

# 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
SYC First Timer IPA	13
Sea Change Wolf IPA	10
Sea Change Irish Red Ale	9
Blindman Cascadian Dark Ale	12½
Blindman Five of Diamonds Pilsner	11½
Leduc Brewing Boggy Plain Brown Ale	12½
Leduc Brewing De La Creme	12½
Town Square Brewing White Wedding White Pastry Stout	13
Town Square Brewing Beets By Sinden	12½
Core Values Marty McDry Cider	11
SYC Non Alcoholic IPA	9½
Helix NEIPA GF Beer 	14



GLUTEN FRIENDLY

# Caesars

## CAESAR SATURDAYS!

Enjoy double signature Caesars for only \$12



## PAUL'S PICKLED CAESAR

12 (1oz) 16 (2oz)

*House infused pickled Absolut vodka, clamato juice, pickle juice, Woodshed spiced rim, garden pickle spear*

## THE WOODSHED CAESAR

12 (1oz) 16 (2oz)

*Absolut 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

.01



.02



.03



.04



# 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.



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



Savour locally sourced, handcrafted burgers like never before.



Modern steak and seafood classics for an elevated dining experience.



Experience farm-to-table freshness in every bite.



SIMPLIFY GIVING  
- PURCHASE TODAY!





## Classics

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### **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

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

*Ask your server for todays creation*

### **STRAWBERRY DAIQUIRI** 16 (2oz) -

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

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

*Ask your server for todays creation*

### **GUAVA TITO'S MULE** 15 (1½oz)

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

# Premium Cocktails

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**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

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## ZERO PROOF

Cherry Virgin Mojito 7  
*Juice, Lime, Mint, Soda, cherry syrup*

Feelin' Peachy 7  
*Peach, Lemon, Madagascar maple Syrup, Basil, Soda*

Shirley Temple 7  
*Choice of fruit juice orange, grapefruit, peach, mango, guava*

Workshop Bubble Tea 9  
*Green tea, Popping boba Fructose/Juice Flavours: Pineapple, Mango, Peach, Guava*

Mango Tango 7  
*Tango-Mango, Lime, Simple Syrup, Jalapeno, Soda, and Tajin Rim*

Tiki Mule 7  
*Pineapple, lime, Mint, Ginger beer*

Sweet Pepper Spritzer 7  
*Pineapple, lemon, agave syrup, red pepper syrup, ginger ale, soda*

Strawberry Hibiscus Lemonade 7  
*lemon, strawberry hibiscus syrup*

## 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
<b>Homestead House White</b>	11	16½	43	<b>Homestead House Red</b>	11	16½	43
<b>Sauvignon Blanc</b> <i>Chile</i>				<b>Cabernet Sauvignon</b> <i>Chile</i>			
<b>Pewsey Vale Riesling</b>	13	19%	51	<b>Barrel Burner Cabernet</b>	15	22½	59
<i>Eden Valley, South Australia</i>				<b>Sauvignon</b> <i>California, USA</i>			
<b>Austin Chardonnay</b>	14½	21%	57	<b>Yalumba Y Series Shiraz-Viognier</b>	12½	18%	49
<i>California, USA</i>				<i>Barossa Valley, South Australia.</i>			
<b>Attems Pinot Grigio</b>	14	21	55	<b>Imagery Pinot Noir</b>	14	21	55
<i>Friuli-Venezia Giulia, Northern Italy</i>				<i>California, USA</i>			
<b>Charles Smith Band of Roses</b>	12½	18%	49	<b>Gran Passione Baby</b>	13	19½	51
<i>Washington, USA</i>				<b>Amarone</b> , <i>Veneto, Italy</i>			
<b>Squealing Pig Sauvignon Blanc</b>	12½	18%	49	<b>La Linda Malbec</b> <i>Argentina</i>	12½	18%	49
<i>Marlborough, New Zealand</i>							
<b>Mionetto Prosecco</b>	11		43				
<i>Italy</i>							

