

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 spriced rim,
bocconcini, Real Deal
pepperoni



Cocktails

WORKSHOP STAPLES

LEMON MERINGUE

14 (1.50z)

Limoncello, Galliano,
lemon juice, egg whites

SMOKE & OAK

16 (20z)

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

HAYLOFT NEGRONI

16 (30z)

Tanqueray gin, Campari, Aperol,
sweet vermouth, violet liqueur

SMOKED

GRAPEFRUIT MARGARITA

16 (20z)

Cabrito Reposado, Aperol, Mezcal,
grapefruit juice, lime juice,
jalapeño-grapefruit reduction

MEAT HOOK

17 (2.50z)

Forty Creek whiskey, cherry whiskey,
Ardbeig, maraschino cherry

EMPRESS ROSE

16 (20z)

Empress Gin, lemon juice,
rose syrup, prosecco

UNKNOWN POET

16 (1.50z)

Bacardi Quattro Anejo, egg whites,
lemon juice, honey basil syrup, port float

CADILLAC MULE

16 (20z)

Cabrito Reposado, Grand Marnier,
jalapeño, lime juice, grapefruit,
Grizzly Paw orange cream soda

BASIL INSTINCT

16 (20z)

Tanqueray gin, St. Germain, Galliano,
honey basil syrup, egg whites, lime juice

BIJOU

16 (30z)

Tanqueray gin, sweet Vermouth,
Chartreuse, orange peel

For Everyone

HAND PRESSED ROASTI COFFEE CO.

Americano	4¾
Cappuccino	5¾
Café Latte	5¾
Espresso	4

TEA

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



SMOKED
GRAPEFRUIT MARGARITA



THIRSTY

THURSDAYS

\$4 SLEEVES
OF ALL OUR HANDLES

1/2 PRICE BOTTLES
OF ALL OF OUR BTG POURS



Wines by the Glass

Great way to try something new...

WHITES

	6oz	9oz	BTL
Riff Pinot Grigio <i>Italy</i>	10½	16¼	42
Mission Hill Estate Series Chardonnay <i>West Kelowna, BC</i>	11½	17¼	45
Invivo - X S.B. <i>New Zealand</i>	12½	18¾	49
Fritzi's Reisling <i>Germany</i>	11	16½	43
Bertrand Rosé <i>France</i>	11	16½	43
Montrecchiese			
Vermentino/Chardonnay <i>Italy</i>	12	18	47
Mionetto Prosecco <i>Italy</i>	11	-	43

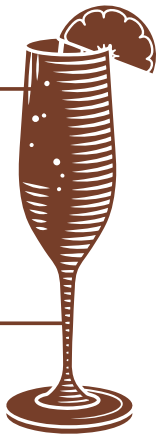
RED

	6oz	9oz	BTL
Iter Pinot Noir <i>California, USA</i>	12½	18¾	49
La Linda Malbec <i>Argentina</i>	11½	17¼	45
Lost Peak Cabernet Sauvignon <i>Columbia Valley, USA</i>	12½	18¾	49
Rodney Strong Zinfandel <i>Sonoma County, USA</i>	13½	20¼	53
Resilience Nero d'Avola <i>Italy</i>	12	18	47
Cara Crianza <i>Spain</i>	11½	17¼	45



BUBBLY SUNDAYS!

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



THE
greenhouse
AT VICTORIA

OPEN ALL SUMMER LONG!

