



START & SHARE

DAILY "IMPROV" SOUP	8
FRIED CAULIFLOWER, GARLIC, GREEN OLIVE, HARISSA AIOLI	14
PAN SEARED HUMBOLDT SQUID, SERRANO CHILI, CURRANTS, PINE NUTS, MOROCCAN OLIVE, CAPERS, ARUGULA	16
LAMB TARTARE, CHARRED CIPPOLINI, PARSLEY, BLACK GARLIC AIOLI, PICKLED MUSTARD SEEDS	17

NOTES:

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

KALE SALAD, ROASTED GRAPE TOMATOES, CREAMY LEMON BALSAMIC DRESSING, CHORIZO & GOAT CHEESE CRUMBLE	15
BEET AND FENNEL SALAD, TOASTED MACADAMIA, PICKLED BLUEBERRY, FENNEL SEED & SUNFLOWER BRITTLE	15
PRAWN, MUSSEL & SMOKED BACON BRUSCHETTA, PARSLEY & RED ONION, RUSTIC GRILLED SOURDOUGH	16

*SPECIAL REQUESTS SUBJECT TO KITCHEN APPROVAL

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

CHEF / OWNER
KENNY KAEHELE

CHEF DE CUISINE
TAYLOR BRAND

MAPLE GOCHUJANG STEELHEAD, CASHEW & GREEN ONION CRÊPES, GRILLED BOK CHOY, BEET MARMALADE 26

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

WORKSHOP CUBANO, CUMIN PORK LOIN, HOUSE PICKLES, PROSCIUTTO, CUBAN SLAW, GOUDA (FRIES OR SALAD) 19

THE GRAND BURGER, SMOKED CHEDDAR, GRILLED PORTABELLO, BACON, CHIPOTLE AIOLI (FRIES OR SALAD) 22

GRILLED SIRLOIN, CHIMICHURRI CARROTS, POTATO MILLE FEUILLE, BROWN BUTTER HOLLANDAISE, BACON JAM 26

POTATO GNOCCHI, WILD FORAGED MUSHROOMS, ASPARAGUS, PICKLED MUSTARD SEEDS, TRUFFLE JUS 19

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

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

• MARKET FISH FEATURE, SEASONAL SIDE 24

SANDWICHES & MAINS



NON ALCOHOLIC

BEVERAGES

SODA POPS - BOYLANS SODA CO: 3.75
CANE COLA, DIET CANE, GINGER 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



#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

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

LOUGHEED LUNCH \$25



NEED SOME SPACE?
BOOK YOUR EVENTS
HERE

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

CARAMEL WALNUT
BROWNIE
OR
RICE PUDDING

ADD-ON

FEATURE WINE + 7
DAILY SELECTION

BEVERAGE

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.