WORKSHOP
EATERY

Handcrafted Cuisine

★

Genuine Hospitality

ROBERT SPENCER
HOSPITALITY

HAYLOFT
STEAK + FISH

THIRSTY

THURSDAYS

$4 SLEEVES
OF ALL OUR BEER HANDLES

1/2 PRICE WINE BOTTLES
OF ALL OF OUR GLASS POURS

Fresh Shucked Oyster Flights

$12 FOR 6 | **$20** FOR 12

Weekend
Brunch
10AM - 3PM
WORKSHOP
EATERY

Beer

ON THE HANDLES
(14oz sleeve or 20oz pint)

Rotational	MP

(ask your server for today's selections)

LOCAL STAPLES *(473 ML)*

Blindman Longbomb Lager	10
Blindman Cascadian Dark Ale	12.50
Blindman Five of Diamonds Pilsner	11.50
Blindman 24-2 Brown Ale	12.50
SYC First Timer IPA	11.50
Campio Czech Amber Lager	11.50
Campio Light Rail Pale Ale	11
Campio Yuzu Riesling Sour	12
Omen Brewing Red Harbour Irish Red	12.25
Core Values Marty McDry Cider	14
GF Helix NEIPA GF Beer	14.50

'BUZZ FREE BREWS'

SYC Non Alcoholic IPA	9.50
Town Square Fuzzy Peach N/A Sour	9.50

GF GLUTEN FRIENDLY

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*

Classics

Paper Plane 17 (2.5oz)
Maker's Mark bourbon, Aperol, Nonino amaro, fresh lemon juice

Summertime Spritz 16 (3oz)
Aperol, Luxardo Bitter, Prosecco, club soda, rosemary

Lime Margarita 17 (2.5oz)
Cazadores tequila, Cointreau, fresh lime juice, salt

Empress 75 17 (2oz)
Empress 1908 gin, Prosecco, fresh lemon juice, simple syrup\\

Dark Rum Mojito 16 (2oz)
Bacardi 8 Year rum, muddled mint, mint syrup, lime, Prosecco float

Creations

Pom Citron Lemonade 15 (1.5oz)
Absolut Citron vodka, fresh lemon juice, pomegranate juice, simple syrup

Smoked Grapefruit Paloma 17 (2.5oz)
Fandango mezcal, Cointreau, fresh grapefruit juice, jalapeno syrup

Shuey's Sangria 16 (3oz)
Homestead Sauvignon Blanc, Cointreau, fresh citrus, grenadine, simple syrup

Orange Blossom Gin Fizz 17 (2oz)
Tanqueray Flor de Sevilla gin, Cointreau, fresh citrus juices, muddled raspberries, club soda

Porch Swing 16 (1.5oz)
Bearface Canadian whiskey, peach syrup, peach tea, fresh lemon juice

ROBERT SPENCER
HOSPITALITY

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.

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.

SIMPLIFY GIVING – PURCHASE TODAY!

Workshop Eatery
Hayloft Steak + Fish
Woodshed Burgers
The Greenhouse Restaurants

WORKSHOP ★ EATERY ★

HAYLOFT STEAK + FISH

WOODSHED BURGERS

THE greenhouse RESTAURANTS

ROBERTSPENCERHOSP.COM

Old Fashioned Shop

ROSEMARY OLD FASHIONED 17 (2oz)
Maker's Mark bourbon, rosemary syrup, orange bitters

CACAO OLD FASHIONED 17 (2oz)
Maker's Mark bourbon, Crème de Cacao, chocolate bitters, orange bitters

SMOKE 'N' OAK 17 (2oz)
Maker's Mark bourbon, Madagascar maple syrup, Angostura bitters, orange bitters

HIGH FASHION 17(2¼oz)
Tanqueray gin, elderflower liqueur, Galliano, grapefruit, simple syrup, rhubarb bitters

For Everyone

ZERO PROOF 8

Pom Pom Lemonade
Pomegranate juice, fresh lemon juice, simple syrup

Chef's Iced Coffee
Double shot espresso, demerara sugar simple syrup, milk, over ice

