THE Ľ Z RESTAURANTS



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BEER

ON THE HANDLES -

14oz

20oz

PIT

	1101	1001	
SYC Pinseeker Lager	7	10	25
Sea Change Irish Red	8	11	28
Sea Change Prairie Fairy	8	11	28
Rotational Taps	MA	RKET P	RICE

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 more provide
us with incredible cans & kegs that we love and are excited to share.



START THE WEEK OFF RIGHT WITH HOUSE WANNE SPECIALS MONDAYS + TUESDAYS THEGREENHOUSEYEG.COM



WINE

Chic Brut Spain	BUBBLES	6oz 11	9oz -	btl 43
House White Sauvignon	WHITE Blanc	6oz 10 12	9oz 15 18	BTL 40 47
Attems Pinot Grigio Italy Matchbook Chardonnay		12	18	47
Le Bijou de Sophie Valr	ROSÉ	6oz 12	9oz 18	BTL 47
	RED	6oz	9oz	BTL
House Red Cabernet Sau	ivignon	10	15	40
La Linda Malbec Argentina	I Contraction of the second	10	15	40
Ballard Lane Pinot Noir	USA	12	18	47

COCKTAILS

Margarita 2.5oz 14	Negroni 2.50z 14
Tequila, triple sec, lime, simple syrup, salt rim	Campari, gin, vermouth, orange peel
Substitute Mezcal \$2.	Aperol Spritz 2.5oz 14
	Aperol, campari, prosecco, soda, orange
Mixed Berry Lemonade 1oz 12	
Vodka or Gin, mixed berries, lemon,	Espresso Martini 202 14
simple syrup, soda	Vodka, baileys, espresso, simple syrup
Old Fashioned 2oz 14	Tee Box Caesar 10z 11
Buffalo Trace Bourbon, maple syrup,	Vodka, spices, clamato, pickle
blood orange & black walnut bitters	Vouka, spices, clamato, pickie

 60z
 PIT

 Daily Sangria
 14
 40

WEEKLY DRINK SPECIALS

MONDAY Sangria JUGS \$30 House Red + White \$8 60z | \$12 90z | \$35 BTL

TUESDAY

Margaritas \$12 House Red + White \$8 60z | \$12 90z | \$35 BTL WEDNESDAY \$10 off Pitchers

SUNDAY Mimosas \$7 CANNED Caesars \$7



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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SPIRIT FREE

SYC Phantom Buzz Pale Ale Non Alcoholic Beer	8
Townsquare Fuzzy Georgian Peach Non Alcoholic Beer	8
Fever Tree Sparkling Pink Grapefruit Soda	6
Fever Tree Sparkling Lime & Yuzu Soda	6
Cranberry Orange Sunset Soda	6
Spike it up with any Spirit! 5 log	8 20z

HOT DRINKS

Coffee	2.86	Tea	2.36
Latte	5	Earl Grey, Breakfast Blend,	
Americano	4	African Chai Rooibos, Japanese Sencha Green Tea,	
Рор	4	Peppermint, Raspberry Cordial	
Juice	4	, , ,	







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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