

SMOKED  
JALAPEÑO-GRAPEFRUIT MARGARITA



# 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 spriced rim,  
bocconcini, Real Deal  
pepperoni



# 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 16 (2½OZ)

Glenmorangie, sweet vermouth,  
cherry whiskey, Aardberg, cherry

### GUU'NAH 16 (2½OZ)

Buffalo Trace, Benedictine, Green Chartreuse,  
bitters, orange

### SIDE CAR 16 (3OZ)

Hennessey, Grand Marnier, honey,  
lemon, cinnamon

### CHAMPS ELYSÉES 16 (2¼OZ)

Bearface Whiskey, Chartreuse,  
lemon, maple

### BOWTIE GUY 75 16 (2OZ)

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 16 (2OZ)

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

### BASIL INSTINCT 16 (2OZ)

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

### JOHNNY'S FLU SHOT 15 (2¼OZ)

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

### SMOKED JALAPEÑO-GRAPEFRUIT MARGARITA 16 (2OZ)

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

### OLD CUBAN 16 (3OZ)

Flor de Cana, prosecco, mint,  
lime, simple

# Old Fashioned Shop

### O.G. OLD FASHIONED 16 (2OZ)

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

### MODERN 16 (2OZ)

Buffalo Trace, Demerara,  
Angostura bitters, orange

### HIGH FASHIONED 15 (2OZ)

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

### PENICILLIN 16 (2OZ)

Glenmorangie, Aardberg,  
honey-ginger, lemon



## For Everyone

### HAND PRESSED ROASTI COFFEE CO.

Americano	4¾
Cappuccino	5¾
Café Latte	5¾
Espresso	4

### TEA

The Tea Girl assorted loose leaf tea	5
Workshop Sun Tea <small>(ask your server for today's creation!)</small>	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



# THIRSTY

## THURSDAYS

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

**1/2 PRICE BOTTLES**  
OF ALL OF OUR BTG POURS





# Wines by the Glass

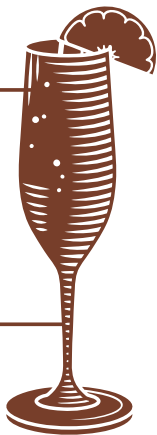
Great way to try something new...

BUBBLES	6oz	9oz	BTL	RED	6oz	9oz	BTL
Chic Brut <i>Spain</i>	11	16½	43	Ironstone Petite Syrah <i>USA</i>	12½	17½	49
				Charles Smith	14	21	55
				Cabernet Sauvignon <i>Washington, USA</i>			
WHITES	6oz	9oz	BTL	Ballard Lane Zinfandel <i>USA</i>	12½	18½	49
Willm Alsace Gewertztraminer <i>Germany</i>	12½	18½	49	Lucien Lardy Beaujolais Village <i>France</i>	12½	18½	49
Wente Morning Fog Chardonnay <i>USA</i>	11½	17½	45	Cabriz Touriga Nacional <i>Portugal</i>	13	19½	57
Casale Del Giglio Bellone <i>Italy</i>	12	18	47	Chateau Bordieu #1 <i>France</i>	14½	21½	57
Angels & Cowboys <i>USA</i>	12½	18½	49	La Linda <i>Argentina</i>	11½	17½	45
Tommasi Pinot Grigio <i>Italy</i>	12	18	47				
Dirty Laundry Riesling <i>Canada</i>	14	21	55				
Sunday Sail Sauvignon Blanc <i>New Zealand</i>	11½	17½	45				



## BUBBLY SUNDAYS!

Join us Sunday Brunch  
for \$8 mimosas!





# White by the Bottle



<b>Stag's Leap Sauvignon Blanc</b> <i>California, USA</i>	<b>75</b>
<i>Fresh acidity, guava &amp; honeysuckle</i>	
<b>Louis Jadot Chablis</b> <i>France</i>	<b>65</b>
<i>Bright, citrus &amp; mineral</i>	
<b>Butter Chardonnay</b> <i>California</i>	<b>57</b>
<i>Vanilla bean, almond &amp; fruit</i>	
<b>Wild Goose Pinot Gris</b> <i>Okanagan Falls, BC</i>	<b>54</b>
<i>Peach, pear, melon, honey &amp; spice</i>	
<b>Clarendelle Bordeaux Blanc</b> <i>France</i>	<b>62</b>
<i>Floral, apple, lemon, lime &amp; dry</i>	
<b>Little Engine Chardonnay</b> <i>British Columbia, Canada</i>	<b>90</b>
<i>Fresh, nectarine &amp; pineapple</i>	
<b>Rombauer Chardonnay</b> <i>Carneros, California</i>	<b>85</b>
<i>Buttery, vanilla, mango &amp; melon</i>	
<b>DuMol Wester Reach Chardonnay</b>	<b>120</b>
<i>California, USA — Stone fruits, citrus oil, apple, pear</i>	
<b>Whispering Angel</b> <i>France</i>	<b>73</b>
<i>Lemon, cantaloupe, orange &amp; peaches</i>	
<b>Gamble Cabernet Rosé</b> <i>Napa County, California</i>	<b>68</b>
<i>Wild strawberry, Ranier cherry &amp; tangerine zest</i>	

## BUBBLES

<b>Royet Cremant De Bourgogne</b> <i>France</i>	<b>65</b>
<i>Floral, citrus &amp; creamy</i>	
<b>Lanson Black Label Champagne</b> <i>France</i>	<b>98</b>
<i>Fruits, citrus, toast &amp; honey</i>	