Ed-Mint-on Mule
Fresh lime juice, fresh grapefruit juice, mint syrup, Grizzly Paw ginger beer

Shirley's Coconuts
Fresh squeezed orange juice, coconut milk, simple syrup

Peach Pie
Fresh brewed peach iced tea, peach pie syrup, Grizzly Paw ginger beer

SPECIALTY SODAS

Grizzly Paw Sodas (355ml) 5.50

Root Beer

Black Cherry Cola

Orange Cream Soda

Cream Soda

Ginger Beer

Grapefruit Soda

San Pellegrino Sparkling Water (750ml) 8

Fresh Squeezed Juice 6
-orange or grapefruit

Wines by the Glass

Great way to try something new...

WHITE	6oz	9oz	BTL
Homestead House Sauvignon Blanc Chile	11	16.50	43
Pewsey Vale Riesling Eden Valley, South Australia	13	19.50	51
Austin Chardonnay California, USA	14.50	21.75	57
Attems Pinot Grigio Friuli-Venezia Giulia, Northern Italy	14	21	55
Squealing Pig Sauvignon Blanc Marlborough, New Zealand	12.50	18.75	49
Henry of Pelham Rosé Ontario, Canada	12.50	18.75	49
Mionetto Prosecco Italy	12		47

RED	6oz	9oz	BTL
Homestead House Cab Sauvignon Chile	11	16.50	43
Luigi Bosca Insignia Cab Sauvignon Mendoza, Argentina	15	22.50	59
Jim Barry The Lodge Hill Shiraz Clare Valley, South Australia	14	21	55
Tramier Pinot Noir Bourgogne, France	13.50	20.25	53
La Linda Malbec Mendoza, Argentina	12.50	18.75	49
Gran Passione 'Baby Amarone' Veneto, Italy	13.50	20.25	53

Wine by the Bottle

Blue Mountain Sauvignon Blanc 68
Okanagan Falls, BC — chamomile + citrus + white peach + mineral notes

Greywacke Sauvignon Blanc 79
Marlborough, New Zealand — pineapple + lime sherbert + elderflower

Butter Chardonnay 64
California — vanilla bean + almond + fruit

Wild Goose Pinot Gris 75
Okanagan Falls, BC — peach + pear + melon + honey + spice

Cakebread Sauvignon Blanc 98
Napa County, USA — fresh + nectarine + pineapple

Louis Jadot Chablis 89
Chablis, Bordeaux, France — lemon + green apple + floral hints

Whispering Angel 72
Provence, France — lemon + cantaloupe + orange + peaches

Wine by the Bottle

BUBBLES

Mionetto 47
Italy — yellow apples + lime + bready

Veuve Clicquot 119
France — grapefruit + quince + citrus peel + almond

RED

Blue Mountain Reserve Pinot Noir 94
Okanagan Falls, BC — vanilla + toast + cassis + black cherry

Burn Cottage Moonlight Race Pinot Noir 99
Central Otago, New Zealand — blackberries + mocha + red bark

Liquidity Pinot Noir 66
Okanagan Falls, BC — red berry + black cherry + thyme

Fossacolle Riesci Cab-Merlot 88
Tuscany, Italy — leather + dried cherry + licorice

Henry of Pelham Cab-Merlot 98
Niagara, Ontario — black cherry + raspberry + chocolate + spice

Treana Cabernet Sauvignon 89
Paso Robles, California, USA — blackberry + blackcurrant + coffee + vanilla

Austin Hope Cabernet Sauvignon 135
PasoRobles, California, USA — cassis + baking spices + vanilla + black tea + oak

Earthquake Zinfadel 82
Lodi, California — redfruit + lush mouthfeel + peppery finish

Le Volte d'Ornellaia 72
Italy — red currant + caramelized orange peel + lilacs

Juggernaut Cabernet Sauvignon 97
California, USA — black currant + licorice + vanilla

Casa Lupo Amarone 98
Veneto, Italy — currants + blueberries + sour cherries

Martin's Lane Pinot Noir 129
Okanagan Valley, BC — earthy + black cherry + smoky + licorice

