

EMPRESS ROSE



Beer

ON THE HANDLES (14 oz)

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

LOCAL STAPLES (473 mL)

SYC Pinseeker Lager **9**

SYC First Timer IPA **10½**

Sea Change The Wolf NEPA **10½**

Sea Change Blonde Ale **9½**

Blindman Five of Diamonds
Pilsner **9½**

Blindman Triphammer
Robust Porter **10½**

Omen Brewing Company
Red Harbour Irish Red **9½**

Omen Brewing Company
Spilt Milk Stout **9½**

Analog Brewing Retro Stylez
Pre-prohibition Style Cream Ale **9**

Cabin Brewing Supersaturation
New England Pale Ale **11**

Heathen's Brewing
Tropical Haze IPA - GF **12**

SYC Non Alcoholic IPA **9½**

Caesars

CAESAR SATURDAYS!

Enjoy double signature
Caesars for only \$12



PAUL'S PICKLED CAESAR

12 (10Z) 16 (20Z)

*House infused pickled Stoli Vodka,
Walter's clamato juice, pickle juice,
Woodshed spiced rim, garden pickle spear*

THE WOODSHED CAESAR

12 (10Z) 16 (20Z)

*Stoli Vodka, Woodshed Caesar spiced
ketchup, Walter's Clamato,
Woodshed spiced rim,
bocconcini, Real Deal
pepperoni*



Cocktails

WORKSHOP STAPLES

LEMON MERINGUE

14 (1.5OZ)

Limoncello, Galliano, lemon juice, egg whites

SMOKE & OAK

16 (2OZ)

Buffalo Trace, simple syrup, house made orange bitters. served smoking table side

HAYLOFT NEGRONI

16 (3OZ)

Tanqueray gin, Campari, Aperol, sweet vermouth, violet liqueur

SMOKED GRAPEFRUIT MARGARITA

16 (2OZ)

Cabrito Reposado, Aperol, Mezcal, grapefruit juice, lime juice, jalapeño-grapefruit reduction

MEAT HOOK

17 (2.5OZ)

Forty Creek whiskey, cherry whiskey, Ardbeg, maraschino cherry

EMPRESS ROSE

16 (2OZ)

Empress Gin, lemon juice, rose syrup, prosecco

UNKNOWN POET

16 (1.5OZ)

Bacardi Quattro Anejo, egg whites, lemon juice, honey basil syrup, port float

CADILLAC MULE

16 (2OZ)

Cabrito Reposado, Grand Marnier, jalapeño, lime juice, grapefruit, Grizzly Paw orange cream soda

BASIL INSTINCT

16 (2OZ)

Tanqueray gin, St. Germain, Galliano, honey basil syrup, egg whites, lime juice

BIJOU

16 (3OZ)

Tanqueray gin, sweet Vermouth, Chartreuse, orange peel

For Everyone

HAND PRESSED ROASTI COFFEE CO.

Americano	4¾
Cappuccino	5¾
Café Latté	5¾
Espresso	4

TEA

The Tea Girl assorted loose leaf tea	5
Workshop Sun Tea <i>(ask your server for today's creation!)</i>	5½
London Fog	7
Chai Latte	7

HAND CRAFTED DRINKS

Pom Thyme Lemonade	7
<i>POM juice, lemon juice, thyme syrup</i>	
'Pear'-fect Punch	7
<i>Cranberry juice, pear syrup, ginger beer</i>	
Orange Vanilla Coconut Temple	7
<i>Fresh squeezed orange juice, Tea Girl vanilla coconut tea syrup, grenadine</i>	
Fresh Squeezed Juice	5
<i>Orange or grapefruit</i>	

SPECIALTY SODAS

Grizzly Paw Sodas	355 ml 5
<i>Grapefruit</i>	
<i>Root Beer</i>	
<i>Black Cherry Cola</i>	
<i>Orange Cream Soda</i>	
San Pellegrino Sparkling Water	500 ml 6



