

# WORKSHOP

★ EATERY ★

*Handcrafted Cuisine*



*Genuine Hospitality*

ROBERT SPENCER  
HOSPITALITY



HAYLOFT

STEAK + FISH

# THIRSTY

## THURSDAYS

**\$4 SLEEVES**  
OF ALL OUR HANDLES

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



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



# Weekend Brunch

10AM - 3PM

**WORKSHOP**  
★ EATERY ★

# Beer

## ON THE HANDLES

Rotational 14oz Sleeve or 20oz Pint





MP

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

## LOCAL STAPLES (473ml)

Blindman Long Bomb Lager	10
Blindman Longshadows IPA	12½
Blindman Five of Diamonds Pilsner	11½
Blindman Dreamwaves Raspberry Blackberry Blonde	12
Campio Czech Amber Lager	12
Campio Light Rail Pale Ale	12
Omen Brewing Red Harbour Irish Red	12½
Omen Brewing El Diablo Jalapeno-Lime Gose	12½
70 Acre Hendazed & Confused Hazy Pale Ale	12
70 Acre Firehouse Kolsch	11½

## SMALL FORMAT, BIG FLAVOUR (355ml)

Jasper Brewing Co. Crisp Pils Lite (3.8%ABV)	7½
Grey Fox Gluten Free Lager 	12
Grey Fox Gluten Free IPA 	12
One For The Road Saskaberry Blonde Ale (NA)	7½
One For The Road Got Hops IPA (NA)	7½
Lass Chance Family Fave Peach Cider 	9
Lass Chance Golden Child Apple Cider 	9

## SOMETHING SPECIAL (750ml)

### PENTAMOROUS 27

Brewed & bottled by Blind Enthusiasm, exclusively to mark our 5th anniversary in 2020. Bottle aged another 5 years and now ready to enjoy as we mark ten years in business. Strong Beer-aged in Pineau des Charentes Barrels. 8.1%ABV-perfect for sharing!

# 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

# 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



## Classics

---

### *PAPER PLANE* 17 (2½oz)

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

### *LEMON DROP MARTINI* 17 (2½oz)

Absolut vodka, Absolut Citron, Cointreau, fresh lemon juice, lemon-sugar kissed rim

### *SUMMERTIME SPRITZ* 17 (3oz)

Aperol, Luxardo bitters, Prosecco, soda water, orange, rosemary sprig

### *EMPRESS 75* 17 (3oz)

Empress 1908 gin, lemon, simple syrup, Prosecco

### *'I'M NOT BITTER' NEGRONI* 17 (2.5oz)

Tanqueray gin, Luxardo Bitter, dry vermouth, orange bitters

## Creations

---

### *POM CITRON LEMONADE* 15 (1½oz)

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

### *LEMON MERIGUE* 16 (1½oz)

Limoncello, Galliano, fresh lemon juice, torched meringue

### *SMOKED GRAPEFRUIT MARGARITA* 18 (2½oz)

Casadores tequila, Fandango mezcal, Aperol, grapefruit juice, lime juice, smoked jalapeno grapefruit syrup

### *CUCUMBER GIN SMASH* 17 (2oz)

Tanqueray gin, smashed cucumbers, basil, fresh lemon juice, simple syrup, sugar rim

### *BLUEBERRY BASIL MULE* 17 (2oz)

Blueberry infused Absolut vodka, muddled blueberries, basil, fresh lime juice, Grizzly Paw ginger beer

