

# 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
Eighty Eight Brewing	
Wave Pool Tropical IPA	9½
Sea Change	
The Wolf Hazy Pale Ale	10½
Annex Force Majeure	
New England IPA	10½

SYC Pontificato Pilsner **9½**

## SPECIALTY (473 mL)

Glutenberg Blonde 	10½
Rotational Cider	MP
SYC Non Alcoholic IPA	9½



GLUTEN FRIENDLY

# Caesars

## CAESAR SATURDAYS!

Enjoy double signature  
 Caesars for only \$12



## PAUL'S PICKLED CAESAR

**12 (1oz) 16 (2oz)**

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

## THE WOODSHED CAESAR

**12 (1oz) 16 (2oz)**

*Stoli Vodka, Woodshed Caesar spiced  
 ketchup, clamato juice, Woodshed  
 spiced rim, bocconcini, daily meat  
 selection*



# One Card, Endless Possibilities

Discover the perfect gift for any occasion: **Robert Spencer Hospitality Gift Cards**. Treat your loved ones to exceptional dining experiences at our top-notch restaurants.

Gift-giving has never been simpler! Just scan the QR code, follow the instructions, and voilà – your shopping is complete! We're here to make your gift-buying hassle-free.

Prefer a physical card? Visit any Robert Spencer Hospitality Restaurant to grab yours today.

SIMPLIFY GIVING –  
PURCHASE TODAY!



WORKSHOP  
★ EATERY ★

WOODSHED  
BURGERS

HAYLOFT  
STEAK + FISH

THE  
greenhouse  
RESTAURANTS



Workshop Eatery  
Hayloft Steak + Fish  
Woodshed Burgers  
The Greenhouse Restaurants





# A GIFT FOR EVERY TASTE

ROBERTSPENCERHOSP.COM

Discover the perfect gift for any occasion: Robert Spencer Hospitality Gift Cards. **Treat your loved ones to exceptional dining experiences at our top-notch restaurants.** Gifting has never been simpler! Just scan the QR code, follow the instructions, and voilà – your shopping is complete! We're here to make your gift-buying hassle-free. Prefer a physical card? Visit any Robert Spencer Hospitality Restaurant to grab yours today.

.01

**WORKSHOP**  
★ EATERY ★

Where fresh, handcrafted, seasonally inspired dishes come to life.

.02

**WOODSHED**  
BURGERS

Savour locally sourced, handcrafted burgers like never before.

.03

**HAYLOFT**  
STEAK + FISH

Modern steak and seafood classics for an elevated dining experience.

.04

**THE greenhouse**  
RESTAURANTS

Experience farm-to-table freshness in every bite.



SIMPLIFY GIVING  
– PURCHASE TODAY!





## Classics

---

### **REVOLVER 16 (2½oz)**

Forty Creek Niagara Whiskey, Kahlua,  
Orange bitters

### **AVIATION 17 (2½oz)**

Tanqueray Gin, Creme de Violet, Maraschino  
Liqueur, Lemon Juice, Simple Syrup, Glitter,  
Cherry

### **EMPRESS 75 16 (2oz)**

Empress Gin, Lemon Juice, Simple Syrup,  
Prosecco, Lemon

### **COSMOPOLITAN 16 (1½oz)**

House Vodka, Cointreau, Lime Juice,  
Cranberry Juice, Lime



## Creation

---

### **HOUSE MARGARITA 16 (2oz)**

Ask your server for todays creation

### **SMOKED PALOMA 16 (1½oz)**

Tequila Blanco, Mescal, Lime Juice,  
Grapefruit Juice, Grapefruit Soda, Tajin

### **SEASONAL MOJITO 16 (2oz)**

Ask your server for todays creation

### **GUAVA TITO'S MULE 15 (1½oz)**

Tito's Vodka, Lime Juice, Guava Juice,  
Ginger Beer, Mint

# Premium Cocktails



## **PENICILLIN 18 (2oz)**

*Toki Whiskey, Domaine, de Canton, Lemon Juice, Honey, Ginger*



## **THE WOODFORD 18 (2oz)**

*Woodford Reserve Bourbon, Lemon Juice, Apple Cinnamon Syrup, Egg Whites, Apple Cinnamon Bitters*



