

# WORKSHOP

★ EATERY ★

*Handcrafted Cuisine*



*Genuine Hospitality*

ROBERT SPENCER  
HOSPITALITY

# THIRSTY

THURSDAYS

**1/2 PRICE BOTTLES**  
OF ALL OUR GLASS POUR WINES



*Fresh Shucked  
Oyster Flights*

\$12 FOR 6 | \$20 FOR 12



# Weekend Brunch

10AM - 3PM

**WORKSHOP**  
EATERY

# Beer

## ON THE HANDLES (14 oz)

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

## LOCAL STAPLES (473 mL)

Blindman Longbomb Lager	10
Blindman Cascadian Dark Ale	12½
Blindman Five of Diamonds Pilsner	11½
SYC First Timer IPA	11½
Campio Czech Amber Lager	11½
Campio Light Rail Pale Ale	11
Townsquare Megawatt NEIPA	12
Leduc Brewing Boggy Plain Brown Ale	12½
Leduc Brewing De La Creme	12½
Town Square Brewing Beets By Sinden	13
Core Values Marty McDry Cider	14
SYC Non Alcoholic IPA	9½
Helix NEIPA GF Beer 	14½

# Caesars

## CAESAR SATURDAYS!

Enjoy double signature  
Caesars for only \$11



## PAUL'S PICKLED CAESAR

11 (1oz) 14.50 (2oz)

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

## THE WOODSHED CAESAR

11 (1oz) 14.50 (2oz)

*Absolut vodka, Woodshed Caesar spiced ketchup, clamato juice, Woodshed spiced rim, bocconcini, daily meat selection*



GLUTEN FRIENDLY



## Classics

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### **AMARETTO SOUR** 17 (2½oz)

Amaretto, simple syrup, lemon juice, egg whites

### **PAPER PLANE** 17 (2½oz)

Maker's Mark, lemon juice, Amaro, Aperol

### **Espresso Martini** 17 (2oz)

Aboslut Vodka, Galliano, Kahlua, Baileys, fresh brewed espresso

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

Empress 1908 gin, lemon, simple syrup, Prosecco

### **DARK & STORMY** 16 (2oz)

Spiced rum, Grizzly Paw ginger beer

## Creations

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### **HONEY BOURBON** 16(2oz)

Maker's Mark, house made honey syrup

### **NUTTY NEW YORKER** 17 (2oz)

JP Wiser's, Cinzano, Frangelico, Vermouth Rosso

### **SMOKED JALAPENO PALOMA** 16 (1½oz)

Mezcal, Cointreau, grapefruit juice, smoked jalapeno orange syrup

### **FORBIDDEN PEACH** 16 (2oz)

Maker's Mark, Peach Schnapps, lemon juice, maple syrup, peach puree

### **GRAPEFRUIT FIZZ** 16 (2oz)

Absolut vodka, Fireball, St Germaine, grapefruit juice, simple syrup

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# 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.

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SIMPLIFY GIVING –  
PURCHASE TODAY!



WORKSHOP  
★ EATERY ★

WOODSHED  
BURGERS

HAYLOFT  
STEAK + FISH

THE  
greenhouse  
RESTAURANTS



Workshop Eatery  
Hayloft Steak + Fish  
Woodshed Burgers  
The Greenhouse Restaurants



## Old Fashioned Shop

### **ROSEMARY OLD FASHIONED** 16 (2oz)

Maker's Mark bourbon, rosemary syrup, orange bitters

### **CACAO OLD FASHIONED** 16 (2oz)

Maker's Mark bourbon, Crème de Cacao, chocolate bitters, orange bitters

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

Maker's Mark 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

8

### **Pom Pom Lemonade**

Pomegranate juice, lemon, simple syrup

### **Syd's Iced Coffee**

2oz Espresso, raw sugar, milk, simple syrup, Madagascar syrup

### **Ed-Mint-on Mule**

Lime juice, grapefruit juice, mint syrup, ginger beer

### **Shirley's Coconuts**

Orange juice, coconut milk, simple syrup

### **Peachy Business**

House made peach purée, orange juice, soda

## SPECIALTY SODAS

*Grizzly Paw Sodas*

355 ml 5.50

*Grapefruit*

*Root Beer*

*Black Cherry Cola*

*Orange Cream Soda Cream*

*Soda*

*Ginger Beer*

*San Pellegrino Sparkling Water* 750 ml 8

*Fresh squeezed juice* 6

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

# Wine by the Bottle

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

# Wine by the Bottle

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## BUBBLES

**Minoetto** *Italy* 43 **Veuve Clicquot** *France* 119  
*Yellow apples + lime + bready* *Grapefruit + citrus peel + quince + toast + almonds*

