

WORKSHOP

KITCHEN + CULTURE



#WORKSHOPYYC
LIKE WHAT YOU SEE?
SHARE IT.



NEED SOME SPACE?
BOOK YOUR EVENTS
HERE

WORKSHOP
KITCHEN + CULTURE

**PHIL &
SEBASTIAN
COFFEE
ROASTERS**

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

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 JOSH BADDELEY

START & SHARE

CHEF/OWNER KENNY KAECELE
CHEF JOSH BADDELEY

FRIED CAULIFLOWER	GARLIC, GREEN OLIVE, HARISSA AIOLI	16
DUKKAH ROASTED CARROT SALAD	PINENUT ROMESCO, COCONUT CILANTRO CREMA	17
● BC TUNA AND CHARRED CUCUMBER SALAD	ASIAN PEAR, BLACK SESAME, JALAPEÑO EMULSION	20
SMOKED BEEF TARTARE	PICKLED LEEK, BLACK GARLIC, BEEF FAT CRACKERS	19
DUCK CONFIT PEROGY	ONION JAM, SOUR CHERRY JUS	18
DAILY "IMPROV" SOUP	WITH TOASTED CIABATTA	11
DAILY FEATURE SALAD	BEST OF THE SEASON AND OUR REGION ADD CHICKEN \$8	12
SOUP & SALAD BOARD	DAILY SELECTIONS	15

MAIN

"BRAISE MOI"	EVER-CHANGING FEATURE FROM THE SLOW COOKER, SEASONAL SIDE	25
● MARKET FISH FEATURE	SEASONAL SIDE	25
● MAPLE GRILLED SALMON	WHITE CORN GRITS, SAUTÉED SWISS CHARD, CHORIZO AND CARAMELIZED FETA	28
THE GRAND BURGER V2	GRIDDLED SIRLOIN PATTIE, AMERICAN CHEESE, PICKLES, BACON, FRIES OR SALAD	21
CHICKEN & PROSCIUTTO MELT	RED PEPPER JAM, PEPPERY GREENS, PESTO GRILLED CIABATTA, FRIES OR SALAD	22
WORKSHOP CUBANO	CUMIN PORK LOIN, HOUSE PICKLES, COPPA HAM, CUBAN SLAW, GOUDA, FRIES OR SALAD	20
GRILLED PRIME STRIPLOIN	RED CHIMICHURRI, POTATO GEMS, GRILLED ZUCCHINI, GOAT CHEESE STUFFED SWEET PEPPERS	28
POLENTA LASAGNA	GARLIC CREAMED KALE, FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO SAUCE	20
WILD MUSHROOM PAPPARDELLE	BLACK TRUFFLE CREAM, ROASTED LEEKS, PECORINO ADD CHICKEN \$8	22

BEVERAGES

PHILLIPS
SODA WORKS

CAPTAIN ELECTRO'S INTERGALACTIC ROOT BEER	5.5
DARE DEVIL ORANGE CREAM SODA	5.5
SPEED KING CRAFT COLA	5.5

WORKSHOP POPS

PAN ASIAN PUNCH CALAMANSI CITRUS, GINGER, LEMON GRASS, GOCHUJANG	4
COLADA COLA PINEAPPLE, COCONUT, VANILLA	4

COFFEE & TEA

BREWED SINGLE ORIGIN COFFEE LOCALLY ROASTED PHIL & SEBASTIAN	3
ESPRESSO	3.5
AMERICANO	3.5
CAPPUCCINO	5
LATTE	5
MATSU KAZE PREMIUM HOJICHA TEA	4

LOUGHEED LUNCH \$25

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.

STARTER

CHOOSE FROM
DAILY "IMPROV" SOUP OR FEATURE SALAD

MAIN

CHOOSE FROM
DAILY BRAISE OR ● MARKET FISH FEATURE (4oz)

DESSERT

CHOOSE FROM
CARROT CAKE OR CARAMEL CHOCOLATE POT DE CRÈME

ADD-ON

DAILY SELECTION FEATURE WINE \$8

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