

WINES BY THE GLASS

WHITE WINE	LIGHT	RED WINE
<p>PROSECCO (SPARKLING) 5oz. ½ BTL. Nino Franco Rustico (Verona - ITA) 10. 46. Apple aromas and delicious peach palate</p>	↑	<p>PINOT NOIR 5oz. ½ BTL. Kendall Jackson (Central - CAL) 11. 32. 52. Full bodied for a pinot with meaty notes.</p>
<p>RIESLING Vineland Estates Semi-Dry (Ont - CAN) 9. 28. 42. Semi-dry with fresh orchard fruit with a clean finish.</p>		<p>MERLOT Bogle Vineyards (Clarksburg - CAL) 10. 29. 46. Balance of berries and dusty spice finish.</p>
<p>GEWURZTRAMINER Cedar Creek (Oka - CAN) 9. 28. 42. Aromatic pear, apple & lychee tones.</p>		<p>PETIT VERDOT Kingston Estates (Clare Valley - AUS) 10. 29. 46. Ripe dark berry tones with a shade of mint.</p>
<p>PINOT GRIS King Estate Pinot Gris (Eugene - ORG) 11. 32. 52. Citrus, tropical fruit & honey aroma</p>		<p>BARBERA Braida Il Baciace (Piemonte - ITA) 13. 38. 62. Elegant balance of dark fruit & earth tones.</p>
<p>VIOGNIER Henry Lagarde (Mendoza - ARG) 10. 29. 46. Floral and mandarin-like citrus notes</p>		<p>MALBEC Terrazas Reserva (Mendoza - ARG) 11. 32. 52. Plush dark cocoa & plum with velvety tannins.</p>
<p>SAUVIGNON BLANC Cloudy Bay (Marlborough - NZ) 13. 38. 62. Crisp citrus with superior depth and concentration.</p>		<p>MOURVÈDRE Cline Ancient Vines (Sonoma - CAL) 12. 35. 56. Ripe deep fruit tones with a shade of eucalyptus.</p>
<p>CHARDONNAY (full OAK) Angove Select (Limestone Coast-AUS) 12. 35. 56. Abundant orchard fruit, french oak, long finish.</p>		<p>SYRAH J. Lohr Estate (Paso Robles - CAL) 11. 32. 52. Red fruit, white pepper, dried fig and orange peel</p>
<p>CHARDONNAY (light OAK) Larochette Pouilly Fuisse (Burg.- FRA) 12. 35. 56. Fresh acidity warmed by slight oaking.</p>		<p>SHIRAZ Angove's Select (McLaren Vale - AUS) 12. 35. 56. Ripe dark fruit with spearmint-like finishing tones.</p>
	↓	<p>ZINFANDEL Fess Parker (Dry Creek - CAL) 11. 32. 52. A gentle grip, spicy palate with ripe berry fruit.</p>
	↓	<p>CABERNET SAUVIGNON Jim Barry Cover Drive (Clare - AUS) 12. 35. 56. Bold blackcurrant, blackberry & mulberry</p>
	FULL	



WINE FLIGHTS ...Tough decision!? Have a sample of three different wines.

CLEAR PRESS 15.
 Cedar Cr. Gewurztraminer
 Lagarde Viognier
 Larochette Chardonnay

2.5 oz. of each

CALI THREE 16.
 J.Lohr Syrah
 Cline Mourvèdre
 Fess Parker Zin

2.5 oz. of each

AUSSIE TRIO 16.
 Kingston Petit Verdot
 Angove Shiraz
 Jim Barry Cabernet

2.5 oz. of each

WORLD TOUR 17.
 Bogle Merlot
 Terrazas Malbec
 Braida Barbera

2.5 oz. of each

TAPAS



CRAB CAKES

Rock crab & sweet roasted corn, house made guacamole & chipolté aioli 15.

STUFFED MUSHROOMS

Double smoked bacon & Asiago stuffed Cremini mushroom caps with gorgonzola 12.

CHEESE PLATE

Chef's selection of artisan cheeses with garlic baguette & house preserves 16.

CHARCUTERIE PLATE

Grilled chorizo sausage, smoked duck, Atlantic salmon gravlax, Prosciutto, hummus, spiced olives, artisan cheese & warmed garlic flatbread 24.

HERBED BEEF CARPACCIO

Fresh bread sticks, sundried tomato pesto, tapenade with Arugula & balsamic drizzle 14.

DIP TRIO

Hummus, roasted red pepper, spinach & artichoke dips with garlic flatbread 12.

PRAWN SKEWERS

Calabrese wrapped tiger prawns with grainy mustard crème fraîche 14.

ESCOBA SPRING ROLLS

Oven baked, feta, toasted almonds* & spinach with sweet chili aioli sauce 14.

