

THE
greenhouse
RESTAURANTS

ROBERT  SPENCER
HOSPITALITY

THEGREENHOUSEYEG.COM

BEER

ON THE TAPS

	14oz	20oz	PIT
Blindman Long Bomb Lager	7	10	25
Omen Brewing Red	8	11	28
Cabin Luminosity Pilsner	9	12	28
Brewery Spotlight Tap	9	12	28
Arnold Palmer Shiddy's Eazy Tea & Slam-o-nade	6	9	26

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. Omen Brewing, Blindman Brewing, 70 Acre, 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 WINE
SPECIALS

MONDAYS + TUESDAYS

THEGREENHOUSEYEG.COM

WINE

BUBBLES

Mionetto Prosecco Italy

6oz	9oz	BTL
11	-	43

WHITE

Homestead Sauvignon Blanc Chile

6oz	9oz	BTL
11	16	43

Attems Pinot Grigio Italy

14	21	47
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ROSÉ

Squealing Pig Rose New Zealand

6oz	9oz	BTL
12	18	47

RED

Homestead Cabernet Sauvignon Chile

6oz	9oz	BTL
11	16	43

La Linda Malbec Argentina

12	18	45
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Tramier Pinot Noir France

14	21	55
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SANGRIA

Red or White	6oz	PIT
	14	46

SINGLES - make it a double add \$5

Shots / Hi-balls 7

Watermelon Margarita 12

Tequila, Triple sec, watermelon syrup, soda, Tajin Rim, fresh lime

Tee Box Caesar 12

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

Mixed Berry Lemonade 12

Vodka/Gin, mixed berry syrup, mixed berries, soda

Dragonfruit Cosmo 12

Vodka, dragonfruit syrup, lime

DOUBLES

Aperol Spritz 14

Aperol, Prosecco, soda water, orange

Bearface Old Fashioned 14

Bearface Whiskey, aromatic bitters, maple syrup, orange

WEEKLY DRINK SPECIALS

MONDAY

House Red + White
\$8 6oz | \$12 9oz | \$35 BTL

TUESDAY

House Red + White
\$8 6oz | \$12 9oz | \$35 BTL

WEDNESDAY

\$5 off Long
Bomb Pitchers





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 added a steak house in Cameron Heights called Hayloft in 2022.

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.

[ROBERTSPENCERHOSP.COM](https://robertspencerhosp.com)

ZEROPROOF

Select Non-Alcoholic beers	9
Coffee	2.86
Pop	4
Juice	4
Tea	2.36

ASK YOUR SERVER ABOUT MOCKTAILS !





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 • 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

EVENTS@ROBERTSPENCERHOSP.COM