Burrowing Owl Syrah 99
Oliver, BC — blackberry + black cherry + vanilla + clove

Farnese Edizone 107
Abruzzo, Italy — blackberry + cherry + herbs + cinnamon

Reserve Wines

Ghost Block Cabernet *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**

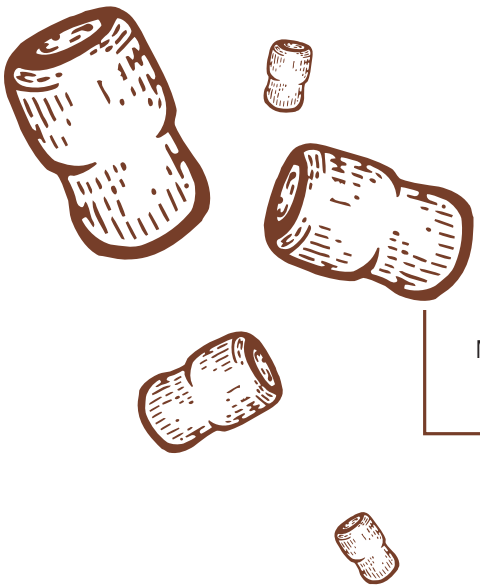
On the nose, the wine leaps from the glass with ripe blackberry, cassis, black cherry, & red plum, with a lovely herbaceous undertone. Aged in new & old French oak barriques, it's plush & hefty with firm tannins & notes of black plum, espresso, tobacco, smoke & mint

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

VODKA

Absolut	9
Tito's	11
Absolut Citron	10
Grey Goose	14

GIN

Tanqueray	9
Tanqueray Flor de Sevilla	9
Empress 1904	12
Botanist	14
Hendricks	13

TEQUILA & MEZCAL

Cazadores Reposado	9
Fandango Mezcal	9
Teremana Blanco	11
Don Julio Anejo	15
Don Julio 1942	25

RUM

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

CANADIAN WHISKEY

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

BOURBON

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

SCOTCH & IRISH WHISKEY

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

AFTER DINNER & SIPPERS

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

PORT

Taylor 10 Year	9
Taylor 20 Year	12
Sandman 20 Year	14

WOODSHED BURGERS

TWO TOONIE TUESDAYS!

$4 Classic Burger

DINE IN ONLY ONE PER PERSON

124th STREET GOLF DEN CAMERON HEIGHTS ELLERSLIE

THEWOODSHEDYEG.COM

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 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, and so much more.

WOODSHED 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

12

STRAWBERRY SHORTCAKE
Macerated strawberries, vanilla sponge cake, strawberry-walnut crumble, whipped cream

RHUBARB APRICOT HAND PIE
Rhubarb-apricot compote, flaky pastry, Pinocchio's vanilla bean ice cream, rhubarb syrup

SINFULLY VEGAN CHOCOLATE CAKE
Towering chocolate cake, vegan chocolate icing, shavings, raspberry coulis, sponge

BUTTERSCOTCH PUDDING
Rich butterscotch custard, meringue cookies, espresso powder

TINA'S CHEESECAKE
A signature creation, prepared by our uber talented baker. IYKYK!
-ask your server about 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 (1oz) 14
Grizzly Paw root beer, Pinocchio's vanilla ice cream,
1oz Absolut Vodka -or- Maker's Mark bourbon

SATURDAY MORNING CARTOONS (3oz) 16
Cacacha, Italicus, Fruit Loop cereal milk,
Earl Grey syrup, lemon juice

AFFOGATO 8
Espresso over Pinocchio's
vanilla ice cream

or better yet.....

DRUNKEN AFFOGATO (1oz) 11
Espresso & Kahlua poured over
Pinocchio's vanilla ice cream

SPANISH SUNSET (2.25oz) 14
Bacardi 8 Year rum, Horchata,
cinnamon

COFFEE CORNER

Americano	4¾
Cappuccino	5¾
Café Latté	7
Espresso	4
Chef's Iced Coffee	8

TEA

Assorted Teas	4¾
Workshop Sun Tea *(ask your server for today's creation!)*	5½
London Fog	7
Chai Latte	7

GLUTEN FRIENDLY FOOD OPTION AVAILABLE DAIRY FREE VEGETARIAN CHOICE