

EMPRESS ROSE



# Beer

## ON THE HANDLES (14 oz)

Rotational **MP**  
*(ask your server for today's selections)*

## LOCAL STAPLES (473 mL)

SYC Pinseeker Lager **9**

SYC First Timer IPA **10½**

Sea Change The Wolf NEPA **10½**

Sea Change Blonde Ale **9½**

Blindman Five of Diamonds  
Pilsner **9½**

Blindman Triphammer  
Robust Porter **10½**

Omen Brewing Company  
Red Harbour Irish Red **9½**

Omen Brewing Company  
Spilt Milk Stout **9½**

Analog Brewing Retro Stylez  
Pre-prohibition Style Cream Ale **9**

Cabin Brewing Supersaturation  
New England Pale Ale **11**

Heathen's Brewing  
Tropical Haze IPA - GF **12**

SYC Non Alcoholic IPA **9½**

# Caesars

## CAESAR SATURDAYS!

Enjoy double signature  
Caesars for only \$12



## PAUL'S PICKLED CAESAR

**12 (10Z) 16 (20Z)**

*House infused pickled Stoli Vodka,  
Walter's clamato juice, pickle juice,  
Woodshed spiced rim, garden pickle spear*

## THE WOODSHED CAESAR

**12 (10Z) 16 (20Z)**

*Stoli Vodka, Woodshed Caesar spiced  
ketchup, Walter's Clamato,  
Woodshed spiced rim,  
bocconcini, Real Deal  
pepperoni*



# Cocktails

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## WORKSHOP STAPLES

### LEMON MERINGUE

**14 (1½oz)**

*Limoncello, Galliano, lemon juice, egg whites*

### SMOKE & OAK

**16 (2oz)**

*Buffalo Trace, simple syrup, house made orange bitters. served smoking table side*

### APEROL NEGRONI

**16 (2.75oz)**

*Tanqueray gin, Aperol, Sweet Vermouth, orange peel*

### DARK & DIRTY DACQUIRI

**\$15 (2oz)**

*Bacardi Anejo 4-year aged rum, fresh lime juice, simple syrup, on ice, salted rim, sugared rim*

### MEAT HOOK

**17 (2.5oz)**

*Buffalo Trace bourbon, Alvear sweet vermouth, Auchentoshan, maraschino liqueur, cherry*

### EMPRESS ROSE

**16 (2oz)**

*Empress Gin, lemon juice, rose syrup, prosecco*

### NEW YORK SOUR

**16 (2.5oz)**

*Buffalo Trace bourbon, lemon juice, simple syrup, red wine float*

### GIN-GIN MULE

**15 (1.5oz)**

*Tanqueray gin, fresh muddled mint, lime juice, simple syrup, ginger beer*

### VODKA

**CRANBERRY SPRITZER 13 (1.5oz)**

*Stolli vodka, Cointreau, rosemary syrup, cranberries, soda*

### BIJOU

**16 (3oz)**

*Tanqueray gin, sweet Vermouth, Chartreuse, orange peel*

# For Everyone

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## HAND PRESSED ROASTI COFFEE CO.

Americano	4¾
Cappuccino	5¾
Café Latté	5¾
Espresso	4

## TEA

The Tea Girl assorted loose leaf tea	5
Workshop Sun Tea <i>(ask your server for today's creation!)</i>	5½
London Fog	7
Chai Latte	7

## HAND CRAFTED DRINKS

Pom Thyme Lemonade	7
<i>POM juice, lemon juice, thyme syrup</i>	
'Pear'-fect Punch	7
<i>Cranberry juice, pear syrup, ginger beer</i>	
Orange Vanilla Coconut Temple	7
<i>Fresh squeezed orange juice, Tea Girl vanilla coconut tea syrup, grenadine</i>	
Fresh Squeezed Juice	5
<i>Orange or grapefruit</i>	

## SPECIALTY SODAS

Grizzly Paw Sodas	355 ml 5
<i>Grapefruit</i>	
<i>Root Beer</i>	
<i>Black Cherry Cola</i>	
<i>Orange Cream Soda</i>	
San Pellegrino Sparkling Water	500 ml 6

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# Weekend Brunch

10AM - 3PM

**WORKSHOP**  
★ EATERY ★

NEW YORK SOUR



Welcome to the  
**TABLE**

**WORKSHOP**  
★ EATERY ★

Dinner Series



FEATURING DIFFERENT THEMES MONTHLY  
ASK YOUR SERVER FOR MORE DETAILS

[THEWORKSHOPEATERY.COM](http://THEWORKSHOPEATERY.COM)

# Wines by the Glass

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Great way to try something new...