BISON & MUSHROOM DUMPLINGS

Crisp buttermilk onions, double smoked bacon, truffle crème fraîche 13.

STUFFED PIMENTO PEPPERS

Warmed zucchini, tomatoes, feta & kalamata olives, over basil & chilli oil 12.

FRESH MUSSELS

In Chef's market ingredients - please consult your server 13.



SOUP

SIGNATURE MUSHROOM SOUP 9.

MARKET SOUP CREATED DAILY 9.

SALADS

ESCOBA SALAD

Goat cheese, roasted red peppers, sun-dried tomatoes, mixed greens with honey balsamic dressing 16.

POACHED PEAR SALAD

Poached pear & golden beet, pickled red onion, manchego cheese with rhum vinaigrette & crispy Prosciutto 16.

GRILLED VEGETABLE SALAD

Asparagus, peppers, Cremini mushrooms, red onion, zucchini, grape tomatoes, olives, feta & balsamic reduction 17.

Top your salad with...
- ahi tuna steak
- lemon prawns
- charred chicken
- grilled salmon
- chorizo sausage

your choice for 7.

SOUP with SALAD

Choice of mushroom or market soup with Escoba or Poached Pear salad 18.

PASTAS

TIGER ROSE

Pan seared tiger prawns, asparagus, & sundried tomatoes in tomato dijon cream sauce over linguini 21.
Pair with Lagarde Viognier ... by the glass

GRILLED VEGETABLE BAKE

Market fresh vegetables, red onion, Cremini mushrooms, smoked tomato & basil sauce with Monterey Jack & smoked Gouda over penne 19.
Suggested with Bogle Merlot ...by the glass

CHORIZO & CHICKEN

Spanish chorizo, charred chicken, roma tomatoes & roasted red pepper alfredo over fettuccini 22.
Enjoy with Vineland Riesling ... by the glass

BEEF TENDERLOIN FETTUCCINI

Beef tenderloin strips, grape tomatoes, sautéed bell peppers, mushrooms & onions in a pesto olio over fettuccini 21.
Great with Angove Shiraz...by the glass

ENTREES



ALBERTA PRIME BEEF TENDERLOIN

6oz. cut, confit potatoes, & seasonal vegetables with gorgonzola sauce 32.
Enjoy with Cline Mourvèdre ... by the glass

ALBERTA PRIME BEEF RIBEYE

10oz. cut, gorgonzola smashed potatoes & seasonal vegetables, red wine truffle jus 29.
Try with Jim Barry Cabernet ...by the glass

AHI TUNA

Grilled sashimi grade, warm niçoise salad, seasonal vegetables, red pepper coulis 32.
Pair with J. Lohr Syrah ...by the glass

HERB ROASTED CHICKEN SUPREME

Shrimp & saffron cream over crisp polenta, asparagus, peppers & baby carrots 27.
Sip with King Estate Pinot Gris...by the glass

GRILLED ATLANTIC SALMON

Spiced basmati rice, sautéed vegetables, smoked tomato drizzle & pineapple salsa 26.
Pair with Larochette Pouilly-Fuisse ...by the glass

DUO OF LAMB & BISON

Grilled lamb loin & braised bison short rib, gorgonzola smashed potatoes, roasted vegetables with red wine reduction 29.
Great with Braida Barbera...by the glass

SEAFOOD BOUILLABAISSSE

Shrimp, mussels, scallops, tuna, salmon, lobster, peppers, tomatoes, confit potatoes, fennel & saffron broth, rouille croutons 28.
Try with Cloudy Bay Sauvignon...by the glass

SMOKED BROME LAKE DUCK BREAST

Maple whiskey smoked duck, wild mushroom risotto cake, oven roasted vegetables over sour cherry jus 29.
Great with Fess Parker Zinfandel...by the glass

* denotes item containing nuts.
Please inform your server of any food allergies.

A service charge of 18% applies to groups of 8 more .

Prices do not include G.S.T.

FLAT BREADS

CARNE

Double smoked bacon, chorizo sausage, calabrese, mushrooms & green onions over tomato sauce with 3 cheeses 21.
Suggested wine: Terrazas Malbec ...by the glass

GRILLED CHICKEN & SHRIMP

Charred corn, red peppers, red onions, over sundried tomato pesto & chipolté aioli with Jack & smoked Gouda 21.
Try with Angove Chardonnay... by the glass

EOS

Herbed goat cheese, spinach, olives, artichokes, baby roma tomatoes over tomato sauce with 3 cheese blend 19.
With Kendall Jackson Pinot Noir by the glass

BBQ CHICKEN & SAUSAGE

Grilled chicken, chorizo sausage, red & green onions, 3 cheese blend over a smoked whiskey bbq sauce 21.
Try with Kingston Petit Verdot by the glass

DESSERTS... plan ahead.

