



THE
greenhouse
RESTAURANTS

ROBERT  SPENCER
HOSPITALITY

THEGREENHOUSEYEG.COM

BEER

ON THE HANDLES

	14oz	20oz	PIT
SYC Pinseeker Lager	7	10	25
Sea Change Irish Red	8	11	28
Sea Change Prairie Fairy	8	11	28
Rotational IPA	MARKET PRICE		
Rotational Tap	MARKET 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.





SWING INTO THE WEEKEND WITH
HALF OFF*
WINE!

FRIDAYS 5PM - CLOSE

THEGREENHOUSEYEG.COM

**Bottles Only*

WINE

BUBBLES

Mionetto Prosecco Italy
Golden Apples, Dry & Fresh

6oz	9oz	BTL
11	-	43

WHITE

Riff Pinot Grigio Italy
Green Apple, Melon & Wildflowers

6oz	9oz	BTL
10½	16¼	42

Mission Hill Estate Series Chardonnay
West Kelowna, BC — *Fresh Fig, Honeydew, Vanilla, Tobacco & Ripe Pear*

11½	17¼	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

Bertrand Rosé France
Strawberry, Currant, Grapefruit & Watermelon

6oz	9oz	BTL
11	16½	43

RED

Iter Pinot Noir California, USA
Complex, Dark Fruits & Oak

6oz	9oz	BTL
12½	18¾	49

Care Crianza Tempranillo Merlot Spain
Oak, Vanilla & Chocolate

11½	17¼	45
-----	-----	----

La Linda Malbec Argentina
Red Fruits & Spices

11½	17¼	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	Negroni 2.5oz Campari, gin, vermouth, orange peel	15
Margarita 2.5oz Tequila, triple sec, lime, simple syrup, salt rim <i>Substitute Mezcal \$2</i>		14	Espresso Martini 2oz Fort Distillery Two Bean Brew liqueur, baileys, espresso, simple syrup	14
Mixed Berry Lemonade 1oz Vodka, mixed berries, lemon, simple syrup	11		Tee Box Caesar 1oz Vodka, signature fry spice rim, Walters Caesar Mix or Clamato, pickle ○ Mild ● Spicy ● Extra Spicy	11
Old Fashioned 2oz Buffalo Trace Bourbon, maple syrup, blood orange & black walnut bitters		14		

WEEKLY DRINK SPECIALS

TEQUILA TUESDAY

\$2 off Margaritas

WEDNESDAY

\$10 off Pitchers

FRIDAY

Half Off
Bottles of Wine

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.

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

HOT DRINKS

Coffee

Latte

Americano

Pop

Juice

3½

5

4

4

4

Tea

3½

Earl Grey, Breakfast Blend,

African Chai Rooibos,

Japanese Sencha Green Tea,

Peppermint, Raspberry Cordial





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



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.

A long, elegantly set dining table in a greenhouse. The table is covered with a dark cloth and features a central floral centerpiece. It is surrounded by black chairs. The greenhouse has a corrugated metal roof and large windows that look out onto a wooded area. String lights are strung across the ceiling, and there are decorative elements like a floral arch and hanging plants. The overall atmosphere is warm and inviting.

EVENTS WITH GREENHOUSE

BOOK YOURS NOW

THEGREENHOUSEYEG.COM