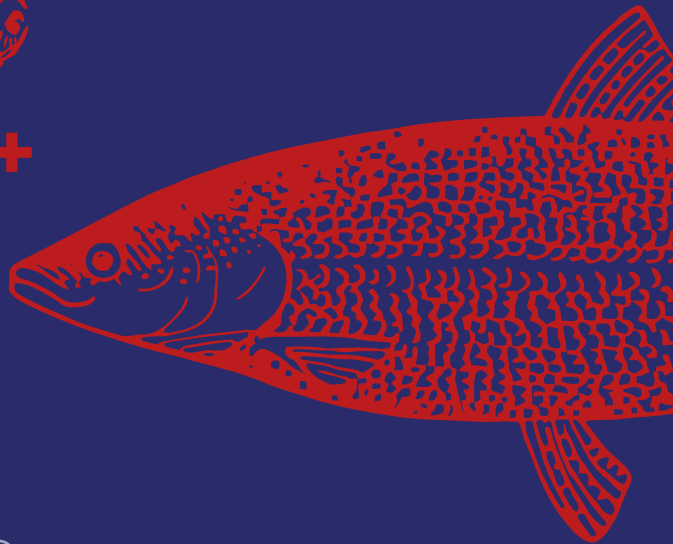


HAYLOFT

STEAK + FISH



+



ROBERT  SPENCER
HOSPITALITY



WEEKEND *Brunch*

THIRSTY

THURSDAYS

\$4 SLEEVES
OF ALL OUR HANDLES

1/2 PRICE BOTTLES
OF ALL OF OUR BTG POURS

*Caesar
saturdays*

\$6 CAESARS

*Mimosa
sundays*

\$6 MIMOSAS



*Fresh Shucked
Oyster Flights*

\$12 FOR 6 | \$20 FOR 12



Beets by J-F

Cocktails

Pre Prohibition Style

Pre Prohibition cocktails were mostly a combination of multiple spirits & liqueurs. Non-alcoholic ingredients were used very minimally, as they were considered rare delicacies.

Meathook 2.5oz 16

Glenmorangie, sweet vermouth, cherry whiskey, Aardberg, cherry

Guv'Nah 2.5oz 16

Buffalo Trace, Benedictine, Green Chartreuse, bitters, orange

Side Car 3oz 17

Hennessey, Grand Marnier, honey, lemon, cinnamon

Champs Elysées 2.25oz 16

Bearface whiskey, Chartreuse, lemon, maple

Bowtie Guy 75 2oz 16

Cimarron Reposado, Aperol, Campari, jalapeño-grapefruit reduction, grapefruit, prosecco

Post Prohibition Style

During prohibition, non-alcoholic ingredients were essential ingredients in cocktails. The purpose was to hide the smell of alcohol and to camouflage the bad taste of prohibition alcohol

Beets by J-F 2oz 16

Bacardi Cuatro, St-Germain, Galliano, lemon, autumn beet shrub, egg white

Basil Instinct 2oz 16

Tanquery, St-Germain, lime, honey-basil, egg white, prosecco

Johnny's Flu Shot 2.25oz 15

Buffalo Trace, Galliano, green tea, lime, honey-thyme, egg white, ginger beer

Smoked Jalapeño-Grapefruit

Margarita 2oz 16

Cimarron Reposado, Aperol, Mescal, jalapeño-grapefruit reduction, grapefruit, lime

Old Cuban 2oz 16

Flor de Cana, prosecco, mint, lime, simple

Old Fashioned Shop

O.G. Old Fashioned 2oz 16

Buffalo Trace, Maple, Angostura bitters, lemon, lime, orange, cherry, soda

Modern 2oz 16

Buffalo Trace, Demerara, Angostura bitters, orange

High Fashioned 2oz 15

Tanqueray, St-Germain, grapefruit, rhubarb bitters, citrus syrup

Penicillin 2oz 16

Glenmorangie, Aardberg, honey-ginger, lemon

Wine

BY THE GLASS

WHITE

			
Willm Alsace Gewertztraminer France	12½	18¾	49
Wente Morning Fog Chardonnay California, USA	11½	17½	45
Casale Del Giglio Bellone Italy	12	18	47
Angels & Cowboys California, USA	12½	18¾	49
Tommasi Pinot Grigio Italy	12	18	47
Dirty Laundry Riesling Okanagan Valley, BC	14	21	55
Sunday Sail Sauvignon Blanc New Zealand	11½	17½	45

RED

			
Ironstone Petite Syrah California, USA	12½	17¼	49
Charles Smith Cabernet Sauvignon Columbia Valley, USA	14	21	55
Ballard Lane Zinfandel California, USA	12½	18¾	49
Lucien Lardy Beaujolais Village France	12½	18¾	49
Cabriz Touriga Nacional Portugal	13	19½	51
Chateau Bordieu #1 France	14½	21¾	57
La Linda Malbec Argentina	11½	17¼	45