## WHITES

	6oz	9oz	BTL
Riff Pinot Grigio <i>Italy</i>	10½	16½	42
Cedar Creek Riesling <i>Kelowna, BC</i>	12½	18¾	49
Mission Hill Estate Series Chardonnay <i>West Kelowna, BC</i>	11½	17¼	45
Gerard Bertrand Change Sauvignon Blanc <i>France</i>	10½	15¾	41
Dirty Laundry Gewurztraminer <i>Summerland, BC</i>	12½	18¾	49
La Maldita Gernacha Rosé <i>Spain</i>	10½	15¾	41
Mionetto Prosecco	11		43

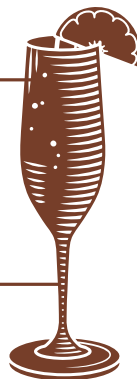
## RED

	6oz	9oz	BTL
Mission Hill Estate Series Pinot Noir <i>West Kelowna, BC</i>	12½	18¾	49
Care Crianza Tempranillo Merlot <i>Spain</i>	11½	17¼	45
La Linda Malbec <i>Argentina</i>	12	18	47
Lapis Luna Cabernet <i>California</i>	12½	18¾	49
Gran Passione 'Baby Amarone' <i>Italy</i>	13	19½	51
Henry of Pelham Baco Noir <i>Ontario</i>	12½	18¾	49
Penfolds Shiraz Cabernet <i>Australia</i>	12½	18¾	49



## BUBBLY SUNDAYS!

Join us Sunday Brunch  
for **\$8 mimosas!**



THE  
*greenhouse*  
AT VICTORIA

**NEW MENU COMING NOVEMBER!**

**OPEN ALL WINTER LONG!**

ROBERT SPENCER  
HOSPITALITY

WORKSHOP  
★ EATERY ★

THE  
*greenhouse*  
RESTAURANT

WOODSHED  
BURGERS

# White by the Bottle



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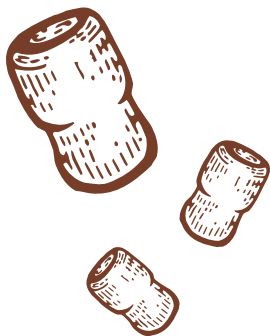
<b>Wild Goose Pinot Gris</b> <i>Okanagan Falls, BC</i>	<b>54</b>
<b>Martin's Lane Riesling</b> <i>Okanagan Valley, BC</i>	<b>79</b>
<b>Turnbull Sauvignon Blanc</b> <i>Napa Valley, California</i>	<b>74</b>
<b>Yalumba Eden Valley Viognier</b> <i>Australia</i>	<b>52</b>
<b>Astrolabe Sauvignon Blanc</b> <i>New Zealand</i>	<b>48</b>
<b>Wild Goose Autumn Gold</b> <i>Okanagan Falls, BC</i>	<b>54</b>
<b>Checkmate Knight's Challenge</b>	
<b>Chardonnay</b> <i>Oliver, BC</i>	<b>98</b>
<b>Butter Chardonnay</b> <i>California</i>	<b>57</b>

<b>BUBBLES</b>	<b>BTL</b>
<b>Mission Hill Brut</b> <i>Kelowna, BC</i>	<b>56</b>
<i>Fine mousse, crisp lemon finish</i>	
<b>Benjamin Bridge Brut</b> <i>Nova Scotia</i>	<b>77</b>
<i>A luscious, rich palate, with great intensity &amp; vibrancy</i>	
<b>Taittinger Cuvée Prestige</b> <i>Champagne, France</i>	<b>89</b>
<i>Flavours of poached pear, lemon curd, and beautiful citrus showing a creamy, delicate texture</i>	

# Red by the Bottle

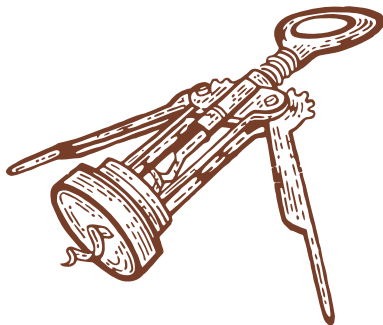
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<b>Treana Cabernet Sauvignon</b> <i>Paso Robles, California</i>	<b>79</b>	<b>Luca Malbec</b> <i>Argentina</i>	<b>69</b>
<b>Run Riot Pinot Noir</b> <i>California</i>	<b>52</b>	<b>Cliff Lede Cabernet Sauvignon</b> <i>California</i>	<b>159</b>
<b>Martin's Lane Pinot Noir</b> <i>Okanagan Valley, BC</i>	<b>98</b>	<b>Road 13 5th Element</b> <i>Oliver, BC</i>	<b>95</b>
<b>Quinta Quietud</b> <i>Spain</i>	<b>68</b>	<b>Turnbull Cabernet Sauvignon</b> <i>Napa Valley, California</i>	<b>115</b>
<b>Burrowing Owl Syrah</b> <i>Oliver, BC</i>	<b>78</b>	<b>Viberti Buon Padre Barolo</b> <i>Italy</i>	<b>99</b>
<b>Austin Hope Cabernet Sauvignon</b> <i>Paso Robles, California</i>	<b>112</b>	<b>Michele Castellani Cinque Stelle Amarone</b> <i>Italy</i>	<b>105</b>
<b>Joel Gott Zinfandel</b> <i>California</i>	<b>54</b>	<b>Luigi Bosca Finca Los Nobles Cabernet</b> <i>Argentina</i>	<b>98</b>
<b>Jim Barry Lodge Hill Shiraz</b> <i>Australia</i>	<b>50</b>	<b>Earthquake Zinfandel</b> <i>California</i>	<b>72</b>
<b>Checkmate Merlot</b> <i>Oliver, BC</i>	<b>98</b>		



## PUT A CORK IN IT!

Can't finish a bottle?  
Not to worry, we will  
cork it for you to enjoy  
at home!



