

WORKSHOP

★ EATERY ★

Handcrafted Cuisine



Genuine Hospitality


ROBERT SPENCER
HOSPITALITY

Beer


ON THE HANDLES (14 oz)

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

LOCAL STAPLES (473 mL)

SYC Pinseeker Lager **9**
Sea Change Blonde **9½**
Sawback Hazy Blonde **9½**
Tool Shed Red Rage **9½**
Blindman Coffee Stout **10½**
Town Square
White Wedding Pastry Stout **9½**
Analog Brewing
Ready Paler Two Session Ale **10½**
Annex Force Majeure
New England IPA **10½**
Cabin Brewing
Luminosity Pilsner **9½**

SPECIALTY (473 mL)

Glutenberg Blonde **10½** 
Rotational Cider **MP**
Rotational Sour or Fruit Beer **MP**
SYC Non Alcoholic IPA **9½**



GLUTEN FRIENDLY

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



Classics

NEW YORK SOUR **16 (2¼oz)**

Single-Malt Scotch Whiskey, cherry bitters,
lemon, simple. Topped with a Pinot Noir float

PAPER PLANE **15 (2¼oz)**

Buffalo Trace Bourbon, Aperol,
Amaro Nonino, lemon

AMERICANO **15 (3oz)**

Campari, Cocchi Sweet Vermouth, soda

SIDE-CAR **15 (2¼oz)**

Hennessy Cognac, Cointreau, lemon, simple

Creations

SEASONAL MOJITO **16 (20Z)**

Bacardi Añejo Cuatro, Cointreau, fresh mint,
lime, and seasonal syrup

FORBIDDEN PEACH **16 (20Z)**

Buffalo Trace Bourbon, Peach Schnapps,
madagascar-maple, peach purée, lemon

EMPRESS SOUR **16 (20Z)**

Empress 1800 Gin, St. Germain, grapefruit,
egg white, lavender bitters

SMOKED JALAPEÑO PALOMA **15 (20Z)**

Sombra Mezcal, Cointreau, grapefruit,
lime, roasted jalapeño-orange

APEROL NEGRONI **16 (30Z)**

Tanqueray Gin, Aperol, Cocchi Sweet Vermouth

CAIPIRINHA **16 (20Z)**

Leblon Cachaça, fresh limes, cane sugar

ESPRESSO MARTINI **16 (20Z)**

Stolichnaya Vodka, Kahlua, Galliano, espresso,
madagascar-maple

MARGARITA **16 (20Z)**

Cimarron Reposado Tequila, Cointreau, simple
syrup and your choice of juice

Old Fashioned Shop

TRADITIONAL **16 (2¼oz)**

Buffalo Trace Bourbon, Taylor 10 Port, simple,
angostura bitters

HOUSE **16 (20Z)**

Buffalo Trace Bourbon, madagascar-maple,
mixed bitters. Smoked with Cedar chips

OAXACA **16 (20Z)**

Sombra Mezcal, Cimarron Reposado,
demerara, mixed bitters

HIGH FASHIONED **16 (2¼oz)**

Tanqueray Gin, St. Germain, Galliano,
simple, orange bitters

For Everyone

ZERO PROOF

Pom-Thyme Lemonade <i>Pomegranate juice, lemon, thyme</i>	7
Fruitful Jungle <i>Cranberry Juice, seasonal fruit, fresh mint, lime.</i>	7
Peachy Business <i>House made peach puree, orange juice, soda</i>	7
Rosemary Delight <i>Soda, rosemary, peppercorn, lemon, cranberry</i>	7
Bebida Picante <i>Pomegranate juice, soda, roasted jalapeño-orange, lime</i>	7
Shirley's Vacation <i>Pineapple juice, grenadine, and sod</i>	7
Virgin Margarita <i>Your choice of juice, lime, simple, soda.</i>	7
Hayloft Float <i>Top a Grizzly Paw Soda with a scoop of Vanilla Ice Cream</i>	9

SPECIALTY SODAS

Grizzly Paw Sodas <i>Grapefruit</i>	355 ml	5
<i>Root Beer</i>		
<i>Black Cherry Cola</i>		
<i>Orange Cream Soda</i>		
San Pellegrino Sparkling Water	750 ml	8
Fresh Squeezed Juice <i>Orange or grapefruit</i>		5

Wines by the Glass

Great way to try something new...