THEGREENHOUSEYEG.COM



White by the Bottle



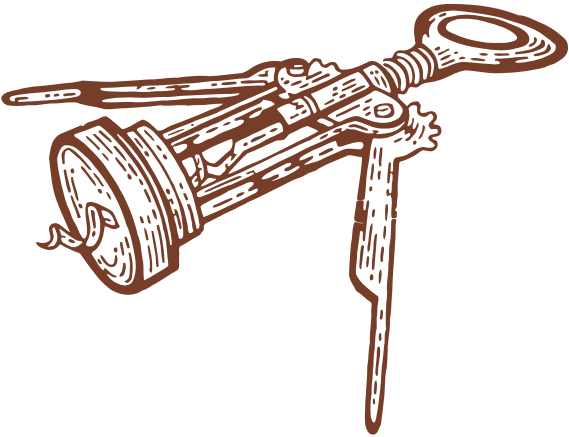
Turnbull Sauvignon Blanc <i>Napa Valley, California</i> <i>Orange, pear, spice & rose petal</i>	74
Butter Chardonnay <i>California</i> <i>Vanilla bean, almond & fruit</i>	57
Wild Goose Pinot Gris <i>Okanagan Falls, BC</i> <i>Peach, pear, melon, honey & spice</i>	54
Clarendelle Bordeaux Blanc <i>France</i> <i>Floral, apple, lemon, lime & dry</i>	62
Cakebread Sauvignon Blanc <i>Napa Valley, California</i> <i>Grapefruit, melon, peach & vibrant</i>	75
Rombauer Chardonnay <i>Carneros, California</i> <i>Buttery, vanilla, mango & melon</i>	85
Chanson Chablis <i>Burgundy, France</i> <i>Grapefruit, floral & minerality</i>	80
Whispering Angel <i>France</i> <i>Lemon, cantaloupe, orange & peaches</i>	73
Gamble Cabernet Rose <i>Napa County, California</i> <i>Wild strawberry, Ranier cherry & tangerine zest</i>	68

BUBBLES

Royet Cremant De Bourgogne <i>France</i> <i>Floral, citrus & creamy</i>	65
Lanson Black Label Champagne <i>France</i> <i>Fruits, citrus, toast & honey</i>	95

Red by the Bottle

Run Riot Pinot Noir <i>California</i> <i>Dark cherry, spice & smoked meat</i>	52	Austin Hope Cabernet Sauvignon <i>Paso Robles, California — Vanilla, cocoa, cherry & spice</i>	109
Dona Paula Seleccion Malbec <i>Argentina</i> <i>Berries, dark cherry & spice</i>	79	Earthquake Zinfandel <i>California</i> <i>Blackberry, blueberry & dark chocolate</i>	76
Treana Cabernet Sauvignon <i>Paso Robles, California</i> <i>Blackberry, black currants, violets & coffee</i>	85	Checkmate Merlot <i>Oliver, BC</i> <i>Black currant, creamy & floral</i>	105
Joel Gott Zinfandel <i>California</i> <i>Cherry cola, raspberry, white pepper & vanilla oak</i>	54	Burrowing Owl Syrah <i>Oliver, BC</i> <i>Blackberry, black cherry, vanilla & clove</i>	85
Duckhorn Decoy Napa Merlot <i>Napa Valley, California - Strawberry & raspberry</i>	68	Cliff Lede Cabernet Sauvignon <i>California</i> <i>Red currant, black currant & liquorice</i>	149
Jim Barry Lodge Hill Shiraz <i>Australia</i> <i>Berries, plum, blackberry & spice</i>	52	Michele Castellani Cinque Stella Amarone <i>Italy</i> <i>Dried fruit, cedar, lavender & herbs</i>	105
Le Volte d'Ornellaia <i>Italy</i> <i>Red currant, caramelized orange peel & lilacs</i>	65	Farnese Edizione <i>Italy</i> <i>Blackberry, cherry, herbs & cinnamon</i>	96
Chateau des Combes St Emilion Bordeaux <i>France — Full body, blueberry, plum & coffee</i>	77	Hunnicut Cabernet Sauvignon <i>Napa Valley, California</i> This wine has an abundant entry with lush red and black fruit notes. Subtle expressions of oak, espresso and caramel rise up in the mid-palate and form a beautifully structured finish of fine grain dusty tannins.	165
Martin's Lane Pinot Noir <i>Okanagan Valley, BC</i> <i>Earthy, black cherry, smoky & liquorice</i>	99		
The Prisoner's Cabernet Sauvignon <i>Napa Valley, California — Black cherry, ripe plum, vanilla & spice</i>	105	Double Diamond by Shrader Cabernet <i>Napa Valley,</i>	



Reserve Wines

Hunnicutt Cabernet Sauvignon *Napa Valley, California* **165**
This wine has an abundant entry with lush red and black fruit notes. Subtle expressions of oak, espresso and caramel rise up in the mid-palate and form a beautifully structured finish of fine grain dusty tannins.