## RED

**Migration Russian River Valley** 92 **Le Volte d'Ornellaia** 72  
*California, USA* *Italy*  
*ripe blackberry + plum + violets* *red currant + caramelized orange peel + lilacs*

**Fess Parker Santa Rita Hills Pinot Noir** 86 **Yalumba Signature Cabernet Shiraz** 128  
*California, USA* *Barossa, Australia*  
*black cherry + milk chocolate + wild strawberry + nutmeg* *alluring floral notes + red licorice + black currant + dark cherry*

**Fess Parker Santa Barbara Syrah** 95 **Juggernaut Cabernet Sauvignon** 121  
*California, USA* *California, USA*  
*blackberry + plum + black cherry + spices + vanilla* *black currant + licorice + vanilla*

**Method Cabernet Sauvignon** 79 **Napa Cut Cabernet Sauvignon** 98  
*California, USA* *Napa Valley, California*  
*Dark Cherry + fig + smokey spices* *black currant + red fruits + cassis + pepper*

**Austin Cabernet Sauvignon** 72 **Martin's Lane Pinot Noir** 115  
*Paso Robles, California* *Okanagan Valley, BC*  
*plum + spice + blackberry + vanilla* *Earthy + black cherry + smoky + liquorice*

**Duckhorn Decoy Napa Merlot** 72 **Burrowing Owl Syrah** 98  
*Napa Valley, California* *Oliver, BC*  
*strawberry + raspberry* *Blackberry + black cherry + vanilla + clove*

**Treana Cabernet Sauvignon** 89 **Farnese Edizione** 99  
*Paso Robles, California, USA* *Italy*  
*blackberry + black currant + coffee + vanilla* *Blackberry + cherry + herbs + cinnamon*

**Austin Hope Cabernet Sauvignon** 135  
*Paso Robles, USA*  
*cassis + baking spices + vanilla + black tea + oak*

**Earthquake Zinfandel** 135  
*Lodi, California*  
*red fruit + lush mouth feel + peppery finish*

# 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

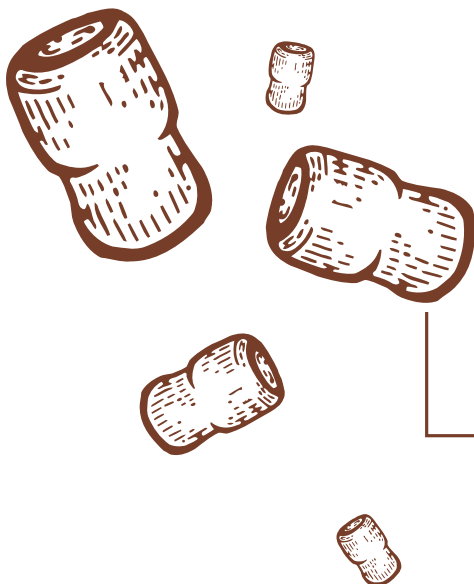
On the nose, the wine leaps from the glass with ripe blackberry, cassis, black cherry, and red plum, with a lovely herbaceous undertone. Aged in new and old French oak barriques, it's plush and hefty with firm tannins and notes of black plum, espresso, Virginia tobacco, smoke and mint

**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

1oz pours

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## VODKA

Absolut	9
Tito's	10
Absolut Citron	10
Grey Goose	14

## GIN

Tanqueray	9
Empress 1904	12
Botanist	14
Hendricks	13

## TEQUILA + MEZCAL

Cazadores Reposado	9
El Buho Espadin	9
Teremana Blanco	11
Don Julio 1942	25
Don Julio Anejo	15

## RUM

Bacardi White	9
Krakken Spiced	10
Bacardi 8 year	10
Bumbu	13
Elderado 15 Year	14

## CANADIAN WHISKEY

J.P Wiser's Special Blend	9
Bearface Triple Oak	10
Crown Royal	11

## BOURBON

Makers Mark	9
Toki	14
Smoke Wagon	13
Penelope	20
Angel's Envy	18
Knob Creek Michters Small Batch	13
Bourbon Woodford Reserve	17

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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

## 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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**WOODSHED**  
-W-  
BURGERS

# TWO TOONIE TUESDAYS!

**\$4**

## Classic Burger

**DINE IN ONLY ONE PER PERSON**

124<sup>th</sup> STREET GOLF DEN CAMERON HEIGHTS ELLERSLIE

[THEWOODSHEDYEG.COM](http://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.



# 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

House made creme caramel, candied orange peel, spicy cashew brittle

## RED WINE POACHED PEAR 12

Plump pear, cashew brittle, white chocolate creme

## 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

## TINA'S CHEESECAKE - 12

\*Ask for this month's creation

## 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 Absolut Vodka or Maker's Mark Bourbon & Pinocchio's vanilla bean ice cream

### ORANGE CADILLAC(2.25oz) 14

Hennessey, Gianduvia 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 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