 6oz  9oz  bottle

Bubbles

BUBBLES

			
Chic Brut Spain — yellow apples + lime + bready	11	16½	43
Royet Cremant de Bourgogne France — floral + citrus + creamy	-	-	65
Lanson Black Label Champagne France — fruits + citrus + toast + honey	-	-	98

Wine

BY THE BOTTLE

WHITE

Stag's Leap Sauvignon Blanc California, USA — fresh acidity + guava + honeysuckle	75
Louis Jadot Chablis France — bright + citrus + mineral	65
Butter Chardonnay California — vanilla bean + almond + fruit	57
Wild Goose Pinot Gris Okanagan Falls, BC — peach + pear + melon + honey + spice	54
Clarendelle Bordeaux Blanc France — floral + apple + lemon + lime + dry	62
Little Engine Chardonnay British Columbia, Canada — fresh + nectarine + pineapple	70
Rombauer Chardonnay Carneros, California — buttery + vanilla + mango + melon	85
DuMol Wester Reach Chardonnay California, USA — stone fruits + citrus oil + apple + pear	120

Wine BY THE BOTTLE

ROSÉ

Whispering Angel 73
France — lemon + cantaloupe + orange + peaches

Gamble Cabernet Rosé 68
Napa County, California — wild strawberry + Rainier cherry + tangerine zest

RED

Portlandia Oregon Pinot Noir 65
Oregon, USA — red plum + cherry + spice

Luigi Bosca Single Vineyard Malbec DOC 59
Argentina — black pepper + roasted plum + chocolate

Sterling Napa Cabernet Sauvignon 72
Napa Vally, California — blackberry + ripe plum + raspberry + cassis + oak

Penny's Lane Crackling Black Shiraz 70
Australia — blackberry + blueberries + pepper

Terra D'Alter Reserva 65
Portugal - blackberry + plum + integrated tannin

Garzon Single Vineyard Tannat 85
Uruguay — plum + blackberry + smoke + vanilla + chocolate

Galius St. Emilion, Grand Cru 85
France — cedar + anise + coffee + tobacco

Benegas Cabernet Franc 70
Argentina — leather + raspberry + herbaceous

Treana Cabernet Sauvignon 85
Paso Robles, California — blackberry + black currants + violets + coffee

Duckhorn Decoy Napa Merlot 68
Napa Valley, California — strawberry + raspberry

Le Volte d’Ornellaia 65
Italy — red currant + caramelized orange peel + lilacs



Wine BY THE BOTTLE

RED

Vietti Barolo Castiglione 119
Italy — ripe strawberries + cranberry + bright + red cherry

Tassinaia 102
Italy — blackberry + blueberry + tyme + rosemary

La Nerthe Chateauneuf Du Pape 115
Italy — black cherry + wild strawberries + vanilla

Barnett Vineyards Merlot 105
Napa Valley, California — plum + cherry + full bodied + cedar

Mate Brunello Di Montalcino 110
Italy — blackberry jam + tobacco + clove + mocha

Lan Seleccion Limitada 120
Spain — plum + blackberry + leather + vanilla

Martin's Lane Pinot Noir 109
Okanagan Valley, BC — earthy + black cherry + smoky + liquorice

The Prisoner Cabernet Sauvignon 117
Napa Valley, California — black cherry + ripe plum + vanilla + spice

Austin Hope Cabernet Sauvignon 114
Paso Robles, California — vanilla + cocoa + cherry + spice

Burrowing Owl Syrah 91
Oliver, BC — blackberry + black cherry + vanilla + clove

Cliff Lede Cabernet Sauvignon 155
California — red currant + black currant + liquorice

Farnese Edizione 96
Italy — blackberry + cherry + herbs + cinnamon





Johnny's Flu Shot

Wine BY THE BOTTLE

RED RESERVE

Hunnicutt Cabernet Sauvignon 168

Napa Valley, California — 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 Schrader Cabernet 154

Napa Valley, California — 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 195

Napa Valley, California — 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.

Zenato Sergio Amarone Riserva 169

Italy — 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 184

Italy — 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.

Ornellaia 298

Italy — The intense and dark color heralds a wine of beautiful concentration; the nose, rich and complex, releases scents of ripe red fruits, accompanied by notes of sweet tobacco and vanilla.

Dark Matter Limitless Cabernet Sauvignon 325



Napa Valley, California — Only 200 cases produced of this massive and full-bodied cabernet, with tannins that cloak the entire mouth, yet remain velvety and true to Howell Mountain. The tannins are complimented with bright acidity, notes of blackberry, blueberry, boysenberry and hints of black tea leaf, clove, coffee beans, and cacao.