# Red by the Bottle

<b>Portlandia Oregon Pinot Noir</b> <i>Oregon, U.S.A</i>	<b>65</b>	<b>Tassinai</b> <i>Italy</i>	<b>102</b>
<i>Red plum, cherry &amp; spice</i>		<i>Blackberry, blueberry, tyme &amp; rosemary</i>	
<b>Louigi Bosca Single Vineyard Malbec DOC</b>	<b>59</b>	<b>La Nerthe Chateaneuf Du Pape</b> <i>Italy</i>	<b>115</b>
<i>Argentina — Black pepper, roasted plum &amp; chocolate</i>		<i>Black cherry, wild strawberries &amp; vanilla</i>	
<b>Sterling Napa Cabernet Sauvignon</b>	<b>72</b>	<b>Barnett Vineyards Merlot</b> <i>USA</i>	<b>105</b>
<i>Napa Vally, California — Blackberry, ripe plum, raspberry, cassis, oak</i>		<i>Plum, cherry, full bodied &amp; cedar</i>	
<b>Penny's Lane Crackling Black</b> <i>Australia</i>	<b>70</b>	<b>Mate Brunello Di Montalcino</b> <i>Italy</i>	<b>110</b>
<i>Blackberry, blueberries &amp; pepper</i>		<i>Blackberry jam, tobacco, clove, mocha</i>	
<b>Terra D'Alter Reserva</b> <i>Portugal</i>	<b>65</b>	<b>Lan Seleccion Limitada</b> <i>Spain</i>	<b>120</b>
<i>Blackberry, plum &amp; integrated tannin</i>		<i>Plum, blackberry, leather &amp; vanilla</i>	
<b>Garzon Single Vineyard Tannat</b> <i>Uruguay</i>	<b>85</b>	<b>Martin's Lane Pinot Noir</b> <i>Okanagan Valley, BC</i>	<b>109</b>
<i>Plum, blackberry, smoke, vanilla &amp; chocolate</i>		<i>Earthy, black cherry, smoky &amp; liquorice</i>	
<b>Galius St. Emilion, Grand Cru</b> <i>France</i>	<b>85</b>	<b>The Prisoner's Cabernet Sauvignon</b>	<b>117</b>
<i>Cedar, anise, coffee, tobacco</i>		<i>Napa Valley, California — Black cherry, ripe plum, vanilla &amp; spice</i>	
<b>Benegas Cabernet Franc</b> <i>Argentina</i>	<b>70</b>	<b>Austin Hope Cabernet Sauvignon</b>	<b>114</b>
<i>Leather, raspberry &amp; herbaceous</i>		<i>Paso Robles, California — Vanilla, cocoa, cherry &amp; spice</i>	
<b>Treana Cabernet Sauvignon</b> <i>Paso Robles, California</i>	<b>85</b>	<b>Burrowing Owl Syrah</b> <i>Oliver, BC</i>	<b>91</b>
<i>Blackberry, black currants, violets &amp; coffee</i>		<i>Blackberry, black cherry, vanilla &amp; clove</i>	
<b>Duckhorn Decoy Napa Merlot</b>	<b>68</b>	<b>Cliff Lede Cabernet Sauvignon</b> <i>California</i>	<b>155</b>
<i>Napa Valley, California - Strawberry &amp; raspberry</i>		<i>Red currant, black currant &amp; liquorice</i>	
<b>Le Volte d'Ornellaia</b> <i>Italy</i>	<b>65</b>	<b>Farnese Edizione</b> <i>Italy</i>	<b>96</b>
<i>Red currant, caramelized orange peel &amp; lilacs</i>		<i>Blackberry, cherry, herbs &amp; cinnamon</i>	
<b>Vietti Barolo Castiglione</b> <i>Italy</i>	<b>119</b>		
<i>Ripe strawberries, cranberry, bright &amp; red cherry</i>			

# Reserve Wines

**Hunnicutt Cabernet Sauvignon** *Napa Valley, California* **168**  
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* **154**  
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* **195**  
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.



TAKING DINING  
TO NEW HEIGHTS

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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

## 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

## 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







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## 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

**BLUEBERRY TEA** 12 (1½oz)

*Grand Marnier, Disaronno, earl grey, orange, cinnamon*

**SPANISH** 12 (1½oz)

*Cognac, Kahlua, Pearl Cream*

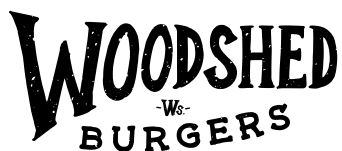
**CAFÉ ROCHER** 12 (1½oz)

*Frangelico, Creme Cacao, Baileys, Pearl Cream*





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.





# MEAT YOUR NEW NEIGHBOURS

NOW SERVING

2307 Ellwood Dr | 10713 124 St | 639 CAMERON HEIGHTS DR

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.

ROBERT SPENCER  
HOSPITALITY

WORKSHOP  
★ EATERY ★

THE  
greenhouse  
RESTAURANTS

WOODSHED  
BURGERS



# Happy Endings

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## WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE <sup>12</sup>

White chocolate vanilla custard, raspberries, sugar crust, shortbread cookie

## FLOURLESS CHOCOLATE <sup>12</sup>

Pinocchio's XLakeside Farmstead  
burnt honey gelato, sponge

## PEAR & APPLE CROSTATA <sup>12</sup>

Warm baked, vanilla bean ice cream, streusel topping

## PUMPKIN CHEESECAKE <sup>12</sup>

graham crumb crust, chai whip, candied pecans

## *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

### BETTER THAN ROCHER (2.25oz) 14

Frangelico, Creme Cacao, Baileys

### 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

### BLACK FOREST (3oz) 16

10 Tawny Port, Creme Cacao,  
Butter Ripple, Galliano, Cherry Whiskey



GLUTEN FRIENDLY FOOD OPTION AVAILABLE



DAIRY FREE



VEGETARIAN CHOICE