

NO HOLDS BARRED, KITCHEN-INSPIRED TASTING MENUS.
TRUST US. (YOU'RE IN GOOD HANDS)

WORKSHOP IMPROV

3
COURSES

55




+30 FOR WINE AND BEVERAGE PAIRINGS

TAKE YOUR PICK

5
COURSES

80

+42 FOR WINE AND BEVERAGE PAIRINGS

START & SHARE	CHEF / OWNER KENNY KAECHELE	
	CHEF DE CUISINE JUSTIN ESTRADA	
FRIED CAULIFLOWER, GARLIC, GREEN OLIVE, HARISSA AIOLI		13
CRUNCHY VEGETABLE SALAD, SUNFLOWER SEED PESTO, HALLOUMI, PUFFED BUCKWHEAT, CHERMOULA DRESSING		17
BET & PEAR SALAD, PUMPKIN SEEDS, RAISIN & SQUASH MOLE, CARAMELIZED FETA		16
BARELY SEARED ALBACORE TUNA & PRAWN TIRADITO, PINEAPPLE, PLANTAIN CHIPS, CILANTRO PESTO		19
ROASTED OYSTER MUSHROOMS, GUANCIALE, SOFT POACHED EGG, BLACK GARLIC & TRUFFLE		16
BULGOGI BEEF TARTARE, PICKLED CARROT, DAIKON, SPICY MAYO, GOCHUGARU CHIPS		17
BAKED OKA, WALNUT FIG JAM, RUSTIC TOAST, VINCOTTO		16
SALT SPRING ISLAND MUSSELS, COCONUT CURRY BROTH, APPLE CORIANDER CHUTNEY, ONION BHAJI		18
 <p>#WORKSHOPYYC LIKE WHAT YOU SEE? SHARE IT.</p>	 <p>NEED SOME SPACE? BOOK YOUR EVENTS HERE</p>	
<p>NOTES: GLUTEN OR OTHER FOOD ALLERGIES CRAMPING YOUR STYLE? LET US KNOW, WE'LL WORK THROUGH IT TOGETHER</p>		<p>FYI* SIX OR MORE IN YOUR PARTY? THERE'S A SERVICE CHARGE OF 18%APPLIED TO YOUR BILL</p>
	<p>WORKSHOP WORKSHOPCALGARY.COM 608 - 1ST STREET SW 403.266.7062</p>	

MAIN

INDIVIDUAL / SHARE FRIENDLY PLATES

BASIL & PARMESAN CRUSTED CHICKEN, CHICKEN LEG & PANCETTA CROQUETTE,
GREEN BEAN, TOMATO, LEMON-CAPER REDUCTION 36 / 68

SOY CURED STEELHEAD TROUT, PEANUT, GREEN ONION & PEA SHOOT CRÊPES
GRILLED BOK CHOY, BEET & FENNEL MARMALADE 33 / 60

LAMB SADDLE "SALTIMBOCCA", BASIL GNUDI,
SUMMER VEGETABLE FRICASSÉE, GOAT CHEESE & BLACK OLIVE CRUMBLE 44 / 80

● **SABLEFISH BASQUAISE**, CELERIAC & POTATO BOULANGÈRE,
● SMOKED PAPRIKA SABAYON, ROASTED RED PEPPER & ROMANESCO 36 / 68

AGED HORMONE FREE BEEF RIBEYE, POTATO MILLE FEUILLE,
CHIMICHURRI CARROTS, BACON JAM, HOLLANDAISE 48 / 90

MILK POACHED PORK LOIN, BLACK GARLIC & CIPPOLINI MASHED,
BROWN BUTTER PARSNIP, APPLE MUSTARD JUS 34 / 62

A LITTLE EXTRA

ALMOND ROASTED BEETS, HONEY, DUKKAH 12

CRISPY FRIED BRUSSEL SPROUTS, MAPLE, SEA SALT 12

POTATO GNOCCHI, ROASTED MUSHROOMS, BLACK TRUFFLE CREAM 12

BABY CUCUMBERS, MISO SESAME MARINATED 10

DESSERTS

HOUSEMADE EVERYTHING

CITRUS TART, WHITE CHOCOLATE CRÉMEAU, PEACH PÂTE DE FRUITS, 11
LIME MOUSSE, GINGER SABLE

BLACK FOREST PARFAIT, TONKA BEAN CHANTILLY, 11
CHERRY FINANCIER, KIRSCH CHERRY COULIS

SEASONAL FRUIT CLAFOUTIS, HOUSE CHURNED ICE CREAM, ALMOND CRUMBLE 11

LOCALLY ROASTED PHIL & SEBASTIAN COFFEE

BREWED SINGLE ORIGIN COFFEE	3.5
ESPRESSO	3
AMERICANO	3.15
CAPPUCCINO	4
MACCHIATO	3.3
LATTE	5
CHAI	5



WORKSHOP HAS PARTNERED WITH OUR FRIENDS AT PHIL AND SEBASTIAN TO BRING YOU THE VERY BEST IN SMALL BATCH, LOCALLY ROASTED SINGLE ORIGIN BEANS
MON-FRI OPEN AT 7AM



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IT TOGETHER.

*SPECIAL REQUESTS
SUBJECT TO KITCHEN
APPROVAL

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IN YOUR PARTY?
THERE'S A SERVICE
CHARGE OF 18%
APPLIED TO YOUR BILL.

CHEF / OWNER
KENNY KAEICHELE

CHEF DE CUISINE
JUSTIN ESTRADA

WORKSHOP
KITCHEN + CULTURE