## **PSV MARTINI 18 (2oz) Grey**

*Goose Vodka, Baileys, Pumpkin Spice Syrup, Espresso, PS Dust*



## **BEE'S N BASIL 18 (2oz)**

*Botanist Gin, St Germain elderflower Liqueur, Lime Juice Honey, Basil*





## Old Fashioned Shop

### HAZELNUT OLD FASHIONED 16 (2oz)

House Bourbon, Frangelico, Angostura Bitters,  
Smoked Hazelnuts

### HIGHLANDS OLD FASHIONED 16 (2½oz)

Glenmorangie, Maraschino Liqueur, Cherry Syrup,  
Cherry Bitters

### SMOKE 'N' OAK 16 (2oz)

House Bourbon, Maple Brown Sugar Syrup, Angostura  
Bitters, Orange Bitters

### KRAKEN OLD FASHIONED 16 (2½oz)

Kraken Spiced Rum, Nutmeg Syrup, Coca-cola,  
Orange

# For Everyone

---

## ZERO PROOF

Pomegranate Punch 7  
*Pomegranate juice, lemon juice,  
Orange Juice, Ginger ale*

Feelin' Peachy 7  
*Peach Juice, Maple Brown Sugar  
Syrup, Lemon, Soda, Basil*

Workshop Temple 7  
*Choice of fruit juice (orange, grapefruit, peach,  
mango, pineapple), Sprite, grenadine*

Workshop Sun Tea 7  
*Choice of brewed tea (ask server for  
selections), simple syrup, lemon*

Mango Tango 7  
*Mango juice, simple syrup, lime juice,  
Tajin, Jalapeño*

Tiki Mule 7  
*Pineapple juice, lime juice, ginger beer,  
fresh mint*

## SPECIALTY SODAS

Grizzly Paw Sodas 355 ml 5  
*Grapefruit*

Root Beer  
*Black Cherry Cola  
Orange Cream Soda*

*Cream Soda*

*Ginger Beer*

San Pellegrino Sparkling 750 ml 8  
*Water*

Fresh Squeezed Juice Orange 5  
*or grapefruit*



# Wines by the Glass

---

Great way to try something new...

WHITES	6oz	9oz	BTL	RED	6oz	9oz	BTL
Homestead House White	13¾	20½	53	Homestead House Red			
Sauvignon Blanc <i>Chile</i>				Cabernet Sauvignon <i>Chile</i>	10	15	39
Dirty Laundry Hush Rose	10	15	39	Monte Creek Cab Franc	13¾	18½	54
<i>Okanagan Valley, BC</i>				<i>California, USA</i>			
Willm Alsace Gewertztraminer	13	19½	52	Barrel Burner Cabernet	15	22	58
<i>Germany</i>				Sauvignon <i>California, USA</i>			
Monte Creek Chardonnay	14¾	21¾	58	Ballard Lane Zinfindel <i>USA</i>	12¾	19	53
<i>California, USA</i>				Poppy Pinot Noir	14	21	57
Attems Pinot Grigio <i>Italy</i>	13	19½	52	<i>California, USA</i>			
Dirty Laundry Riesling	13	20¾	54	Cabriz Touriga Nacional	13¾	20¾	55
<i>Okanagan Valley, BC</i>				<i>Portugal</i>			
Squealing Pig Sauvignon	12¾	18¾	48	Powers Merlot	13¾	19¾	54
Blanc <i>New Zealand</i>				<i>Columbia Valley, USA</i>			
				La Linda Malbec <i>Argentina</i>	12¾	18¾	49

