He La peenhouse!

RESTAURANTS



THEGREENHOUSEYEG.COM

### BEER

ON THE TAPS			
	14oz	20oz	PIT
SYC Pinseeker Lager Sea	7	10	25
Change Irish Red Sea	9	12	29
Change Prairie Fairy	9	12	29
Rotational Taps	9	12	29
Arnold Palmer	6	9	26
Shiddy's Eazy Tea & Slam-o-nade			

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, 70 Acre, 88 Brewing, and more provide us with incredible cans & kegs that we love and are excited to share.





## **WINE**

Chic Brut Spain	BUBBLES	6oz   11	9oz   -	BTL 43
Homestead Sauvignon Blan Attems Pinot Grigio Italy	WHITE	6oz   10 12	9oz   15 18	BTL 40 47
Dirty Laundry Hush Rosé	<b>ROSÉ</b> France	6oz   12	9oz   18	BTL 47
Homestead Cabernet Sauv	RED ignon	6oz   10 10	9oz   15 15	BTL 40 40

## MOCKTAILS

## COCKTAILS

#### Margarita

2.5oz **14** 

11

Fever tree sparkling lime & yuzu soda, simple syrup, lime wedges, salt rim

#### Paul's Lemonade 10z 12

Mixed berries, lemon, simple syrup, soda

#### Grapefruit Orange Spritz 12

Fever tree sparkling pink grapefruit soda, OJ, simple syrup, orange wheel

#### Tee Box Caesar

worcestershire sauce, tabasco, fry spice rim, clamato, pickle juice

#### Virgin Margarita

2.5oz **14** 

Tequila, triple sec, fever tree sparkling lime & yuzu soda, simple syrup, lime wedges, salt rim

#### Paul's Lemonade 107 12

Vodka, mixed berries, lemon, simple syrup, soda

#### Gin Spritz

2.5oz **14** 

Aperol, campari, prosecco, soda, orange

#### Tee Box Caesar

107 11

Vodka, worcestershire, tabasco, fry spice rim, clamato, pickle juice

Daily Sangria 14 40

# WEEKLY DRINK SPECIALS

#### **MONDAY**

House Red + White \$8 60z | \$12 90z | \$35 BTL

#### **TUESDAY**

House Red + White \$8 60z | \$12 90z | \$35 BTL

#### WEDNESDAY

\$5 off Pinseeker Pitchers





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.



### ZEROPROOF

Snike it up with any Snirit!	<b>5</b> loz	8 207
Peppermint, Raspberry Cordial		
Earl Grey, Breakfast Blend, African Chai Rooibos, Japanese Sencha Green Tea,		
Tea		
Juice		6
Pop		6
Coffee		6
Sea Change Straight Edge Pale Ale		8





## 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





2 greenhousel 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.

