Leap' Cabernet** 198  
Napa Valley, California - True to its pedigree, this wine finds an elegant balance between liveliness and complexity with plush, round aromas of dark fruit and herbs followed by a blend of red plum, briar fruit, black cherry, coffee, sage and cassis.
- 2018 Zenato Sergio Amarone Riserva** 172  
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
- 2022 Tignanello** 210  
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
- 2019 M by Michael Mondavi** 298  
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
- 2022 Ornellaia** 310  
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 savoury finish.
- 2012 Yalumba 'The Caley' Cabernet Sauvignon Shiraz** 445  
Southern Australia - The very first vintage of Yalumba's 'The Caley', offering a classic blend of Coonawara cabernet and Barossa shiraz, with notes of dark fruit, spice and savoury hints, resulting in a complex wine with silky tannins and balanced acidity. A rare gem, with only a handful of bottles left available.

# Classics

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**Paper Plane** 2.5oz 17  
Maker's Mark bourbon, Nonino amaro, Aperol, fresh lemon juice

**Summertime Spritz** 3oz 17  
Aperol, Luxardo Bitter, Prosecco, soda water, orange, rosemary sprig

**Lemon Drop Martini** 2.5oz 17  
Absolut vodka, Absolut Citron, Cointreau, fresh lemon juice, lemon-sugar rim kissed

**Empress 75** 2oz 17  
Empress 1908 gin, Prosecco, fresh lemon juice, simple syrup

**'I'm Not Bitter' Negroni** 2oz 17  
Tanqueray gin, Luxardo Bitter, dry vermouth, orange bitters

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# Creations

**Pom Citron Lemonade** 1.5oz 16  
Absolut Citron vodka, lemon juice, pomegranate juice, simple syrup

**Lemon Meringue** 1.5oz 16  
Limoncello, Galliano, fresh lemon juice, torched meringue

**Grapefruit Margarita** 2.75oz 18  
Cazadores tequila, Fandango mezcal, Aperol, grapefruit juice, lime juice, smoked jalapeno grapefruit syrup

**Cucumber Gin Smash** 2oz 17  
Tanqueray gin, smashed cucumber, lemon juice, simple syrup, sugar rim

**Blueberry Basil Mule** 2oz 17  
Blueberry infused Absolut vodka, muddled blueberries, basil, fresh lime juice, Grizzly Paw ginger beer



# Old Fashioned

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**Smoke n' Oak** 2oz 17  
Maker's Mark bourbon, madagascar-maple syrup, mixed bitters, smoked

**High Fashioned** 2.5oz 18  
Tanqueray gin, Galliano, grapefruit, simple syrup, grapefruit bitters

**Cacao Old Fashioned** 2.25oz 17  
Maker's Mark bourbon, Creme de Cacao, chocolate bitters, orange bitters

**Rosemary Old Fashioned** 2oz 17  
Maker's Mark bourbon, rosemary syrup, orange bitters

# Spiritless

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## House Crafted Mocktails

**Pom Pom Lemonade** 9  
Pomegranate juice, fresh lemon juice, simple

**Syd's Iced Coffee** 8  
Double shot espresso, demarara sugar simple syrup, milk, over ice

**Smashed Cukes** 9  
Muddled cucumber, fresh basil, fresh lemon juice, simple syrup, soda water

**Ed-Mint-On Mule** 8  
Lime juice, grapefruit juice, mint syrup, ginger beer

**Shirley's Coconuts** 7  
Orange juice, coconut milk, simple syrup

## 'Canned Heat' 355ml

**Clink** Mimosa Bubbly Brut 9

**Clink** Raspberry Limoncello Bubbly Brut 9.50

**One For The Road** Saskaberry Blonde Ale 7.50

**One For The Road** Lime Got Hops IPA 7.50

## Grizzly Paw Sodas 355ml

Root Beer 6  
Black Cherry Cola  
Orange Cream Soda  
Cream Soda  
Ginger Beer  
(brewed In Canmore, caffeine free)

## Other Tasty Libations

**San Pellegrino** sparkling water 750ml 9  
Fresh squeezed juice (orange or grapefruit) 6  
Hayloft's Sun Tea (daily creation) 5.50  
Milk 4  
Diet Coke 3.50

GLASS

+

GARNISH

=

CLASS







THE  
*greenhouse*  
AT VICTORIA

**OPEN ALL SUMMER LONG!**

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

# THIRSTY

THURSDAYS

**1/2 PRICE BOTTLES**  
OF ALL OUR GLASS POUR WINES



*Fresh Shucked  
Oyster Flights*

\$12 FOR 6 | \$20 FOR 12





# 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

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<b>Chocolate Decadence</b> 	12
Gluten Free chocolate cake, chocolate espresso mousse, ganache, raspberry coulis, burnt honey ice cream, honey comb sponge	
<b>Strawberry Shortcake</b>	12
Macerated summer strawberries, angel food cake, lemon mascarpone cream, strawberry dust	
<b>Tina's Lemon Meringue Cheesecake</b>	12
Lemon curd, graham crumb crust, torched meringue- IYKYK!	
<b>Colossal Coconut Cream Pie</b>	12
Rich coconut pastry cream, coconut pastry, whipped cream, toasted coconut	
<b>Woodshed's Ice Cream Sandwich</b>	8
Pinnocchio's ice cream, smushed between fresh baked cookies -ask your server for today's concoction!	

# Sippers


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	1oz	2oz
Taylor 10	9	16
Taylor 20	12	22
Sandman 20	14	26
Hennessy	13	24
St. Remy Signature	10	18
Grand Mernier	10	18
Amaretto	9	16
Kahlua	9	16
Baileys	9	16

# Hot Drinks

Americano	4.75
Cappucino	5.75
Café Latté	5.75
Espresso	4
Assorted STEEP Tea	4
Chai Latté	7

HAYLOFTSTEAKFISH.COM

 = Gluten Free