

● **AT WORKSHOP WE ARE EQUAL PARTS **TECHNICIAN** AND **ARTISAN**. OUR TOOLS OF CARE, PRECISION AND RESPECT MIX WITH MATERIALS THAT ARE REAL, FRESH AND WHOLE. THE RESULT IS SEDUCTIVELY MEMORABLE, DISTINCTLY ORIGINAL FOOD AND DRINK.**

● **INFUSED THROUGH ALL WE DO IS CULTURE. FOOD AND WINE CULTURE. A CULTURE OF EXCELLENCE. THEATRE AND PERFORMING ARTS CULTURE AND OUR FAVOURITE CULTURE - COUNTERCULTURE. WELCOME TO THE SHOW.....**

● **WORKSHOP**
KITCHEN + CULTURE

IN THE HISTORIC
GRAND THEATRE
DOWNTOWN . YYC

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

+45 FOR WINE AND BEVERAGE PAIRINGS

START & SHARE

CHEF / OWNER
KENNY KAECHELE

CHEF DE CUISINE
TAYLOR BRAND

FRIED CAULIFLOWER, GARLIC, GREEN OLIVE, HARISSA AIOLI

14

BEET & FENNEL SALAD, TOASTED MACADAMIA, PICKLED BLUEBERRY,
FENNEL SEED & SUNFLOWER BRITTLE

16

KALE SALAD, ROASTED GRAPE TOMATOES, CREAMY LEMON BALSAMIC DRESSING,
CHORIZO & GOAT CHEESE CRUMBLE

16

SEARED SCALLOP, KUNG PAO SWEETBREAD, WATER CHESTNUT, CILANTRO STEM,
PORK FLOSS, HON SHIMEJI MUSHROOM

22

PORK CHEEK SCHNITZEL, FRIED EGG, MANCHEGO, SALSA VERDE

16

LAMB TARTARE, CHARRED CIPPOLINI, PARSLEY, BLACK GARLIC AIOLI,
PICKLED MUSTARD SEED, PARMESAN CIABATTA CRUMBLE

19

PAN SEARED HUMBOLDT SQUID, SERRANO CHILI, CURRANTS, PINE NUTS,
MOROCCAN OLIVE, CAPERS, ARUGULA

16

BBQ GRILLED QUAIL, FERMENTED CARROT CRISPY RICE,
FENNEL & RADISH SLAW, SMOKED MAPLE BUTTER

18



#WORKSHOPYYC
LIKE WHAT YOU SEE?
SHARE IT.



NEED SOME SPACE?
BOOK YOUR EVENTS
HERE

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

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



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MAIN

INDIVIDUAL / SHARE FRIENDLY PLATES

CHICKEN TAGINE, CHICK PEA & TOASTED FETA PANISSE,
ALMOND & BROWN BUTTER BEANS, CUMIN RAITA 36 / 68

● **GOCHUJANG CURED STEELHEAD TROUT, GREEN ONION,**
CASHEW & SESAME CRÊPES, GRILLED BOK CHOY, BEET & FENNEL MARMALADE 34 / 60

BISON PETIT TENDER, JUNIPER ROASTED SUNCHOKE,
POTATO & SPECK HAM GALETTE, PINE POLLEN, MEAD JUS 40 / 72

● **QUINOA CRUSTED BC ROCKFISH, BLACK LENTIL PAKORA,**
TURNIP CORIANDER NAGE, SWEET & SOUR CAULIFLOWER 34 / 60

DRY AGED RIBEYE, POTATO MILLE FEUILLE,
CHIMICHURRI CARROTS, BACON JAM, HOLLANDAISE 48 / 90

MILK POACHED PORK LOIN, MISO FONDANT POTATO,
TEMPURA PICKLED MUSHROOMS, KOHLRABI KIMCHI, BLACK BEAN SAUCE 36 / 68

A LITTLE EXTRA

DUKKAH ROASTED BEETS, HONEY, ALMONDS 12

CRISPY FRIED BRUSSEL SPROUTS, MAPLE, SEA SALT 12

POTATO GNOCCHI, ROASTED MUSHROOMS, BLACK TRUFFLE CREAM 12



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DESSERTS

HOUSEMADE EVERYTHING

VANILLA PANNA COTTA, BERRY COMPOTE, ALMOND FLORENTINE 10

CHOCOLATE FONDANT, DULCE DE LECHE, CHANTILLY 10

STICKY TOFFEE PUDDING, ORANGE COULIS, VANILLA ICE CREAM 10

LOCALLY ROASTED PHIL & SEBASTIAN COFFEE

BREWED SINGLE ORIGIN COFFEE 3.5

ESPRESSO 3

AMERICANO 3.15

CAPPUCCINO 4

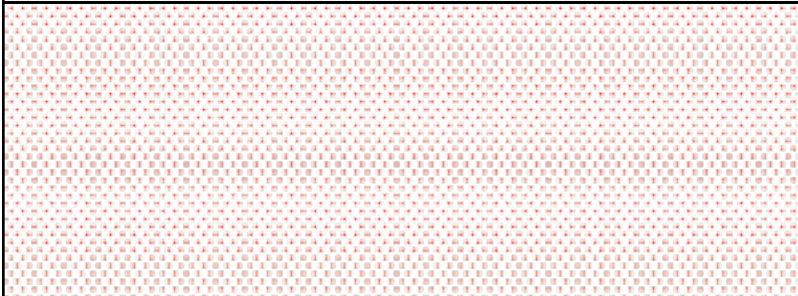
MACCHIATO 3.3

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



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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 KAEICHELE

CHEF DE CUISINE
JUSTIN ESTRADA

WORKSHOP
KITCHEN + CULTURE