---

# Zero Proof

---

## House Crafted Mocktails

**Pom Pom Lemonade** 9  
Pomegranate juice, fresh lemon juice, simple syrup

**Smashed Cukes** 9  
Muddled cucumber, fresh basil, fresh lemon juice, simple syrup, soda water

**Ed-Mint-on Mule** 8  
Lime juice, grapefruit juice, mint syrup, Grizzly Paw ginger beer

**Shirley's Coconuts** 7  
Fresh squeezed orange juice, coconut milk, grenadine

**Syd's Iced Coffee** 8  
2oz Espresso, raw sugar, milk, Madagascar vanilla syrup

## 'Canned Heat' 355 ml

**Clink** Mimosa Bubbly Brut 9.50

**Clink** Raspberry Limoncello Bubbly Brut 9.50

**One For The Road** Saskaberry Blonde Ale (NA) 7.50

**One For The Road** Got Hops IPA (NA) 7.50

## Grizzly Paw Sodas 355 ml 6

*Root Beer*  
*Black Cherry Cola*  
*Orange Cream Soda*  
*Cream Soda*  
*Ginger Beer*

## Other Tasty Libations

**San Pellegrino** sparkling water 750 ml 9

Fresh squeezed juice (orange or grapefruit) 6

Workshop's Sun Tea (daily creations) 5.50

Milk 4

Diet Coke 3.50



## 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** 18 (2½oz)

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

# Wines by the Glass

---

Great way to try something new...

WHITE	6oz	9oz	BTL	RED	6oz	9oz	BTL
<b>Homestead House Sauvignon Blanc</b> Chile	12	18	47	<b>Homestead House Cabernet Sauvignon</b> Chile	12	18	47
<b>Lapis Luna Chardonnay</b> California, USA	14.50	21.75	57	<b>Lapis Luna Cab Sauvignon</b> Napa Valley, California	14.50	21.75	57
<b>Zaccagnini Tralcetto Pinot Grigio</b> Italy	14	21	55	<b>Angove SMG 2024</b> Australia	14	21	55
<b>Yealands Sauvignon Blanc</b> Marlborough, New Zealand	12.50	18.75	49	<b>Saget Pinot Noir</b> France	14	21	55
<b>Talamonti Rosé</b> Italy	13.50	20.25	53	<b>Portillo Malbec</b> Mendoza, Argentina	12	18	47
<b>Mionetto Prosecco</b> Italy	12.50		49	<b>Gran Passione 'Baby Amarone'</b> Veneto, Italy	13.50	20.25	53

# Wine by the Bottle

---

<b>Burrowing Owl Chardonnay</b> Okanagan Valley, BC—buttery + pear + peach + apple	88	<b>Wild Goose Pinot Gris</b> Okanagan Falls, BC—peach + pear + melon + honey + spice	72
<b>Greywacke Sauvignon Blanc</b> Marlborough, New Zealand—pineapple + lime sherbert + elderflower	75	<b>Rapaura Springs Sauvignon Blanc</b> New Zealand—rock melon + nectarine + fig + lime zest	59
<b>Butter Chardonnay</b> California—vanilla bean + almond + fruit	67	<b>Roseblood Rosé</b> France—floral + mineral + orange peel + pink cherry	70
<b>BUBBLES</b>			
<b>Mionetto</b> Italy—yellow apples + lime + bread	49	<b>Veuve Clicquot</b> France—grapefruit + quince + citrus peel + almond	119