Weekend Brunch

10AM - 3PM

WORKSHOP
★ EATERY ★

SMOKED
GRAPEFRUIT MARGARITA

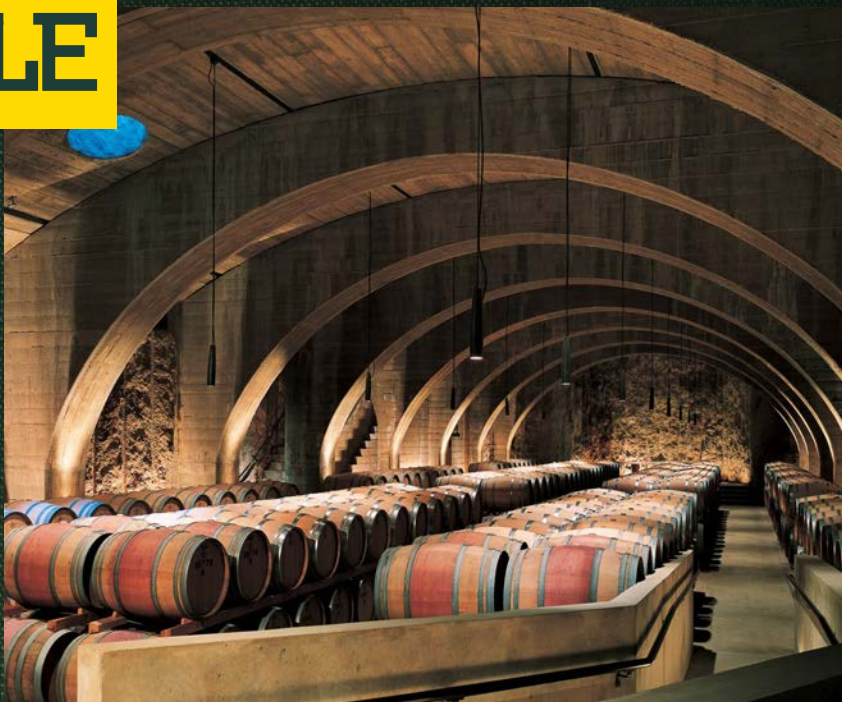


WORKSHOP

★ EATERY ★

Dinner Series

Welcome to the
TABLE



FEATURING DIFFERENT THEMES MONTHLY
ASK YOUR SERVER FOR MORE DETAILS

THEWORKSHOPEATERY.COM

Wines by the Glass

Great way to try something new...

WHITES

	6oz	9oz	BTL
Riff Pinot Grigio <i>Italy</i>	10½	16¼	42
Mission Hill Estate Series Chardonnay <i>West Kelowna, BC</i>	11½	17¼	45
Invivo - X S.B. <i>New Zealand</i>	12½	18¾	49
Fritzi's Reisling <i>Germany</i>	11	16½	43
Bertrand Rosé <i>France</i>	11	16½	43
Montrecchiese Vermentino/Chardonnay <i>Italy</i>	12	18	47
Mionetto Prosecco <i>Italy</i>	11	-	43

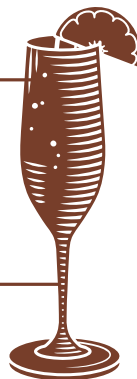
RED

	6oz	9oz	BTL
Iter Pinot Noir <i>California, USA</i>	12½	18¾	49
La Linda Malbec <i>Argentina</i>	11½	17¼	45
Lost Peak Cabernet Sauvignon <i>Columbia Valley, USA</i>	12½	18¾	49
Rodney Strong Zinfandel <i>Sonoma County, USA</i>	13½	20¼	53
Resilience Nero d'Avola <i>Italy</i>	12	18	47
Cara Crianza <i>Spain</i>	11½	17¼	45



BUBBLY SUNDAYS!

Join us Sunday Brunch
for **\$8 mimosas!**





THE
greenhouse
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White by the Bottle



Turnbull Sauvignon Blanc *Napa Valley, California* **74**
Orange, pear, spice & rose petal

Butter Chardonnay *California* **57**
Vanilla bean, almond & fruit

Wild Goose Pinot Gris *Okanagan Falls, BC* **54**
Peach, pear, melon, honey & spice

Clarendelle Bordeaux Blanc *France* **62**
Floral, apple, lemon, lime & dry

Cakebread Sauvignon Blanc *Napa Valley, California* **75**
Grapefruit, melon, peach & vibrant

Rombauer Chardonnay *Carneros, California* **85**
Buttery, vanilla, mango & melon

Chanson Chablis *Burgundy, France* **80**
Grapefruit, floral & minerality

Whispering Angel *France* **73**
Lemon, cantaloupe, orange & peaches

Gamble Cabernet Rose *Napa County, California* **68**
Wild strawberry, Ranier cherry & tangerine zest