TRUFFLES & PORT for TWO

Dark chocolate espresso truffles with Graham's LBV port for 2 (1oz. each) 14.

DESSERT TASTING

Chef selection of four individually sized desserts, perfect for two 14.

TIRAMISU

Espresso & Baileys infused lady fingers with mascarpone mousse 9.

COOKIES & CREAM

Triple dark chocolate cookie soufflé With spiced rum caramel middle & black pepper vanilla ice cream 9.

CREME BRULEE

Chef's accented custard with caramelized sugar top. 9.



WHITE WINE

CHAMPAGNE & SPARKLING

Nino Franco Rustico Prosecco (Verona - ITA)	46.
Veuve Clicquot Brut 375 ml (Riems - FRA)	52.
Domaine Chandon Brut (Napa - CAL)	68.
Gaston Chiquet Tradition (Dizy - FRA)	79.
Louis Roederer Brut Premier (Riems - FRA)	98.
Moet & Chandon Rose (Epernay - FRA)	114.
Dom Perignon 1999 (Epernay - FRA)	296.
Cristal 1999 (Riems - FRA)	489.
Dom Perignon 1990 (Epernay - FRA)	535.

AROMATIC

RIESLING

Vineland Estates Semi-Dry (Niagara - CAN)	42.
J. Lohr Bay Mist (Paso Robles - CAL)	48.
Cave Springs CSV (Niagra - CAN)	74.

GEWURZTRAMINER

Cedar Creek (Okanagan - CAN)	42.
Blasted Church (Okanagan - CAN)	49.
Pfaffenheim Steinert GC (Alsace - FRA)	57.

MEDIUM BODY

PINOT GRIS

Tinhorn Creek (Oka. - CAN)	44.
King Estate (Eugene - ORG)	52.
Livio Felluga (Friuli - ITA)	69.

WINES OF INTEREST

Pierre Sparr (Alsace - FRA)	42.
Roberto Anselmi Soave (Veneto - ITA)	46.
Peiropan Superiore Cru DOC (Veneto - ITA)	59.
Livio Felluga Illivo (Friuli - ITA)	98.

FULL BODY

CHARDONNAY

J. Lohr Riverstone (Arroyo Seco - CAL)	49.
Angoves VS (Limestone Coast - AUS)	56.
LaRochette Pouilly Fuisse (Burgundy - FRA)	56.
Frog's Leap (Napa - CAL)	88.
Jordan (Sonoma - CAL)	98.
J. Drouhin Premier Cru (Chablis - FRA)	106.
Shafer Red Shoulder Ranch (Napa - CAL)	128.

SAUVIGNON BLANC

Jim Barry Silly Mid On (Clare Valley - AUS)	48.
Cloudy Bay (Marlborough - NZ)	62.
Merryvale Starmont (Napa - CAL)	66.
Livio Felluga (Friuli - ITA)	72.
Vacheron Les Romains (Sancerre - FRA)	84.

VIOGNIER

Henry Lagarde (Mendoza - ARG)	46.
Bonterra (Mendocino - CAL)	54.
Calera Mt. Harlan (Napa - CAL)	82.

WINES OF INTEREST

Amavi Cellars Semillon (Walla Walla - WAS)	64.
Caymus Connundrum (Napa - CAL)	72.
Spencer Roloson Grenache (Napa - CAL)	82.

RED WINE

LIGHT BODY

COTES DU RHONE

M. Chapoutier Rasteau (Rhône - FRA)	46.
Coudoulet de Beaucastel (Rhône - FRA)	62.

PINOT NOIR

Kendall Jackson Vinters (Central - CAL)	52.
Cambria Jullia's (Santa Barbara - CAL)	73.
La Crema Sonoma Coast (Sonoma - CAL)	79.
Merryvale Carneros (Napa - CAL)	97.
Domaine Drouhin (Willamette Valley - ORG)	104.
Dierberg (Santa Maria Valley - CAL)	119.
J. Drouhin Gevrey-Chambertin (Nuits - FRA)	138.
Marquis D'Angerville Volnay Fremiet (FRA)	198.

MEDIUM BODY

BARBERA

Beni di Batasiolo Sovrana (Alba - ITA)	42.
Enzo Boglietti (Piemonte - ITA)	58.
Braida di Bologna Il Baciato (Piem. - ITA)	62.

MERLOT

Bogle Vineyards (Clarksburg - CAL)	46.
Casa Lapostolle Alexandre (Rapel - CHL)	68.
Matanzas Creek (Sonoma - CAL)	78.
Planeta (Sicily - ITA)	86.
Paras Vineyards (Napa - CAL)	98.
Shafer (Napa - CAL)	128.