# Wine by the Bottle

---

## RED

<b>Blue Mountain Reserve Pinot Noir</b> Okanagan Falls, BC — vanilla + toast + cassis + black cherry	90	<b>Banfi Brunello De Montalcino DOCG</b> Italy — red currant + caramelized orange peel + lilacs	108
<b>Burn Cottage Moonlight Race Pinot Noir</b> Central Otago, New Zealand — blackberries + mocha + red bark	115	<b>Juggernaut Cabernet Sauvignon</b> California, USA — black currant + licorice + vanilla	98
<b>Tuli Sonoma Pinot Noir</b> Sonoma, California — red berry + black cherry + thyme	70	<b>Casa Lupo Amarone</b> Veneto, Italy — currants + blueberries + sour cherries	60
<b>Kaiken Ultra Malbec</b> Mendoza, Argentina — fresh leather + plum + berry	62	<b>Cantina di Negrar Amarone della Valpolicella DOCG</b> Italy — red currant + caramelized orange peel + lilacs	90
<b>Jon Duval Concillio Shiraz</b> Australia — mulberry + blue fruit + dried herb	87	<b>Martin's Lane Pinot Noir</b> Okanagan, BC — earthy + black cherry + smoky + licorice	140
<b>Justin Cabernet Sauvignon</b> Napa Valley, California — black cherry + cassis + cedar + oak	99	<b>Burrowing Owl Syrah</b> Oliver, BC — blackberry + black cherry + vanilla + clove	99
<b>Treana Cabernet Sauvignon</b> Paso Robles, California — black currant + coffee + blackberry + vanilla	92	<b>Winemaker's Cut Q &amp; A Red Blend</b> Okanagan, BC — blackberry + black cherry + spice + cocoa	108
<b>Earthquake Zinfandel</b> Lodi, California — red fruit + lush moth feel + peppery finish	78	<b>Farnese Edizione</b> Abruzzo, Italy — blackberry + cherry + herbs + cinnamon	104
<b>Banfi Magna Cum Laude Toscana IGT</b> Italy — red currant + caramelized orange peel + lilacs	80	<b>Austin Hope Cabernet Sauvignon</b> Paso Robles, California, USA — cassis + baking spices + vanilla + oak	149

## Reserve Wines

---

<b>Shafer One Point Five 'Stag's Leap' Cabernet Sauvignon</b> Stags Leap, California — Rich, complex profile of dark fruit, notes of spice, herbs & cocoa, supported by velvety tannins & a long finish.	198
<b>Zenato Sergio Amarone Riserva</b> 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	172
<b>Tignanello</b> 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	210
<b>M by Michael Mondavi</b> 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	298

# Premium Spirits

1oz pours

---

## VODKA

Absolut	9
Belvedere	14
Absolut Citron	10
Grey Goose	14

## GIN

Tanqueray	9
Empress 1904	12
Botanist	14
Hendricks	13

## TEQUILA + MEZCAL

Cazadores Reposado	9
Fandango Mezcal	10
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

## SCOTCH + IRISH WHISKEY

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

## AFTER DINNER + SIPPERS

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

## PORTS

Taylor 10	*)
Taylor 20	1+
Sandman 20	1-

---

**WOODSHED**  
BURGERS

**TWO  
TOONIE  
TUESDAYS!**

**\$4**

**Classic Burger**

**DINE IN ONLY ONE PER PERSON**

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

**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

## MIXED BERRY PAVLOVA

12



Meringue nest, Earl Grey custard, summer berries, candied mint

## BLACK FOREST 'CAKE'

12



Flourless chocolate cake, chocolate espresso mousse, cherry compote, whipped cream, shaved chocolate

## RICE PUDDING

12

A classic, with a twist- toasted rice, cardamom pods, kataifi

## LEMON MERINGUE CHEESECAKE

12

Tina's famous rich cheesecake, lemon custard, graham crumb crust, torched 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.....*

### AFFOGATO 8

Espresso over Pinocchio's vanilla bean ice cream

*or better yet.....*

### SPIKED ROOT BEER FLOAT 13 ¾

Grizzly Paw root beer, 1oz Absolut vodka or Maker's Mark bourbon & Pinocchio's vanilla bean ice cream

### DRUNKEN AFFOGATO (1oz) 11

Espresso & Kahlua over Pinocchio's vanilla bean ice cream

### TIRAMISU (2oz) 15

Absolut vodka, Creme de Cacao, Kahlua, mascarpone, simple syrup, espresso

### FRENCH CONNECTION (2.5oz) 16

Hennessy, Grand Marnier, orange twist

## COFFEE CORNER

Americano

4¾

Cappuccino

5¾

Café Latté

7

Espresso

4

Iced coffee

7

## TEA

Assorted Teas

4¾

Workshop Sun Tea

5¾

*(ask your server for today's creation!)*

London Fog

7

Chai Latte

7



GLUTEN FRIENDLY FOOD OPTION AVAILABLE



DAIRY FREE



VEGETARIAN CHOICE