# Wine by the Bottle

---

Stag's Leap Sauvignon Blanc <i>California, USA</i>	81	Little Engine Chardonnay <i>British Columbia, Canada</i>	75
<i>Fresh acidity, guava &amp; honeysuckle</i>		<i>Fresh, nectarine &amp; pineapple</i>	
Greywacke Sauvignon Blanc	55	Rombauer Chardonnay <i>Carneros, California</i>	98
<i>Marlborough, New Zealand</i>		<i>Buttery, vanilla, mango &amp; melon</i>	
Ripe pineapple, lime sherbert & elderflower		Whispering Angel <i>France</i>	73
Butter Chardonnay <i>California</i>	63	<i>Lemon, cantaloupe, orange &amp; peaches</i>	
<i>Vanilla bean, almond &amp; fruit</i>		Chateau M De Minuty <i>France</i>	54
Wild Goose Pinot Gris <i>Okanagan Falls, BC</i>	61	<i>Strawberry, red currant, blood orange &amp; honeysuckle</i>	
<i>Peach, pear, melon, honey &amp; spice</i>			
Clarendelle Bordeaux Blanc <i>France</i>	72		
<i>Floral, apple, lemon, lime &amp; dry</i>			

# Wine by the Bottle

## BUBBLES

<b>Chic Brut</b> <i>Spain</i> 43 <i>Yellow apples, lime &amp; bready</i>	<b>Veuve Clicquot</b> <i>France</i> 126 <i>Grapefruit, citrus peel, quince, toast &amp; almonds</i>
---	--

## RED

<b>Portlandia Oregon Pinot Noir</b> <i>Oregon, U.S.A</i> 66 <i>Red plum, cherry &amp; spice</i>	<b>Le Volte d'Ornel Iaia</b> <i>Italy</i> 72 <i>Red currant, caramelized orange peel &amp; lilacs</i>
<b>Fess Parker Santa Rita Hil Is Pinot Noir</b> 75 <i>California, USA</i> <i>Black cherry, milk chocolate, wild strawberry &amp; nutmeg</i>	<b>Barnett V ineyards Merlot</b> <i>USA</i> 105 <i>Plum, cherry, full bodied &amp; cedar</i>
<b>Louigi Bosca Single V ineyard Malbec DOC</b> 64 <i>Argentina — Black pepper, roasted plum &amp; chocolate</i>	<b>Mate Brunello Di Montalcino</b> <i>Italy</i> 121 <i>Blackberry jam, tobacco, clove, mocha</i>
<b>Sterling Napa Cabernet Sauvignon</b> 79 <i>Napa Vally, California — Blackberry, ripe plum, raspberry, cassis, oak</i>	<b>Beaulieu Vineyards Rutherford Cabernet Sauvignon</b> 120 <i>Rutherford, Napa Valley, USA</i> <i>Cedar, pencil shavings, black cassis, toasted oak</i>
<b>Yalumba Barossa Shiraz</b> <i>Barossa, Australia dark</i> 70 <i>fruit, hazelnut, toffee, clove &amp; floral.</i>	<b>Martin's Lane Pinot Noir</b> <i>Okanagan Valley, BC</i> 109 <i>Earthy, black cherry, smoky &amp; liquorice</i>
<b>Stags' Leap Petite Syrah</b> <i>California, USA</i> 88 <i>Complexity, allspice, blueberry, blackberry</i>	<b>Mission Hill Reserve Meritage</b> 117 <i>Okanagan Valley, B.C.— Dark Cherry + Fig + Smokey Spices</i>
<b>Duckhorn Decoy Napa Merlot</b> 73 <i>Napa Valley, California - Strawberry &amp; raspberry</i>	<b>Burrowing Owl Syrah</b> <i>Oliver, BC</i> 96 <i>Blackberry, black cherry, vanilla &amp; clove</i>
<b>Treana Cabernet Sauvignon</b> <i>Paso Robles, USA</i> 93 <i>Blackberry, black currant, coffee, vanilla</i>	<b>Farnese Edizione</b> <i>Italy</i> 96 <i>Blackberry, cherry, herbs &amp; cinnamon</i>
<b>Treana Red Blend</b> <i>Paso Robles, USA</i> 99 <i>Casis, oak, baking spices, vanilla &amp; black tea.</i>	
<b>Checkmate Merlot</b> <i>Oliver, BC</i> 135 <i>Full bodied, rich black cherry and plum notes</i>	

