

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	10
Sea Change Blonde	10%
Tool Shed Red Rage	9½
Eighty Eight Coffee stout	11%
Eighty Eight Brewing	10%
Wave Pool Tropical IPA	
Sea Change The Wolf	11½
Hazy Pale Ale	
Annex Force Majeure	10%
New England IPA	
New level Valkyrie	10½
Blackberry ale	
SYC Pontificato Pilsner	10%

SPECIALTY (473 mL)

Glutenberg Blonde 	11½
Rotational Sour	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 Northern keep
 vodka, clamato juice, pickle juice,
 Woodshed spiced rim, garden pickle
 spear*

THE WOODSHED CAESAR

12 (1oz) 16 (2oz)

*Northern keep 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

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.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

NEW YORK SOUR 17 (2½oz)

Forty Creek Niagara Whiskey, Lemon, Simple Syrup, Egg Whites, Pinot Noir

LANDING GEAR 17 (2½oz)

Hennessy, Grand Marnier, Dry Vermouth, Maraschino Liqueur, Cherry

EMPRESS 75 16 (2oz)

Empress1908 Gin, Lemon, Simple Syrup, Cava Brut

PALOMA 16 (2oz)

Teremana Blanco, Cointreau, Lime, Grapefruit, Agave Syrup, Grapefruit Soda



Creations

HOUSE MARGARITA 16 (2oz)

Ask your server for today's creation

STRAWBERRY DAIQUIRI 16 (2oz) -

Flor de Caña, Elderflower Liqueur, Lemon, Strawberry Hibiscus Syrup

SEASONAL MOJITO 16 (2oz)

Ask your server for today's creation

GUAVA TITO'S MULE 15 (1½oz)

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

Premium Cocktails



TIJUANA SOUR 18 (2oz)

Mescal, Cointreau, Lime, Pineapple, Agave Syrup, Egg Whites



SUNTORY SPIRTZ 18 (2½oz)

Toki Whiskey, Lychee Liqueur, Aperol, Orange, Sparkling Rose, Soda



RUM RHAPSODY 18 (2½oz) Bumbu Rum, Campari, Strawberry Liqueur, Pineapple, Lime, Simple Syrup



BEE'S N BASIL 18 (2oz) Botanist Gin, Elderflower Liqueur, Lime, Honey, Basil



Old Fashioned Shop

ROSEMARY OLD FASHIONED 16 (2oz)

Buffalo Trace Bourbon, Rosemary Syrup, Orange Bitters

CACAO OLD FASHIONED 16 (2oz) Buffalo

Trace Bourbon, Crème de Cacao, Chocolate Bitters, Orange Bitters

SMOKE 'N' OAK 16 (2oz)

Buffalo Trace Bourbon, Madagascar Maple Syrup, Angostura Bitters, Orange Bitters

HIGH FASHION 16 (2½oz)

Tanqueray Gin, Elderflower Liqueur, Galliano, Grapefruit, Simple Syrup, Rhubarb Bitters

For Everyone

ZERO PROOF

Cherry Virgin Mojito	7
<i>Juice, Lime, Mint, Soda, cherry syrup</i>	
Feelin' Peachy	7
<i>Peach, Lemon, Madagascar maple Syrup, Basil, Soda</i>	
Shirley Temple	7
<i>Choice of fruit juice orange, grapefruit, peach, mango, guava</i>	
Workshop Bubble Tea	9
<i>Green tea, Popping boba Fructose/Juice Flavours: Pineapple, Mango, Peach, Guava</i>	
Mango Tango	7
<i>Tango-Mango, Lime, Simple Syrup, Jalapeno, Soda, and Tajin Rim</i>	
Tiki Mule	7
<i>Pineapple, lime, Mint, Ginger beer</i>	
Sweet Pepper Spritzer	7
<i>Pineapple, lemon, agave syrup, red pepper syrup, ginger ale, soda</i>	
Strawberry Hibiscus Lemonade	7
<i>lemon, strawberry hibiscus syrup</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>	
<i>Cream Soda</i>	
<i>Ginger Beer</i>	
San Pellegrino Sparkling	750 ml 8
<i>Water</i>	
Fresh Squeezed Juice Orange	5
<i>or grapefruit</i>	

Wines by the Glass

Great way to try something new...

WHITES	6oz	9oz	BTl	RED	6oz	9oz	BTl
Homestead House White	10	15	39	Homestead House Red	10	15	39
Sauvignon Blanc <i>Chile</i>				Cabernet Sauvignon <i>Chile</i>	13½	18½	54
Dirty Laundry Hush Rose	13½	20½	53	Monte Creek Cab Franc	15	22	58
<i>Okanagan Valley, BC</i>				<i>California, USA</i>			
Willm Alsace Gewertztraminer	13	19½	52	Barrel Burner Cabernet	12½	19	53
<i>Germany</i>				Sauvignon <i>California, USA</i>	14	21	57
Monte Creek Chardonnay	14½	21½	58	Ballard Lane Zinfindel <i>USA</i>	13½	20½	55
<i>California, USA</i>				Poppy Pinot Noir	13½	19½	54
Attems Pinot Grigio <i>Italy</i>	13	19½	52	<i>California, USA</i>			
Dirty Laundry Riesling	13	20½	54	Cabriz Touriga Nacional	12½	18½	49
<i>Okanagan Valley, BC</i>				<i>Portugal</i>			
Squealing Pig Sauvignon	12½	18½	48	Powers Merlot			
Blanc <i>New Zealand</i>				<i>Columbia Valley, USA</i>			
				La Linda Malbec <i>Argentina</i>			

