

THE  
*greenhouse*  
RESTAURANTS

ROBERT  SPENCER  
HOSPITALITY

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

# BEER

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## ON THE HANDLES

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	14oz	20oz	PIT
<b>SYC Pinseeker Lager</b>	7	10	21
<b>Sea Change Irish Red</b>	8	11	27
<b>Sea Change Prairie Fairy</b> Blackberry Wheat Ale	8	11	27
<b>Rotational IPA</b>			MARKET PRICE

**ASK YOUR SERVER FOR OUR CRAFT CANNED OPTIONS**

## WORKING WITH ALBERTA BREWERIES

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Here at the Greenhouse, we've partnered up with numerous breweries across Alberta to bring our guests a wide variety of beers. SYC, Sea Change, Town Square, 88 Brewing, and Blind Enthusiam provide us with incredible cans & kegs that we love and are excited to share.





# WINE

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## BUBBLES

	6oz	9oz	BTL
<b>Tread Softly Prosecco</b> Australia	10	-	40

## WHITE

	6oz	9oz	BTL
<b>Gerard Bertrand Change Sauvignon Blanc</b> France	10½	15¾	41
<b>Riff Pinot Grigio</b> Italy	10¾	16¼	42
<b>Paulessen Riesling</b> Germany	11½	17¼	45
<b>Mission Hill Estate Series Chardonnay</b> Kelowna	11½	17¼	45
<b>La Maldita Garnacha Rosé</b> Spain	10½	15¾	41

## RED

	6oz	9oz	BTL
<b>Château St Jean Cabernet Sauvignon</b> California	10	15	40
<b>La Maldita Garnacha</b> Spain	10½	15¾	41
<b>Care Crianza Tempranillo Merlot</b> Spain	11½	17¼	45
<b>La Linda Malbec</b> Argentina	12	18	47
<b>Mission Hill Estate Series Pinot Noir</b> Kelowna	12½	18¾	49
<b>Henry of Pelham Baco Noir</b> Ontario	12½	18¾	49
<b>Beringer Knights Valley Cabernet Sauvignon</b> California	-	-	96
<b>Mulled Wine</b>		9oz	10

# COCKTAILS

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- |   |    |   |    |
|---|----|---|----|
| <b>Pom Sour</b> 2.5oz   | 15 | <b>Negroni</b> 2.5oz  | 15 |
| Gin, pomegranate juice, lemon, rosemary, simple syrup, egg white        |    | Campari, gin, vermouth, orange peel   |    |
| <b>Old Fashioned</b> 2oz  | 14 | <b>The Bad Omen</b> 2oz   | 14 |
| Buffalo Trace Bourbon, maple syrup, blood orange & black walnut bitters |    | Dark rum, lime juice, honey syrup, prosecco   |    |
| <b>Mezcal Old Fashioned</b> 2oz   | 14 | <b>Espresso Martini</b> 2oz   | 14 |
| Tequila, mezcal, Firewater Bitters, agave syrup, orange                 |    | Fort Distillery Two Bean Brew liqueur, baileys, espresso, simple syrup  |    |
| <b>Empress Rose</b> 2oz   | 15 | <b>Tee Box Caesar</b> 1oz   | 10 |
| Empress Gin, lemon juice, rose syrup, prosecco                          |    | Vodka, signature fry spice rim, Walters Caesar Mix or Clamato, pickle<br>○ Mild ● Spicy ● Extra Spicy<br>Add fried pierogi 1½ |    |

# ZERO PROOF COCKTAILS

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|--|---|--|---|
| <b>Virgin Sour</b>   | 8 | <b>Chai Winter Sangria</b>                                 | 8 |
| Cran-raspberry juice, lemon juice, simple syrup, egg white |   | Pomegranate, orange, grapefruit, cranberry, chai, cinnamon |   |





# 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.

Today, we are a resilient restaurant group, operating six establishments, employing over 100 of Edmonton's finest hospitality personalities, and doing our best to be a positive light in the communities we do business.

Whether it's a casual burger with family, date night with a loved one, a special family milestone, patio beers after a round of golf, or a one of a kind catered event, one thing is certain. You'll be sure to feel the difference in our handcrafted cuisine & genuine hospitality.

[ROBERTSPENCERHOSPITALITY.COM](https://robertspencerhospitality.com)

# HOT DRINKS

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<b>Coffee</b>	3½	<b>Earl Grey Latte</b>	3½
<b>Latte</b>	5	<b>Tea</b>	3½
<b>Cappuccino</b>	5	<i>Earl Grey, Breakfast Blend,</i>	
<b>Vanilla Latte</b>	5½	<i>African Chai Rooibos, Dreamy Time</i>	
<b>Americano</b>	4	<i>Green Strawberry Shortcake,</i>	
<b>Espresso</b>	4	<i>Raspberry Cordial</i>	
<b>Mocha</b>	5½	<b>Hot Apple Cider</b>	6
		<b>Hot Chocolate</b>	6
<b>Spike It</b> <small>1oz</small>	5		
<i>Baileys, Peppermint Vodka, Disaronno, Spiced Rum, Dark Rum, Fort Distillery Two Bean Liqueur, Buffalo Trace Bourbon</i>			





# 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.

# 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



# 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.

VICTORIA • RUNDLE PARK • RIVERSIDE