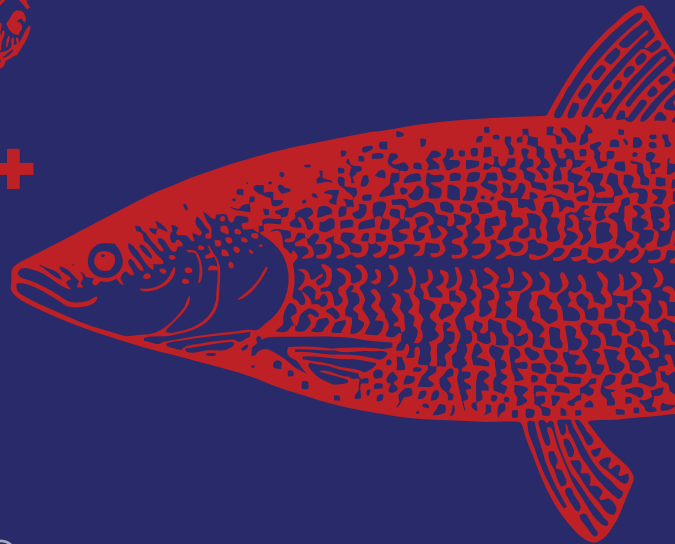


# HAYLOFT

STEAK + FISH



ROBERT  SPENCER  
HOSPITALITY



# Weekend Brunch

10AM - 3PM

**WORKSHOP**  
EATERY

# Beer

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## TALL BOYS (473ml cans)

Blindman Brewing Five of Diamonds Pilsner	11½
Blindman Brewing Brewing Longshadows IPA	12½
Blindman Dreamwaves Blackberry Raspberry Blonde	12
Cabin Brewing Super Saturation Hazy IPA	12
Campio Brewing Czech Amber Lager	12

## shortees (355ml cans)

Grey Fox Gluten Free IPA 	12
Grey Fox Gluten Free Lager 	12
Lass Chance Family Fave Peach Cider 	9
Lass Chance Golden Child Apple Cider 	9
One For The Road Saskaberry Blonde Ale (non-alc)	7½
One For The Road Got Hops IPA (non-alc)	7½
Clink Mimosa Bubbly Brut (non-alc)	9½
Clink Raspberry Limoncello Bubbly Brut (non-alc)	9½



14oz



20oz

## ON THE HANDLES

Blindman Brewing 'Long Bomb' Lager	8	11
Blindman Brewing River Session Ale	9	12½
Omen Brewing Red Harbour Irish Red	8½	11½
Omen Brewing 'El Diablo' Jalapeno Lime Gose	8½	11½
70 Acre Brewing 'Hendazed + Confuzed' Hazy Pale Ale	9½	13½
70 Acre Brewing Firehouse Kolsch	9	12½
Grizzly Paw Root Beer	6½	
<i>Brewed in Canmore, pop</i>		
Grizzly Paw Black Cherry Cola	6½	
<i>Brewed in Canmore, pop</i>		



# 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

### Burrowing Owl Chardonnay

Okanagan Valley, BC — vanilla + pear + peach + green apple

88

### 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

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<b>Blue Mountain Reserve Pinot Noir</b> Okanagan Falls, BC - vanilla + toast + cassis + black cherry	90
<b>Burn Cottage Moonlight Race Pinot Noir</b> Central Otago, New Zealand - blackberries + mocha + red bark	115
<b>Tuli Sonoma Pinot Noir</b> Sonoma, California - vanilla + ripe cherry + cola + vanilla	70
<b>Kaiken Ultra Malbec</b> Mendoza, Argentina - fresh leather + plum + berry	62
<b>Jon Duval Concillio Shiraz</b> Barossa, Australia - mulberry + blue fruit + dried herb	87
<b>Justin Cabernet</b> Paso Robles, California - dark cherry + cigar box + toasted oak + vanilla	99
<b>Treana Cabernet</b> Paso Robles, California - black currant + coffee + blackberry + vanilla	92
<b>Earthquake Zinfandel</b> Lodi, California - red fruit + lush mouth feel + peppery finish	78
<b>Banfi Magna Cum Laude Toscana IGT</b> Tuscany, Italy - dark berries + black cherries + spice	80
<b>Banfi Brunello Di Montalcino DOCG</b> Tuscany, Italy - plum + tobacco + oak	108
<b>Juggernaut Cabernet</b> California, USA - black currant + licorice + vanilla	85
<b>Casa Lupo Amarone</b> Veneto, Italy - currants + blueberries + sour cherry	60
<b>Cantina di Negrar Amarone della Valpolicella DOCG</b> Veneto, Italy - ripe fruit + savoury notes + cocoa + clove	90
<b>Burrowing Owl Syrah</b> Oliver, BC - blackberry + black cherry + black plum + pastry + vanilla + clove	99
<b>Winemaker's Cut Q + A Red Blend</b> Okanagan, BC - blackberry + black cherry + spice + cocoa	108
<b>Farnese Edizione</b> Italy - black cherries + cassis + plums + chocolate	104
<b>Austin Hope Cabernet Sauvignon</b> Paso Robles, California - plum + spice + blackberry + vanilla	149

# 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



# Spirits

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## VODKA

Absolut Grey  
Goose Absolut  
Citron  
Belvedere

## GIN

Tanqueray  
Tanqueray Flor de Sevilla  
Empress 1904  
Botanist  
Hendricks

## TEQUILA + MEZCAL

Cazadores Reposado  
Fandango Mezcal  
Teremana Blanco  
Don Julio Anejo

## RUM

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

## CANADIAN WHISKEY

9 J.P. Wiser's Special Blend 9  
11 Bearface Triple Oak 10  
10 Crown Royal 11  
14

## BOURBON

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

## SCOTCH + IRISH WHISKEY

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





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



## OUR STORY

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 to 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 looking beyond to what's next.

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.

After adding a Woodshed Burgers food truck in the spring of 2024, we grew again, by opening our first operation in Sherwood Park, a Woodshed Burgers, located inside the Golf Den.

What's next for us? Stay tuned to find out!

[ROBERTSPENCERHOSP.COM](https://www.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

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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 Marnier	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