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 & honeysuckle</i>		<i>Fresh, nectarine & pineapple</i>	
Greywacke Sauvignon Blanc	55	Rombauer Chardonnay <i>Carneros, California</i>	98
<i>Marlborough, New Zealand</i>		<i>Buttery, vanilla, mango & melon</i>	
Ripe pineapple, lime sherbert & elderflower		Whispering Angel <i>France</i>	73
Butter Chardonnay <i>California</i>	63	<i>Lemon, cantaloupe, orange & peaches</i>	
<i>Vanilla bean, almond & 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 & honeysuckle</i>	
<i>Peach, pear, melon, honey & spice</i>			
Clarendelle Bordeaux Blanc <i>France</i>	72		
<i>Floral, apple, lemon, lime & dry</i>			

Wine by the Bottle

BUBBLES

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

Portlandia Oregon Pinot Noir <i>Oregon, U.S.A</i> 66 <i>Red plum, cherry & spice</i>	Le Volte d'Ornell Iaia <i>Italy</i> 72 <i>Red currant, caramelized orange peel & lilacs</i>
Fess Parker Santa Rita Hil Is Pinot Noir 75 <i>California, USA</i> <i>Black cherry, milk chocolate, wild strawberry & nutmeg</i>	Barnett Vineyards Merlot <i>USA</i> 105 <i>Plum, cherry, full bodied & cedar</i>
Louigi Bosca Single V ineyard Malbec DOC 64 <i>Argentina — Black pepper, roasted plum & chocolate</i>	Mate Brunello Di Montalcino <i>Italy</i> 121 <i>Blackberry jam, tobacco, clove, mocha</i>
Sterling Napa Cabernet Sauvignon 79 <i>Napa Vally, California — Blackberry, ripe plum, raspberry, cassis, oak</i>	Beaulieu Vineyards Rutherford Cabernet Sauvignon 120 <i>Rutherford, Napa Valley, USA</i> <i>Cedar, pencil shavings, black cassis, toasted oak</i>
Yalumba Barossa Shiraz <i>Barossa, Australia dark</i> 120 <i>fruit, hazelnut, toffee, clove & floral.</i>	Martin's Lane Pinot Noir <i>Okanagan Valley, BC</i> 109 <i>Earthy, black cherry, smoky & liquorice</i>
Stags' Leap Petite Syrah <i>California, USA</i> 88 <i>Complexity, allspice, blueberry, blackberry</i>	Mission Hill Reserve Meritage 85 <i>Okanagan Valley, B.C — Dark Cherry + Fig + Smokey Spices</i>
Duckhorn Decoy Napa Merlot 73 <i>Napa Valley, California - Strawberry & raspberry</i>	Burrowing Owl Syrah <i>Oliver, BC</i> 116 <i>Blackberry, black cherry, vanilla & clove</i>
Treana Cabernet Sauvignon <i>Paso Robles, USA</i> 93 <i>Blackberry, black currant, coffee, vanilla</i>	Farnese Edizione <i>Italy</i> 99 <i>Blackberry, cherry, herbs & cinnamon</i>
Treana Red Blend <i>Paso Robles, USA</i> 99 <i>Casis, oak, baking spices, vanilla & black tea.</i>	
Checkmate Merlot <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*

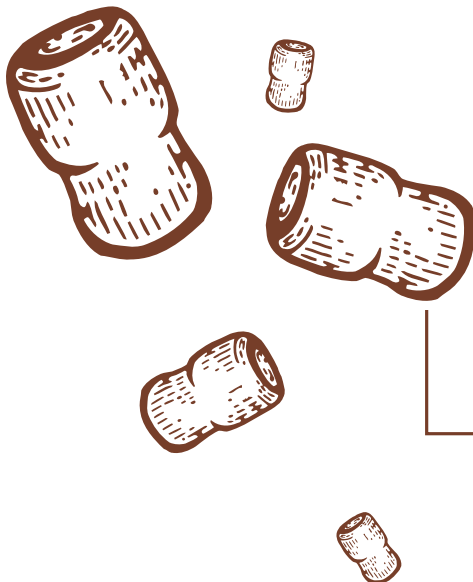
167

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	Kraken 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
	Bearface Triple Oak	9
10	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

ORANGE CADILLAC(2.25oz) 14

Hennessey, Giandua chocolate Cream, Grand Marnier, Cream, Egg Whites

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

COFFEE CORNER

Americano	4¾
Cappuccino	5¾
Café Latte	7
Espresso	4
Iced coffee	7

TEA

Assorted Teas	4¾
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