Beer

LOCAL STAPLES (473 ml)

Sea Change The Wolf NEPA	10½	Omen Brewing Company Red Harbour Irish Red	9½
Sea Change Blonde Ale	9½	Omen Brewing Company Spilt Milk Milk Stout	9½
Blindman Five of Diamonds Pilsner	9½	Heathen's Brewing Tropical Haze IPA <i>gluten free</i>	12
Blindman Triphammer Robust Porter	10½	SYC Non Alcoholic IPA	9½

ON TAP

	 14oz	 20oz
SYC Pin Seeker Lager	7	9
SYC Fjord NEIPA	8¾	12½
Sea Change Death Wave Light Lager	7¼	9½
Sea Change Irish Red	7¼	9½
Blindman Longshadow IPA	8¼	11½
Blindman River Session Ale	7¾	11
Eighty Eight Night Gallery	9½	13½
Eighty Eight Good Morning	9½	13½
Rotational Tap <i>ask your server for today's selections</i>	M/P	M/P

Hot Drinks

Americano	4¾	The Tea Girl <i>assorted loose leaf tea</i>	4
Cappuccino	5¾	Workshop Sun Tea <i>ask your server for today's creation</i>	5½
Café Latté	5¾	London Fog	7
Espresso	4	Chai Latté	7

Spiritless

Honey Rosemary Lemonade	7	Grizzly Paw Sodas <small>355 ml</small>	5
Jalapeño Grapefruit Punch	7	Grapefruit Root Beer	
Fresh Squeezed Juice <small>Orange or grapefruit</small>	5	Black Cherry Cola Orange Cream Soda	
		San Pellegrino Sparkling Water <small>750 ml</small>	8

GLASS
+
GARNISH
=
CLASS



Spirits

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

Spirits

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





Weekend Brunch

10AM - 3PM

WORKSHOP
★ EATERY ★

RS catering



We Cater to You.

Holiday Parties | Corporate Events | Family Gatherings

FOR MORE INFORMATION & TO PLAN YOUR EVENT VISIT

ROBERTSPENCERHOSP.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, maintain Workshop Eatery, and even add a second Woodshed Burgers location, in Edmonton's Ellerslie community.

Never one to rest, Chef Paul and the team set about bringing a new addition to the Cameron Heights community in the spring of 2022. Hayloft Steak + Fish, along with Woodshed Burgers, brings a new type of Steakhouse to Edmonton. Offering both classic and unconventional cuts of our Lakeside Farmstead beef, paired with the finest selection of fish & shellfish courtesy of Effing Seafoods.

[ROBERTSPENCERHOSP.COM](https://robertspencerhosp.com)





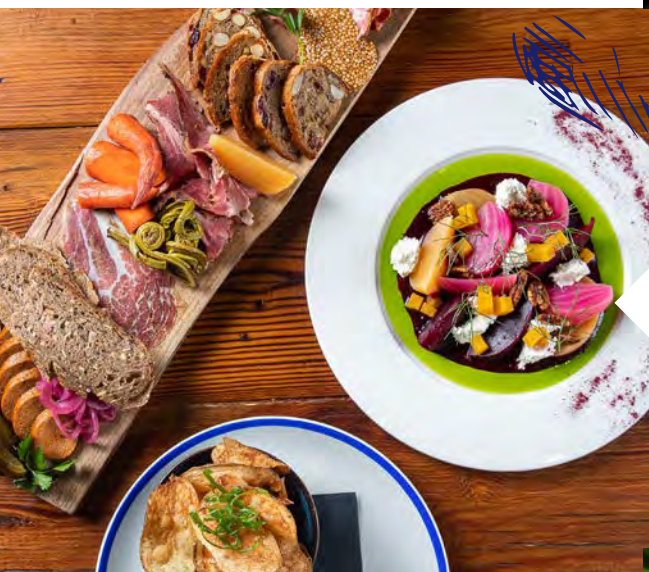
Hayloft aims to raise the steaks to new heights, offering classic and unconventional cuts of beef, continuing our pursuit of ethical cooking, and working alongside our partner, Lakeside Farmstead.



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



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 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.



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.

Desserts

Chocolate Peanut Crunch Cake

12

Malted chocolate torte, malt peanut crunch,
Pinocchio's rum ice cream, salty butterscotch

Lemon Meringue Semifreddo

12

Frozen lemon mousse, almond meringue,
macerated citrus, meringue shards

Lakeside Basque Cheesecake

12

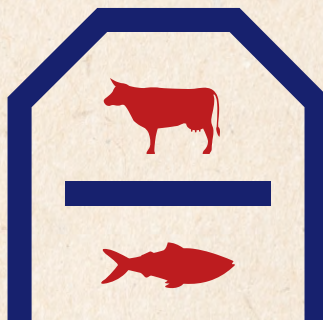
Fromage blanc "burnt" basque cheesecake,
rosemary saskatoon compote

Apple Tarte Tatin

12

Caramelized apples, puff pastry, maple hazelnut strusel,
Pinocchio's vanilla ice cream, warm apple caramel

TAKE A ROLL
IN THE HAY



HAYLOFTSTEAK.COM