# Reserve Wines

---

## **Chappellet Signature Cabernet Sauvignon** *Napa Valley, California*

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 palate 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** *Mt Veeder, Napa Valley, USA*

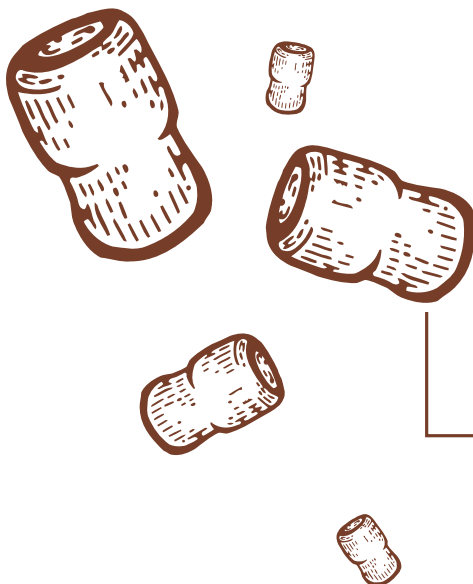
167

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** *Australia*

197

This wine is a bright, crimson red color. The nose is lifted and fragrant. This wine possesses Darker fruit flavors, closer to that of black cherry liqueur than 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.



### **PUT A CORK IN IT!**

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



# Premium Spirits

1oz pours

## VODKA

Northern Keep  
Grey Goose  
Tito's

## GIN

Tanqueray  
Empress 1904  
Botanist  
Hendricks

## TEQUILA + MEZCAL

Cabrito Reposado  
Bozal Mezcal  
Teremana Blanco  
Don Julio Anejo

## RUM

8	Flor de Cana White	8
10	Krakken Spiced	8
9	Bacardi Anejo Cuatro	9
	Bumbu	11
	Elderado 15 Year	13
8	Ron Zacapa	16

## CANADIAN WHISKEY

10	Forty Creek Niagra Whiskey	8
10	Bearface Triple Oak	9
	Crown Royal	9

## BOURBON

9	Angel's Envy	14
12	Buffalo Trace	8
	Makers 46	12
	Michters Small Batch Bourbon	15
	Woodford Reserve	11

# 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

## 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

Grand Marnier

Remy VSOP

Select Bitter Apériti

Limoncello

1oz pours

9

13

8

7

## FORTIFIED WINES

2oz pours

Taylor Fladgate 10 Year Tawny *Portugal*

Taylor Fladgate 20 Year Tawny *Portugal*

Eva Cream Semi Sweet Sherry *Spain*

Sandeman 20 Year Tawny *Portugal*

Alvear Fino Sherry *Spain*

Black Sage Pipe *BC, Canada*

10

15

12

17

8

9





# RS catering



We Cater to You.

Holiday Parties | Corporate Events | Family Gatherings

FOR MORE INFORMATION & TO PLAN YOUR EVENT VISIT

**ROBERTSPENCERHOSP.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.









# HAYLOFT

STEAK + FISH

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.



# 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.

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.





## 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



## RS catering

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

## CRÈME BRÛLÉE 12

White chocolate & raspberry  
custard, torched,  
short bread cookie

## PINA COLADA PANNA

## COTTA 12

Rich coconut custard, rum-  
pineapple compote, pineapple  
chip

## GLUTEN FREE BROWNIE 12

Decadent flourless brownie,  
cherry compote, sponge toffee,  
Pinocchio's burnt honey ice cream

## LEMON MERINGUE

## CHEESECAKE 12

Zesty lemon cheesecake, graham crumb,  
torched Italian meringue

## 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

Assorted Teas	4¾
Workshop Sun Tea	5¾
<i>(ask your server for today's creation!)</i>	
London Fog	7
Chai Latte	7



GLUTEN FRIENDLY FOOD OPTION AVAILABLE



DAIRY FREE



VEGETARIAN CHOICE