# Wine by the Bottle

<b>Turnbull Sauvignon Blanc</b>	79	<b>Cakebread S.B. Sauvignon Blanc</b>	102
<i>California, USA — fresh acidity + guava + honeysuckle</i>		<i>Napa County, USA — fresh + nectarine + pineapple</i>	
<b>Greywacke Sauvignon Blanc</b>	74	<b>Calling Card Chardonnay</b> <i>Carneros,</i>	99
<i>Marlborough, New Zealand</i>		<i>California — buttery + vanilla + mango + melon</i>	
<i>Ripe pineapple, lime sherbert &amp; elder lower</i>		<b>Whispering Angel</b> <i>France</i>	69
<b>Butter Chardonnay</b> <i>California</i>	61	<i>Lemon, cantaloupe, orange &amp; peaches</i>	
<i>Vanilla bean, almond &amp; fruit</i>			
<b>Wild Goose Pinot Gris</b> <i>Okanagan Falls, BC</i>	72		
<i>Peach, pear, melon, honey &amp; spice</i>			

# Wine by the Bottle

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## BUBBLES

<b>Minoetto</b> <i>Italy</i> <i>Yellow apples, lime &amp; bready</i>	43	<b>Veuve Clicquot</b> <i>France</i> <i>Grapefruit, citrus peel, quince, toast &amp; almonds</i>	119
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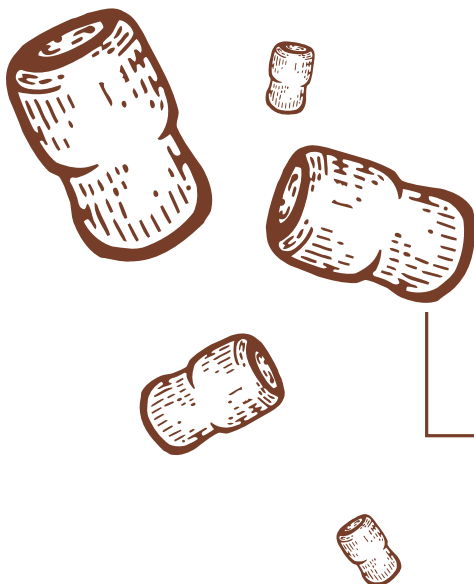
## RED

<b>Migration Russian River Valley</b> <i>Argentina</i> <i>ripe blackberry + plum + violets</i>	92	<b>Le Volte d'Ornel Iaia</b> <i>Italy</i> <i>Red currant, caramelized orange peel &amp; lilacs</i>	72
<b>Fess Parker Santa Rita Hil Is Pinot Noir</b> <i>California, USA</i> <i>Black cherry, milk chocolate, wild strawberry &amp; nutmeg</i>	86	<b>Yalumba Signature Cabernet Shiraz</b> <i>Barossa, Australia- alluring floral notes +red licorice +blackcurrant + dark cherry</i>	128
<b>Fess Parker Santa Barbara Syrah</b> <i>California, USA - blackberry + plum + black cherry +spices + vanilla</i>	95	<b>Juggernaut Cabernet Sauvignon</b> <i>California, USA</i> <i>- black currant + licorice + vanilla</i>	121
<b>Method Cabernet Sauvignon</b> <i>Okanagan Valley,B.C.- Dark Cherry +Fig +Smokey Spices</i>	79	<b>Napa Cut Cabernet Sauvignon</b> <i>Napa Valley, California - black currant + red fruits +cassis +pepper</i>	98
<b>Austin Cabernet Sauvignon</b> <i>Paso Robles, California - plum + spice + blackberry + vanilla</i>	72	<b>Martin's Lane Pinot Noir</b> <i>Okanagan Valley, BC</i> <i>Earthy, black cherry, smoky &amp; liquorice</i>	115
<b>Duckhorn Decoy Napa Merlot</b> <i>Napa Valley, California - Strawberry &amp; raspberry</i>	72	<b>Burrowing Owl Syrah</b> <i>Oliver, BC</i> <i>Blackberry, black cherry, vanilla &amp; clove</i>	98
<b>Treana Cabernet Sauvignon</b> <i>Paso Robles, USA Blackberry, black currant, coffee, vanilla</i>	89	<b>Farnese Edizone</b> <i>Italy</i> <i>Blackberry, cherry, herbs &amp; cinnamon</i>	99
<b>Austin Hope Cabernet Sauvignon</b> <i>Paso Robles, USA - Cassis + oak +baking spices +vanilla +black tea</i>	135		
<b>Earthquake Zinfadel</b> <i>Lodi, California - red fruit +lush mouth feel +peppery finish</i>	135		