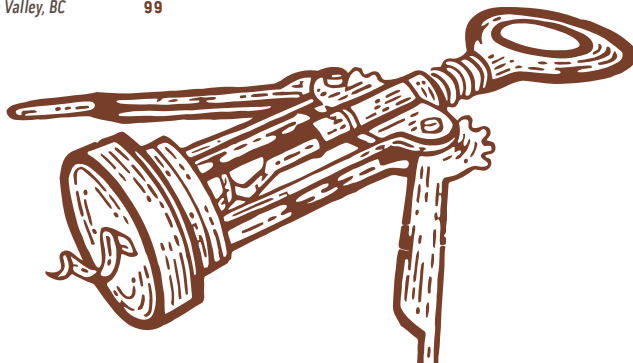
BUBBLES **BTL**

Royet Cremant De Bourgogne *France* **65**
Floral, citrus & creamy

Lanson Black Label Champagne *France* **95**
Fruits, citrus, toast & honey

Red by the Bottle

Run Riot Pinot Noir <i>California</i> <i>Dark cherry, spice & smoked meat</i>	52	The Prisoner's Cabernet Sauvignon 105 <i>Napa Valley, California — Black cherry, ripe plum, vanilla & spice</i>
Dona Paula Seleccion Malbec <i>Argentina</i> <i>Berries, dark cherry & spice</i>	79	Austin Hope Cabernet Sauvignon <i>Paso Robles, California</i> 109 <i>Paso Robles, California — Vanilla, cocoa, cherry & spice</i>
Treana Cabernet Sauvignon <i>Paso Robles, California</i> <i>Blackberry, black currants, violets & coffee</i>	85	Earthquake Zinfandel <i>California</i> 76 <i>Blackberry, blueberry & dark chocolate</i>
Joel Gott Zinfandel <i>California</i> <i>Cherry cola, raspberry, white pepper & vanilla oak</i>	54	Checkmate Merlot <i>Oliver, BC</i> 105 <i>Black currant, creamy & floral</i>
Duckhorn Decoy Napa Merlot <i>Napa Valley, California</i> <i>Strawberry & raspberry</i>	68	Burrowing Owl Syrah <i>Oliver, BC</i> 85 <i>Blackberry, black cherry, vanilla & clove</i>
Jim Barry Lodge Hill Shiraz <i>Australia</i> <i>Berries, plum, blackberry & spice</i>	52	Cliff Lede Cabernet Sauvignon <i>California</i> 149 <i>Red currant, black currant & liquorice</i>
Le Volte d'Ornellaia <i>Italy</i> <i>Red currant, caramelized orange peel & lilacs</i>	65	Michele Castellani Cinque Stella Amarone <i>Italy</i> 105 <i>Dried fruit, cedar, lavender & herbs</i>
Chateau des Combes St Emilion Bordeaux <i>France</i> 77 <i>Full body, blueberry, plum & coffee</i>	77	Farnese Edizione <i>Italy</i> 96 <i>Blackberry, cherry, herbs & cinnamon</i>
Martin's Lane Pinot Noir <i>Okanagan Valley, BC</i> 99 <i>Earthy, black cherry, smoky & liquorice</i>	99	



Reserve Wines

Hunnicut Cabernet Sauvignon *Napa Valley, California*

165

This wine has an abundant entry with lush red and black fruit notes. Subtle expressions of oak, espresso and caramel rise up in the mid-palate and form a beautifully structured finish of fine grain dusty tannins.

Double Diamond by Shrader Cabernet *Napa Valley, California*

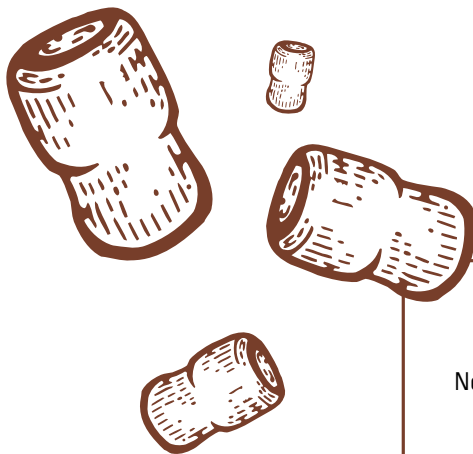
149

It has a classic Cabernet nose of black and blue fruits, green tobacco, cedar pencil, damp earth, and chocolate. It's not over the top and has beautiful varietal character as well as medium to full body, ripe yet present tannins, good overall freshness, and a great finish

QTR Cabernet Sauvignon *Napa Valley, California*

197

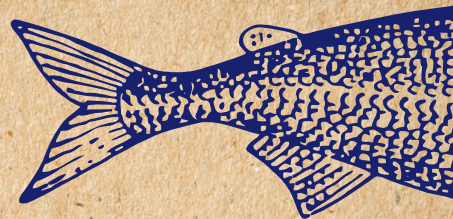
QTR Cabernet Sauvignon just about jumps from the glass with its gorgeous nose of blueberries, black cherries, flowery incense, green tobacco, and chocolate. This carries to a full-bodied, opulent, incredibly sumptuous Cabernet with sweet tannins, beautiful overall balance, and a great finish.