Double Diamond by Shrader Cabernet *Napa Valley, California* **149**
It has a classic Cabernet nose of black and blue fruits, green tobacco, cedar pencil, damp earth, and chocolate. It's not over the top and has beautiful varietal character as well as medium to full body, ripe yet present tannins, good overall freshness, and a great finish

QTR Cabernet Sauvignon *Napa Valley, California* **197**
QTR Cabernet Sauvignon just about jumps from the glass with its gorgeous nose of blueberries, black cherries, flowery incense, green tobacco, and chocolate. This carries to a full-bodied, opulent, incredibly sumptuous Cabernet with sweet tannins, beautiful overall balance, and a great finish.



TAKING DINING
TO NEW HEIGHTS

@hayloftsteakfish
639 Cameron Heights Dr | 780.249.0637

Premium Spirits

1oz pours

VODKA

Stoli	7
Grey Goose	9
Strathcona Spirits	9
Tito's	8

GIN

Tanqueray	7
Empress 1904	9
Botanist	9
Hendricks	9
Strathcona Seaberry	9
Strathcona Spirits Barrel Aged	10

TEQUILA + MEZCAL

Cabrito Reposado	7
Sombra Mezcal	7
Villa One Reposado	9
Don Julio Anejo	11
Don Julio 1942	30

RUM

Flor de Cana White	7
Krakken Spiced	7
Bacardi Anjeo Cuatro	8
Bumbu	10
Elderado 15 Year	12
Ron Zacapa	15

CANADIAN WHISKEY

Forty Creek Barrel Select	7
Bearface Triple Oak	8
Mountain Pass	10
Crown Royal	8

BOURBON

Buffalo Trace	7
Blantons Silver	15
Makers 46	11
Knob Creek	9
Michters Small Batch Bourbon	14
Woodford Reserve	10
Woodford DBL Oaked	13

Premium Spirits

1oz pours

SCOTCH + IRISH WHISKEY

Jameson's	7
Ardbeg 10 Year	14
Auchentoshan	14
Glenmorangie Original	12
Highland Park 12 Yr Old	13
Aberfeldy 16 Year	18

PORTS

Taylor 10	7
Taylor 20	11
Sandman 20	12
Graham's Fine White	7
Graham's 2015 Bottle Vintage	8
Graham's Reserve	10
Graham's 10 Year Tawny	9
Graham's 20 Year Tawny	12

AFTER

DINNER + SIPPERS

Butter Ripple Schnapps	7
Cointreau	7
Disaronno Amaretto	7
Galliano	7
Grand Marnier	7
Aperol	7
St. Remy Brandy	7
Kalua	7
Baileys	7
Frangelico	7
Crème de Cacao Blanc	7



RS catering



We Cater to You.

FOR MORE INFORMATION & TO PLAN YOUR EVENT VISIT

THEWORKSHOPEATERY.COM

End on a Happy Note!

SIPPERS

Grand Marnier

Remy VSOP

Godiva White Chocolate Liqueur

Select Bitter Apéritif

Alvear Artisinal Vermouth

1oz pours

9

13

8

8

8

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*

2oz pours

10

12

17

8

9

After Dinner

ROSEMARY TODDY 14 (1½oz)

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

PECAN IRISH MOCHA 14 (1oz)

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 | 10713 124 St | 639 CAMERON HEIGHTS DR

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

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

STRAWBERRY RHUBARB CROSTATA 12

Warm baked, vanilla bean ice cream, candied pistachios

COCONUT PANNA COTTA 12

Rich coconut custard, summer berries, fresh garden mint

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 Stolli 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