

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 Longbomber 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



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

Maker's Mark bourbon, Aperol, Nonino amaro, fresh lemon juice

17 (2.5oz)

Summertime Spritz

Aperol, Luxardo Bitter, Prosecco, club soda, rosemary

16 (3oz)

Lime Margarita

Cazadores tequila, Cointreau, fresh lime juice, salt

17 (2.5oz)

Empress 75

Empress 1908 gin, Prosecco, fresh lemon juice, simple syrup\\

17 (2oz)

Dark Rum Mojito

Bacardi 8 Year rum, muddled mint, mint syrup, lime, Prosecco float

16 (2oz)

Creations

Pom Citron Lemonade

Absolut Citron vodka, fresh lemon juice, pomegranate juice, simple syrup

15 (1.5oz)

Smoked Grapefruit Paloma

Fandango mezcal, Cointreau, fresh grapefruit juice, jalapeno syrup

17 (2.5oz)

Shuey's Sangria

Homestead Sauvignon Blanc, Cointreau, fresh citrus, grenadine, simple syrup

16 (3oz)

Orange Blossom Gin Fizz

Tanqueray Flor de Sevilla gin, Cointreau, fresh citrus juices, muddled raspberries, club soda

17 (2oz)

Porch Swing

Bearface Canadian whiskey, peach syrup, peach tea, fresh lemon juice

16 (1.5oz)



Old Fashioned Shop

ROSEMARY OLD FASHIONED

Maker's Mark bourbon, rosemary syrup, orange bitters

17 (2oz)

SMOKE 'N' OAK

Maker's Mark bourbon, Madagascar maple syrup, Angostura bitters, orange bitters

17 (2oz)

CACAO OLD FASHIONED

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

17 (2oz)

HIGH FASHION

Tanqueray gin, elderflower liqueur, Galliano, grapefruit, simple syrup, rhubarb bitters

17 (2 1/4oz)

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



WOODSHED
BURGERS

TWO TOONIE TUESDAYS!



\$4

Classic Burger

DINE IN ONLY ONE PER PERSON

124th STREET GOLF DEN CAMERON HEIGHTS ELLERSLIE

THEWOODSHEDYEG.COM

Wines by the Glass

Great way to try something new...

WHITE	6oz	9oz	BTL	RED	6oz	9oz	BTL
Homestead House Sauvignon Blanc Chile	11.50	17.25	45	Homestead House Cabernet Sauvignon Chile	12	18	47
Our Story Charming White Ontario, Canada	12	18	47	True Myth Cab Sauvignon Napa Valley, California	16	24	63
Lapis Luna Chardonnay California, USA	14.50	21.75	57	Jim Barry The Lodge Hill Shiraz Clare Valley, South Australia	13.50	20.25	53
Attems Pinot Grigio Friuli-Venezia Giulia, Northern Italy	14	21	55	Chloe Pinot Noir Napa Valley, California	14	21	55
Squealing Pig Sauvignon Blanc Marlborough, New Zealand	12.50	18.75	49	Portillo Malbec Mendoza, Argentina	12	18	47
Road 13 Honest John's Rosé Okanagan Valley, Canada	13.50	20.25	53	Gran Passione 'Baby Amarone' Veneto, Italy	13	19.50	51
Mionetto Prosecco Italy	12.50		49				

Wine by the Bottle

Blue Mountain Chardonnay Okanagan Falls, BC — citrus blossom + lemon zest + honey	79	Wild Goose Pinot Gris Okanagan Falls, BC — peach + pear + melon + honey + spice	72
Greywacke Sauvignon Blanc Marlborough, New Zealand — pineapple + lime sherbert + elderflower	74	Rapaura Springs Sauvignon Blanc New Zealand — rock melon + nectarine + fig + lime zest	58
Butter Chardonnay California — vanilla bean + almond + fruit	64	Whispering Angel Rosé Provence, France — lemon + cantaloupe + orange + peaches	69

BUBBLES

Mionetto Italy — yellow apples + lime + bread	49	Veuve Clicquot France — grapefruit + quince + citrus peel + almond	119
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Wine by the Bottle

RED

Blue Mountain Reserve Pinot Noir Okanagan Falls, BC — vanilla + toast + cassis + black cherry	86	Le Volte d'Ornellaia Italy — red currant + caramelized orange peel + lilacs	72
Burn Cottage Moonlight Race Pinot Noir Central Otago, New Zealand — blackberries + mocha + red bark	115	Juggernaut Cabernet Sauvignon California, USA — black currant + licorice + vanilla	89
Liquidity Pinot Noir Okanagan Falls, BC — red berry + black cherry + thyme	92	Casa Lupo Amarone Veneto, Italy — currants + blueberries + sour cherries	69
Ben Marco Malbec Mendoza, Argentina — spice + cocoa + dark fruit	67	Martin's Lane Pinot Noir Okanagan, BC — earthy + black cherry + smoky + licorice	139
Justin Cabernet Sauvignon Napa Valley, California — black cherry + cassis + cedar + oak	98	Burrowing Owl Syrah Oliver, BC — blackberry + black cherry + vanilla + clove	99
Treana Cabernet Sauvignon Paso Robles, California, USA — blackberry + black currant + coffee	89	Farnese Edizone Abruzzo, Italy — blackberry + cherry + herbs + cinnamon	107
Earthquake Zinfandel Lodi, California — red fruit + lush mouth feel + peppery finish	78	Austin Hope Cabernet Sauvignon Paso Robles, California, USA — cassis + baking spices + vanilla + black tea + oak	149

Reserve Wines

Teeter-Totter Napa Valley Cabernet Sauvignon Napa Valley, California — Powerful, well-balanced, and unapologetically juicy, you're sure to enjoy a rich and full-bodied experience. Surrender to the savory black fruits, raspberry chocolate, espresso, and dash of spice	159
Zenato Sergio Amarone Riserva Italy — This is a bold and intense wine on the nose and palate. Layers of mocha, Morello spices, mint and leather. It offers a velvety and concentrated palate with lots of flavours	188
Tignanello Italy — Blood orange, spice, black cherry and mocha lend an alluring exotic character to Tignanello that sizzles with tension and energy. Silky, creamy contours play off classically structure	209
M by Michael Mondavi Napa Valley, California — Deep, iridescent ruby, followed by aromas of rose, cherry blossom, violets, and currant leaf, with notes of black cherry, roasted chestnuts, vanilla and cocoa. On the palate, flavors of rhubarb, currant, fig, and marzipan, with toasty oak & well integrated tannins	340

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



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.



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.



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.





WOODSHED -WS- 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....

AFFOGATO 8

Espresso over Pinocchio's
vanilla 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

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 Latte

7

Espresso

4

Chef's Iced Coffee

8

TEA

Assorted Teas

4¾

Workshop Sun Tea

5½

(ask your server for today's creation!)

London Fog

7

Chai Latte

7



GLUTEN FRIENDLY FOOD OPTION AVAILABLE



DAIRY FREE



VEGETARIAN CHOICE