

WORKSHOP

KITCHEN + CULTURE



#WORKSHOPYYC
LIKE WHAT YOU SEE?
SHARE IT.



NEED SOME SPACE?
BOOK YOUR EVENTS
HERE

WORKSHOP
KITCHEN + CULTURE



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 DUKKAH, GREEN OLIVE, HARISSA AIOLI	16
BABY GEM LETTUCE CRISPY ARTICHOKE, GOAT YOGURT EMULSION, SNAP PEAS, MARCONA ALMONDS, MANCHEGO	17
LOCAL BUTTERLEAF HONEY MISO DAIKON, FENNEL, SHISO VINAIGRETTE, PUFFED RICE	16
● WILD HAMACHI TOSTADA ACHIOTE, LIME, AVOCADO CREMA, SALTED CUCUMBER & MANGO, PICKLED JALAPEÑO	19
SMOKED LAMB RIBS TAMARIND BBQ GLAZE, CHARRED CABBAGE & RADISH SLAW, COCONUT ROTI	18
DAILY "IMPROV" SOUP WITH TOASTED CIABATTA	11
DAILY FEATURE SALAD BEST OF THE SEASON AND OUR REGION ADD CHICKEN \$8	15
SOUP & SALAD BOARD DAILY SELECTIONS	15

MAIN

"BRAISE MOI" EVER-CHANGING FEATURE FROM THE SLOW COOKER, SEASONAL SIDE	26
● MARKET FISH FEATURE SEASONAL SIDE	26
● GRILLED SALMON RICOTTA, LEEK & BACON ORZO, WILTED ARUGULA, CHERRY TOMATO COMPOTE, SUMAC POTATO CRISPS	29
THE GRAND BURGER V2 GRIDDLED SIRLOIN PATTY, SMOKED CHEDDAR, BACON, PICKLES, FRIES OR SALAD	22
CORIANDER BBQ CHICKEN MELT PINEAPPLE CHUTNEY, JALAPEÑO JACK CHEESE, PEPPERY GREENS, FRIES OR SALAD	22
WORKSHOP CUBANO CUMIN PORK LOIN, HOUSE PICKLES, COPPA HAM, CUBAN SLAW, GOUDA, FRIES OR SALAD	20
CHURRASCO FLAT IRON STEAK GORGONZOLA POTATO GRATIN, GREEN CABBAGE, SALSA VERDE, TOBACCO ONIONS, GUAJILLO JUS	29
POLENTA LASAGNA GARLIC CREAMED KALE, FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO SAUCE	20
MUSHROOM TAGLIARINI PARMESAN ROSEMARY CREAM, FRESH ASPARAGUS, GREMOLATA 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 LEMON POPPY SEED 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