# Reserve Wines

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- Ghost Black Cabernet 168** *USA* 168  
This wine offers a harmonious balance of rich dark fruit, blackberries, and plums with hints of violet, chocolate, vanilla, and spices with aromatics on the palate. Fined grain tannins frame the velvety mid-palate with a crisp, lingering finish
- Double Diamond Cabernet** *Napa valley, California* 142  
On the nose, the wine leaps from the glass with ripe blackberry, cassis, black cherry, and red plum, with a lovely herbaceous undertone. Aged in new and old French oak barriques, it's plush and hefty with firm tannins and notes of black plum, espresso, Virginia tobacco, smoke and mint
- Zenato Sergio Amarone Riserva** *Italy* 172  
This is a bold and intense wine on the nose and palate. Layers of mocha, Morello cherries, spices, mint and leather. It offers a velvety and concentrated palate with lots of dried fruit flavours
- Tignanello** *Italy* 209  
Blood orange, spice, black cherry and mocha lend an alluring exotic character to a Tignanello that sizzles with tension and energy. Silky, creamy contours play off classically mid-weight structure.



**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

Toz pours

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## VODKA

Absolut  
Tito's  
Absolut Citron  
Grey Goose

9  
10  
10  
14

## GIN

Tanqueray  
Empress 1904  
Botanist  
Hendricks

9  
12  
14  
13

## TEQUILA + MEZCAL

Cazadores Reposado  
El Buho Espadin  
Teremana Blanco  
Don Julio 1942  
Don Julio Anejo

9  
9  
11  
25  
15

## RUM

Flor de Cana White  
Krakken Spiced  
Bacardi Anjeo Cuatro  
Bumbu  
Elderado 15 Year

9  
10  
10  
13  
14  
16

## CANADIAN WHISKEY

J.P Wiser's Special Blend  
Bearface Triple Oak  
Crown Royal

9  
10  
11

## BOURBON

Makers Mark  
Toki  
Smoke Wagon  
Penelope  
Angel's Envy  
Knob Creek  
Michters Small Batch Bourbon  
Woodford Reserve

9  
14  
13  
20  
18  
13  
17  
13

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# Premium Spirits

1oz pours

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## SCOTCH + IRISH WHISKEY

Jameson's	9
Ardbeg 10 Year	17
Auchentoshan 3 Wood	14
Glenmorangie Original	15
Highland Park 12 Yr Old	16

## PORTS

Taylor 10	7
Taylor 20	11
Sandman 20	12
Quevedo Reserve Ruby	13

## AFTER DINNER + SIPPERS 1oz

Butter Ripple Schnapps	9	St. Remy Brandy	9
Disaronno	9	Baileys	9
Grand Marnier	10	Aperol	9
		Hennessey	13

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# RS catering



We Cater to You.

Holiday Parties | Corporate Events | Family Gatherings

FOR MORE INFORMATION & TO PLAN YOUR EVENT VISIT

[ROBERTSPENCERHOSP.COM](http://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 CARAMEL 12

Hosuemade creme caramel, candied orange peel, spicy cashew brittle

## RED WINE POACHED

### PEAR 12

Plump pear, white chocolate creme, cashew brittle

## GLUTEN FREE BROWNIE 12

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

## LEMON MERINGUE TART 12

Zesty lemon meringue tart, meringue shards, sesame ice cream

## TINAS CHEESECAKE - 12

\*Ask for todays monthly rotation

## 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

### ORANGE CADILLAC(2.25oz) 14

Hennessey, Giandua chocoalte 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 Latté	7
Espresso	4
Iced coffee	7

## 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