WHITES	6oz	9oz	BTL	RED	6oz	9oz	BTL
Dirty Laundry Hush Rose <i>Okanagan Valley, BC</i>	13	19½	51	Ironstone Petite Syrah <i>USA</i>	12½	17½	49
Willm Alsace Gewertztraminer <i>Germany</i>	12½	18¾	49	Barrel Burner <i>Cabernet Sauvignon California, USA</i>	14	21	55
Rodney Strong Chalk <i>Hill Chardonnay California, USA</i>	14	21	55	Ballard Lane Zinfandel <i>USA</i>	12½	18¾	49
Attens Pinot Grigio <i>Italy</i>	12	18	47	Poppy Pinot Noir <i>California, USA</i>	13½	20¼	54
Dirty Laundry Riesling <i>Okanagan Valley, BC</i>	13	19½	51	Cabriz Touriga Nacional <i>Portugal</i>	13	19½	51
Sunday Sail Sauvignon Blanc <i>New Zealand</i>	11½	17½	45	Powers Merlot <i>Columbia Valley, USA</i>	12½	18¾	49

Wine by the Bottle

Stag's Leap Sauvignon Blanc <i>California, USA</i> <i>Fresh acidity, guava & honeysuckle</i>	75	Little Engine Chardonnay <i>British Columbia, Canada</i> <i>Fresh, nectarine & pineapple</i>	75
Greywacke Sauvignon Blanc <i>Marlborough, New Zealand</i> <i>Ripe pineapple, lime sherbert & elderflower</i>	52	Rombauer Chardonnay <i>Carneros, California</i> <i>Buttery, vanilla, mango & melon</i>	90
Butter Chardonnay <i>California</i> <i>Vanilla bean, almond & fruit</i>	57	Whispering Angel <i>France</i> <i>Lemon, cantaloupe, orange & peaches</i>	73
Wild Goose Pinot Gris <i>Okanagan Falls, BC</i> <i>Peach, pear, melon, honey & spice</i>	54	Chateau M De Minuty <i>France</i> <i>Strawberry, red currant, blood orange & honeysuckle</i>	54
Clarendelle Bordeaux Blanc <i>France</i> <i>Floral, apple, lemon, lime & dry</i>	62		

Wine by the Bottle

BUBBLES

Chic Brut <i>Spain</i>	43	Veuve Clicquot <i>France</i>	98
<i>Yellow apples, lime & bready</i>		<i>Grapefruit, citrus peel, quince, toast & almonds</i>	

RED

Portlandia Oregon Pinot Noir <i>Oregon, U.S.A</i>	60	Tassinaia <i>Italy</i>	98
<i>Red plum, cherry & spice</i>		<i>Blackberry, blueberry, tyme & rosemary</i>	
Fess Parker Santa Rita Hills Pinot Noir	75	La Nerthe Chateauneuf Du Pape <i>Italy</i>	115
<i>California, USA</i>		<i>Black cherry, wild strawberries & vanilla</i>	
<i>Black cherry, milk chocolate, wild strawberry & nutmeg</i>			
Louigi Bosca Single Vineyard Malbec DOC	59	Barnett Vineyards Merlot <i>USA</i>	105
<i>Argentina — Black pepper, roasted plum & chocolate</i>		<i>Plum, cherry, full bodied & cedar</i>	
Sterling Napa Cabernet Sauvignon	72	Mate Brunello Di Montalcino <i>Italy</i>	110
<i>Napa Vally, California — Blackberry, ripe plum, raspberry, cassis, oak</i>		<i>Blackberry jam, tobacco, clove, mocha</i>	
Woodhendge Shiraz <i>Wirra Wirra, Australia</i>	70	Beaulieu Vineyards Rutherford Cabernet Sauvignon	120
<i>Blackberry, juicy plum, raspberry, caramel</i>		<i>Rutherford, Napa Valley, USA</i>	
Terra D'Alter Reserva <i>Portugal</i>	65	<i>Cedar, pencil shavings, black cassis, toasted oak</i>	
<i>Blackberry, plum & integrated tannin</i>		Martin's Lane Pinot Noir <i>Okanagan Valley, BC</i>	109
Stags' Leap Petite Syrah <i>California, USA</i>	80	<i>Earthy, black cherry, smoky & liquorice</i>	
<i>Complexity, allspice, blueberry, blackberry</i>		The Prisoner's Cabernet Sauvignon	117
Haras de Pirique Galantas Cabernet Franc	72	<i>Napa Valley, California — Black cherry, ripe plum, vanilla & spice</i>	
<i>Maipo Valley, Chile — Plum, spice, blackberry, vanilla</i>		Powers Champoux Vineyard Cabernet Sauvignon	106
Duckhorn Decoy Napa Merlot	68	<i>Washington, USA — Powerful, wild berries, cassis &c ocoa</i>	
<i>Napa Valley, California - Strawberry & raspberry</i>		Burrowing Owl Syrah <i>Oliver, BC</i>	96
Treana Cabernet Sauvignon <i>Paso Robles, USA</i>	85	<i>Blackberry, black cherry, vanilla & clove</i>	
<i>Blackberry, Black Currant, Coffee, Vanilla</i>		Farnese Edizone <i>Italy</i>	96
Le Volte d'Ornellaia <i>Italy</i>	65	<i>Blackberry, cherry, herbs & cinnamon</i>	
<i>Red currant, caramelized orange peel & lilacs</i>			
Vietti Barolo Castiglione <i>Italy</i>	119		
<i>Ripe strawberries, cranberry, bright & red cherry</i>			