PUT A CORK IN IT!

Can't finish a bottle?

Not to worry, we will cork it for you to
enjoy at home!



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Premium Spirits

1oz pours

VODKA

Stoli	7
Grey Goose	9
Strathcona Spirits	9
Tito's	8

GIN

Tanqueray	7
Empress 1904	9
Botanist	9
Hendricks	9
Strathcona Seaberry	9
Strathcona Spirits Barrel Aged	10

TEQUILA + MEZCAL

Cabrito Reposado	7
Sombra Mezcal	7
Villa One Reposado	9
Don Julio Anejo	11
Don Julio 1942	30

RUM

Flor de Cana White	7
Krakken Spiced	7
Bacardi Anjeo Cuatro	8
Bumbu	10
Elderado 15 Year	12
Ron Zacapa	15

CANADIAN WHISKEY

Forty Creek Barrel Select	7
Bearface Triple Oak	8
Mountain Pass	10
Crown Royal	8

BOURBON

Buffalo Trace	7
Blantons Silver	15
Makers 46	11
Knob Creek	9
Michters Small Batch Bourbon	14
Woodford Reserve	10
Woodford DBL Oaked	13

Premium Spirits

1oz pours

SCOTCH + IRISH WHISKEY

Jameson's	7
Ardbeg 10 Year	14
Auchentoshan	14
Glenmorangie Original	12
Highland Park 12 Yr Old	13
Aberfeldy 16 Year	18

AFTER DINNER + SIPPERS

Butter Ripple Schnapps	7
Cointreau	7
Disaronno Amaretto	7
Galliano	7
Grand Marnier	7
Aperol	7
St. Remy Brandy	7
Kalua	7
Baileys	7
Frangelico	7
Crème de Cacao Blanc	7

PORTS

Taylor 10	7
Taylor 20	11
Sandman 20	12
Graham's Fine White	7
Graham's 2015 Bottle Vintage	8
Graham's Reserve	10
Graham's 10 Year Tawny	9
Graham's 20 Year Tawny	12



RS catering



We Cater to You.

FOR MORE INFORMATION & TO PLAN YOUR EVENT VISIT

THEWORKSHOPEATERY.COM

End on a Happy Note!

SIPPERS

Grand Marnier

Remy VSOP

Godiva White Chocolate Liqueur

Select Bitter Apéritif

Alvear Artisinal Vermouth

1oz pours

9

13

8

8

8

FORTIFIED WINES

Taylor Fladgate 10 Year Tawny *Portugal*

Eva Cream Semi Sweet Sherry *Spain*

Sandeman 20 Year Tawny *Portugal*

Alvear Fino Sherry *Spain*

Black Sage Pipe *BC, Canada*

2oz pours

10

12

17

8

9

After Dinner

ROSEMARY TODDY 14 (1½oz)

Bearface whisky, lemon juice, honey, fresh rosemary, cinnamon stick

PECAN IRISH MOCHA 14 (1oz)

Pecan whisky, Godiva white chocolate liqueur, fresh pulled Roasti espresso.
(ask for it iced!)

INSOMNIAC MARTINI 16 (2½oz)

Stoli vodka, Kaluha, Baileys,
fresh pulled Roasti espresso

MEAT YOUR NEW NEIGHBOURS

WOODSHED
-W-
BURGERS

NOW SERVING

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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.

Happy Endings

WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE 12

White chocolate vanilla custard, raspberries, sugar crust, coconut oatmeal streusel

FLOURLESS CHOCOLATE 'CAKE' 12

Espresso ganache, Pinocchio's sesame ice cream, raspberry jam

STRAWBERRY RHUBARB CROSTATA 12

Warm baked, vanilla bean ice cream, candied pistachios

COCONUT PANNA COTTA 12

Rich coconut custard, summer berries, fresh garden mint

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 Stoli Vodka
or Buffalo Trace Bourbon &
Pinocchio's vanilla bean ice cream

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



GLUTEN FRIENDLY FOOD OPTION AVAILABLE



DAIRY FREE



VEGETARIAN CHOICE