Hapeenhouse!

RESTAURANTS



THEGREENHOUSEYEG.COM

BEER

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	14oz	20oz	PIT
SYC Pinseeker Lager	7	10	25
Sea Change Irish Red	8	11	28
Rotational IPA	MA	RKET F	PRICE

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.





WINE

BUBBLES Mionetto Prosecco Italy	6oz 11	9oz	BTL 43
Golden Apples, Dry & Fresh			10
WHITE	6oz	9oz	BTL
Riff Pinot Grigio Italy Green Apple, Melon & Wildflowers	10½	161/4	42
Mission Hill Estate Series Chardonnay West Kelowna, BC — Fresh Fig, Honeydew, Vanilla, Tobacco & Ripe Pear	11½	171/4	45
Invivo - X S. B. New Zealand Key Lime, Ginger, Green Apple Candy & Green Tea	12½	18¾	49
Cedar Creek Riesling Kelowna, BC Citrus Fruits, Peaches & White Flowers	12½	18¾	49
Turnbull Sauvignon Blanc Napa Valley, California Orange, Pear, Spice & Rose Petal	-	-	74
Wild Goose Pinot Gris Okanagan Falls, BC Peach, Pear, Melon, Honey & Spice	-	-	54
ROSÉ	6oz	9oz	BTL
Bertrand Rosé France Strawberry, Currant, Grapefruit & Watermelon	11	16½	43
RED	6oz	9oz	BTL
Iter Pinot Noir California, USA Complex, Dark Fruits & Oak	12½	18¾	49
Care Crianza Tempranillo Merlot Spain Oak, Vanilla & Chocolate	11½	171/4	45
La Linda Malbec Argentina Red Fruits & Spices	11½	171/4	45
Lost Peak Cabernet Sauvignon Columbia Valley, USA — Smooth, Black Cherry, Plum & Chocolate	12½	18¾	49
Duckhorn Decoy Napa Merlot Napa Valley, California Strawberry & Raspberry	-	-	68
Jim Barry Lodge Hill Shiraz Australia Berries, Plum, Blackberry & Spice	-	-	52

COCKTAILS

Daily Sangria	6oz 14	PIT 40	Old Fashioned 2oz Buffalo Trace Bourbon, maple syrup, blood orange & black walnut bitters	14
Margarita 2.5oz		14		
Tequila, triple sec, lime, simple	syrup,		Negroni 2.5oz	15
salt rim			Campari, gin, vermouth, orange peel	
Substitute Mezcal \$2				
			Tee Box Caesar 10z	11
Mixed Berry Lemon	ade 1	oz 11	Vodka, signature fry spice rim,	
Vodka, mixed berries, lemon, s	imple sy	yrup	Walters Caesar Mix or Clamato, pickle	
			○ Mild • Spicy • Extra Spicy	

WEEKLY DRINK SPECIALS

TEQUILA TUESDAY

\$2 off Margaritas

WEDNESDAY

\$10 off Pitchers

FRIDAY

Half Off Bottles of Wine

SUNDAYS

\$8 Mimosas





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.



HOT DRINKS

Coffee	31/2	Tea	$3\frac{1}{2}$
		Earl Grey, Breakfast Blend,	
Pop 473 _{ML}	4	African Chai Rooibos,	
		Japanese Sencha Green Tea,	
Juice	4	Peppermint, Raspberry Cordial	





WORKSHOP

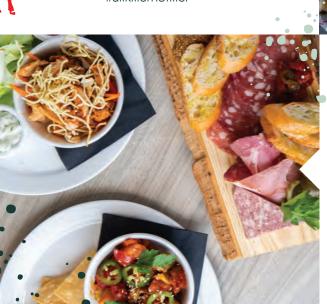
While refined, our cuisine is handcrafted, approachable and unpretentious. We will make just about everything, down to the jams, dressings and even our ketchup, in house.

MOODSHED 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 Syreenhousel 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





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.