Reserve Wines

Chappellet Signature Cabernet Sauvignon <i>Napa Valley, California</i>	178
This wine is rich, dark and concentrated. It displays luxurious aromas of Crème de cassis, plum, ripe berries, anise and fresh herbs, as well as hints of vanilla. On the lush, layered palat supple fine-grained tannins frame the dark berry and black plum flavors, with hints of cedar, espresso and tobacco leaf.	

Hess Mt. Veeder Cabernet Sauvignon <i>Mt Veeder, Napa Valley, USA</i>	167
This estate grown Cabernet provides an exemplary expression of sophistication, complexity and structure. Enticing flavors of Dark plum, licorice, cocoa and vanilla oak spice unite to create a supple wine that lingers for a pleasing finish.	

Penfold's 389 Cabernet Sauvignon <i>Australia</i>	197
This wine is a bright, crimson red color. The nose is lifted and fragrant. This wine posseses Darker fruit flavors, closer to that of black cherry liqueur then a crème cassis. You may be transported to a moment in time when you were eating a black forrest cake as you sip on this exquisite offering from Penfolds.	



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

TEQUILA + MEZCAL

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

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
Crown Royal	8

BOURBON

Angel's Envy	7
Buffalo Trace	7
Makers 46	11
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
Quevedo Reserve Ruby	13

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



End on a Happy Note!

SIPPERS	1oz pours	FORTIFIED WINES	2oz pours
Grand Marnier	9	Taylor Fladgate 10 Year Tawny <i>Portugal</i>	10
Remy VSOP	13	Eva Cream Semi Sweet Sherry <i>Spain</i>	12
Godiva White Chocolate Liqueur	8	Sandeman 20 Year Tawny <i>Portugal</i>	17
Select Bitter Apéritif	8	Alvear Fino Sherry <i>Spain</i>	8
Alvear Artisinal Vermouth	8	Black Sage Pipe <i>BC, Canada</i>	9

RS catering



We Cater to You.
Holiday Parties | Corporate Events | Family Gatherings

FOR MORE INFORMATION & TO PLAN YOUR EVENT VISIT
ROBERTSPENCERHOSP.COM



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.





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.



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



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.



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.



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.

Happy Endings

WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE 12

White chocolate vanilla custard, raspberries, sugar crust, shortbread cookie

FLOURLESS CHOCOLATE 12

Pinocchio's XLakeside Farmstead burnt honey gelato, sponge

PEAR & APPLE CROSTATA 12

Warm baked, vanilla bean ice cream, streusel topping

PUMPKIN CHEESECAKE 12

graham crumb crust, chai whip, candied pecans

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

BETTER THAN ROCHER (2.25oz) 14

Frangelico, Creme Cacao, Baileys

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

BLACK FOREST (3oz) 16

10 Tawny Port, Creme Cacao, Butter Ripple, Galliano, Cherry Whiskey

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



GLUTEN FRIENDLY FOOD OPTION AVAILABLE



DAIRY FREE



VEGETARIAN CHOICE