THE Ľ Z RESTAURANTS



THEGREENHOUSEYEG.COM

BEER

- ON THE HANDLES

20oz

PIT

SYC Pinseeker Lager	7	10	25
Sea Change Irish Red	8	11	28

ASK YOUR SERVER FOR OUR CRAFT CANNED OPTIONS

WORKING WITH ALBERTA BREWERIES

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.



SWING INTO THE WEEKEND WITH HALF OFF UNDER SUBJECT OFF

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*Bottles Only

WINE

BUBBLES Mionetto Prosecco Italy Golden Apples, Dry & Fresh	6oz -	9oz -	BTL 43
WHITE Riff Pinot Grigio Italy		90z 16¼	btl 42
Green Apple, Melon & Wildflowers Invivo - X S. B. New Zealand Key Lime, Ginger, Green Apple Candy & Green Tea	121/2	18¾	49
Mission Hill Estate Series Chardonnay West Kelowna, BC — Fresh Fig, Honeydew, Vanilla, Tobacco & Ripe Pear	-	-	45
Cedar Creek Riesling Kelowna, BC Citrus Fruits, Peaches & White Flowers	-	-	49
ROSÉ Bertrand Rosé France Strawberry, Currant, Grapefruit & Watermelon	6oz 11	9oz 16½	BTL 43
RED La Linda Malbec Argentina	6oz 11½	9oz 17¼	btl 45
Red Fruits & Spices Lost Peak Cabernet Sauvignon Columbia Valley, USA — Smooth, Black Cherry, Plum & Chocolate	12½	18¾	49
Columbia Valley, USA — Smooth, Black Cherry, Plum & Chocolate Care Crianza Tempranillo Merlot Spain Oak, Vanilla & Chocolate	-	-	45
Iter Pinot Noir California, USA Complex, Dark Fruits & Oak	-	-	49



• FORT DISTILLERY COCKTAILS

10

Old Fashioned 100ML Whiskey, bitters, orange, sugar **El Marg** 100mL Tequila/agave blend, lime, cane sugar, triple sec

ABOUT FORT DISTILLERY

Started in 2018, the Fort Distillery is a familyowned company that produces award winning spirits and treats our people like family. Our vision is to craft alcoholic beverages that introduce you to new, yet comfortable experiences. We want you to try new things, but we also want our products to be easy for you to use.



10

WEEKLY DRINK SPECIALS

TEQUILA TUESDAY

FRIDAY

\$2 off Margaritas

Half Off Bottles of Wine

WEDNESDAY

\$10 off Pitchers

SUNDAYS

\$8 Mimosas



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.

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HOT DRINKS

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Coffee	3½	Tea	3½
Pop 473 _{ML}	4	Earl Grey, Breakfast Blend, African Chai Rooibos,	
Juice	4	Japanese Sencha Green Tea, Peppermint, Raspberry Cordial	







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.





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 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





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.





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.

EVENTS WITH GREENHOUSE BOOK YOURS NOW

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