# RS catering



## We Cater to You.

FOR MORE INFORMATION & TO PLAN YOUR EVENT VISIT

[THEWORKSHOPEATERY.COM](http://THEWORKSHOPEATERY.COM)

# Premium Spirits

1oz pours

## VODKA

Stoli	8
Grey Goose	10
Strathcona Spirits	9

## RUM

Flor de Cana Seco	8
Bacardi Anjeo Cuatro	9
Gunpowder & Rose Chaga	10
Krakken Black Spiced	10

## GIN

Tanqueray Dry	8
Star of Bombay	9
Empress 1908	10
Hendrick's	10
Botanist	10
Strathcona Spirits Barrel Aged	10

## WHISKEY

Bear Face Triple Oak	9
Bear Face One Eleven	10
Canadian Rockies 21 Year	16
Glendalough Irish	9
Crown Royal	9

## BOURBON

Knob Creek Small Batch	10
Maker's 46	12
Weller's Special Reserve	10
Eagle Rare 10	16
Blanton's Original	21
Woodford Reserve	11
Woodford Double Oaked	15

## SCOTCH

Ardbeg 10 Year	14
Glenmorangie The Original	13
Auchentoshan Three Wood	15
Aberfeldy 16 Year	23

## AGAVE SPIRITS

Siempre Plata	11
Don Julio	14
Patrón Añejo	20
Sombra Joven Mezcal	11
Cabrito Reposado	10

LEMON MERINGUE



# End on a Happy Note!

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## SIPPERS

Grand Marnier

Remy VSOP

Godiva White Chocolate Liqueur

Select Bitter Apéritif

Alvear Artisinal Vermouth

## FORTIFIED WINES

Taylor Fladgate 10 Year Tawny *Portugal*

Eva Cream Semi Sweet Sherry *Spain*

Sandeman 20 Year Tawny *Portugal*

Alvear Fino Sherry *Spain*

Black Sage Pipe *BC, Canada*

1oz pours

9

13

8

8

8

2oz pours

10

12

17

8

9

## After Dinner

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### ROSEMARY TODDY 14 (1½oz)

*Bearface whisky, lemon juice, honey, fresh rosemary, cinnamon stick*

### PECAN IRISH MOCHA 14 (1oz)

*Maple pecan whisky, Godiva white chocolate liqueur, fresh pulled Roasti espresso.  
(ask for it iced!)*

### INSOMNIAC MARTINI 16 (2½oz)

*Stoli vodka, Kaluha, Baileys,  
fresh pulled Roasti espresso*

# MEAT YOUR NEW NEIGHBOURS

**WOODSHED**  
-WS-  
BURGERS

NOW SERVING

2307 Ellwood Dr & 10723 124 St

THEWOODSHEDYEG.COM



# 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, maintaining Workshop Eatery, and even adding 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.

  
ROBERT SPENCER  
HOSPITALITY

**WORKSHOP**  
★ EATERY ★

THE  
*greenhouse*  
RESTAURANTS

**WOODSHED**  
BURGERS

# Happy Endings

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## WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE 12

White chocolate vanilla custard, raspberries, sugar crust, coconut oatmeal streusel

## FLOURLESS CHOCOLATE 'CAKE' 12

Espresso ganache, Pinocchio's sesame ice cream, raspberry jam

## TRIPLE COCONUT PIE 12

Coconut pastry cream, chantilly cream, toasted coconut, flaky coconut pastry

## BOURBON POACHED PEAR 12

Pistachio shortcake, whipped chai ganache, shaved pistachio chocolate, caramel

## *Prefer your dessert more in the liquid variety?*

### ROOT BEER FLOAT 8

Grizzly Paw Root Beer & Pinocchio's vanilla bean ice cream

*or better yet.....*

### SPIKED ROOT BEER FLOAT 13¾

Grizzly Paw Root Beer, 1oz Stoli Vodka  
or Buffalo Trace Bourbon &  
Pinocchio's vanilla bean ice cream

### AFFOGATO 8

Espresso over Pinocchio's  
Vanilla Bean Ice Cream

*or better yet.....*

### DRUNKEN AFFOGATO (1oz) 11

Espresso & Kahlua over Pinocchio's  
Vanilla Bean Ice Cream



GLUTEN FRIENDLY FOOD OPTION AVAILABLE



DAIRY FREE



VEGETARIAN CHOICE