



START & SHARE

FRIED CAULIFLOWER, GARLIC, GREEN OLIVE, HARISSA AIOLI	13
CRUNCHY VEGETABLE SALAD, SUNFLOWER SEED PESTO, HALLOUMI, PUFFED BUCKWHEAT, CHERMOULA DRESSING (+ CHICKEN 8)	15
BEET & PEAR SALAD, PUMPKIN SEEDS, RAISIN & SQUASH MOLE, CARAMELIZED FETA (+ CHICKEN 8)	15
BARELY SEARED ALBACORE TUNA & PRAWN TIRADITO, PINEAPPLE, PLANTAIN CHIPS, CILANTRO PESTO	19
MUSHROOM BRUSCHETTA, BLACK TRUFFLE TAPENADE, MANCHEGO, RUSTIC TOAST	14
BULGOGI BEEF TARTARE, PICKLED CARROT, DAIKON, SPICY MAYO, GOCHUGARU CHIPS	17
DAILY IMPROV SOUP	8

NOTES:

GLUTEN OR OTHER FOOD ALLERGIES CRAMPING YOUR STYLE? LET US KNOW, WE'LL WORK THROUGH IT TOGETHER.

*SPECIAL REQUESTS SUBJECT TO KITCHEN APPROVAL

FYI *SIX OR MORE IN YOUR PARTY? THERE'S A SERVICE CHARGE OF 18% APPLIED TO YOUR BILL.

CHEF / OWNER
KENNY KAECHELE

CHEF DE CUISINE
JUSTIN ESTRADA

"BRAISE MOI", EVER CHANGING FEATURE FROM THE SLOW COOKER SEASONAL SIDE 22

• MARKET FISH FEATURE, SEASONAL SIDE 24

SOY CURED STEELHEAD TROUT, PEANUT, GREEN ONION & PEA SHOOT CRÊPES
• GRILLED BOK CHOY, BEET & FENNEL MARMALADE 26

THE GRAND BURGER, SMOKED CHEDDAR, SAUTÉED MUSHROOMS, BACON, CHIPOTLE AIOLI (+ FRIED EGG 2) (FRIES OR SALAD) 22

CHICKEN PANCETTA CLUB, TOMATO SHALLOT RELISH, PEPPER JACK CHEESE, BASIL & ROASTED GARLIC MAYO (FRIES OR SALAD) 19

LAMB CONFIT MELT, WALNUT FIG JAM, CAMBOZOLA, WATERCRESS (FRIES OR SALAD) 21

AGED HORMONE FREE BEEF SIRLOIN, POTATO MILLE FEUILLE, CHIMICHURRI CARROTS, BACON JAM, HOLLANDAISE 26

POLENTA LASAGNA, GARLIC CREAMED KALE, FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO SAUCE 19

POTATO GNOCCHI, WILD FORAGED MUSHROOMS, ASPARAGUS BLACK TRUFFLE CREAM, SHAVED PARMESAN (+ CHICKEN 8) 19

SANDWICHES & MAINS



WORKSHOP | WORKSHOPCALGARY.COM | 608 - 1ST STREET SW | 403.266.7062



NON ALCOHOLIC

BEVERAGES

SODA POPS - BOYLANS SODA CO: 3.75
CANE COLA, DIET CANE, GINGLE ALE, BLACK CHERRY
GRIZZLY PAW ROOT BEER

WORKSHOP POPS - HOUSE MADE ARTISANAL SODAS 3.95
MAPLE CINNAMON CREAM SODA, GRAPEFRUIT ROSEMARY SODA, LEMONADE

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

WE VALUE YOUR TIME AND WILL GET YOU BACK TO WORK IN UNDER AN HOUR

LOUGHEED LUNCH \$25

STARTER

CHOOSE FROM

FEATURE SOUP OR
WORKSHOP GREEN SALAD

CHOOSE FROM

DAILY BRAISE OR
MARKET FISH FEATURE (4oz)

MAIN

TAKE YOUR PICK

DESSERT

CHOOSE FROM

WALNUT CARAMEL BROWNIE OR
FRESH FRUIT SALAD

ADD-ON

FEATURE WINE + 7
DAILY SELECTION

BEVERAGE



#WORKSHOPYYC
LIKE WHAT YOU SEE?
SHARE IT.



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



NEED SOME SPACE?
BOOK YOUR EVENTS
HERE

WHY 'LOUGHEED' LUNCH? - BECAUSE THAT'S THE NAME OF THE BUILDING WE'RE IN. WHAT CAN WE SAY? WE DIG CULTURE & CULTURE IS NOTHING WITHOUT HISTORY.