SANGIOVESE

Brusco dei Barbi (Tuscany - ITA)	42.
Leonardo Riserva (Tuscany - ITA)	48.
Ruffino DuCale Tan (Tuscany - ITA)	57.
Fontodi Chianti Classico (Tuscany - ITA)	73.
Salvestrin Retaggio (Napa - CAL)	86.
Bacio Divino Pazzo (Napa - CAL)	88.
Fattoria dei Barbi Brunello (Tuscany - ITA)	107.
Angelini Val di Suga Brunello (Tuscany - ITA)	119.

VALPOLICELLA

Pasqua Sagramoso Ripasso (Verona - ITA)	42.
Corte Sant' Alda "Ca Fiui" (Verona - ITA)	56.
Corteforte Ripasso (Verona - ITA)	64.

WINES OF INTEREST

Tablas Creek (Paso Robles - CAL)	78.
----------------------------------	-----

WE WOULD BE DELIGHTED
TO HOST YOUR EVENT.

Information can be downloaded
from the 'Events & Pictures' page at

www.escoba.ca

RED WINE

FULL BODY

AMARONE

Pasqua Sagramoso (Verona - ITA)	69.
Tommasi Classico (Verona - ITA)	98.
Corteforte (Verona - ITA)	116.
Corte Sant' Alda (Verona - ITA)	178.

CABERNET SAUVIGNON & BORDEAUX BLENDS

Jim Barry Cover Drive (Clare - AUS)	56.
Merryvale Starmont (Napa - CAL)	78.
J.Lohr Hilltop (Paso Robles - CAL)	94.
Jordan (Sonoma - CAL)	128.
Alter Ego fr. Palmer (Margaux - FRA)	148.
Paras Vineyard (Napa - CAL)	162.
Silver Oak (Alexander Valley - CAL)	178.
Chateau Gruaud Larose (St. Julien - FRA)	208.
Ridge Montebello	242.
Bodegas El Nido (Jumilla - SPA)	284.
Shafer Hillside Select 05 (Napa - Cal)	456.
Ch. Lafite Rothschild 02 (Pauillac-FRA)	498.

CARMENERE

Casa Silva Reserva (Colchagua - CHL)	46.
Calina Alcance (Maule Valley - CHL)	56.

CHATEAUNEUF DU PAPE

M. Chapoutier La Bernardine (Rhône - FRA)	96.
Perrin Beaucastel Rouge	118.

GRENACHE

Ballastone (South Aust. - AUS)	52.
Yangarra Estate (McLaren Vale - AUS)	84.
Paras Vineyards (Napa - CAL)	108.

GSM

Gerard Bertrand L' Hospitalet (Pay doc-FRA)	62.
Grant Burge Holy Trinity (Barossa - AUS)	78.

MALBEC

Catena (Mendoza - ARG)	46.
Terrazas Reserva (Mendoza - ARG)	52.
Ben Marco (Mendoza - ARG)	59.
Tri Vento Gold Reserva (Mendoza - ARG)	72.
Enrique Foster Ltd Edition (Mendoza - ARG)	98.
Enrique Foster Firmado (Mendoza - ARG)	139.

NEBBIOLO

Beni di Batasiolo Barbaresco (Piem. - ITA)	58.
Beni di Batasiolo Barolo (Piem. - ITA)	66.
Marchesi di Barolo Classici (Piem. - ITA)	98.
Elio Grasso "Casa Mate" (Piem. - ITA)	139.
Damilano Liste Barolo (Piem. - ITA)	158.
Voerzio Brunate Barolo (Piem. - ITA)	297.
Gaja Barbaresco (Piem. - ITA)	338.
Gaja Sori Tildin (Piem. - ITA)	598.

RED WINE

FULL BODY

PETITE SIRAH

Bogle Vineyards (Clarksburg - CAL)	46.
Eos Reserve (Paso Robles - CAL)	56.
Rosenblum Cellars (Sonoma - CAL)	65.

SHIRAZ/SYRAH

J.Lohr Estate (Paso Robles - CAL)	52.
Angove's Select (McLaren Vale - AUS)	56.
Amavi (Walla Walla - WAS)	78.
Jim Barry McRae Wood (Clare Valley - AUS)	96.
Paras Vineyards (Napa - CAL)	108.
M. Chapoutier Becasses (Cote Rotie - FRA)	116.
Austin Hope (Paso Robles - CAL)	128.
Shafer Relentless (Napa - CAL)	178.
Jim Barry Armagh (Clare Valley - Aus)	274.

SUPER TUSCAN

Parrina Riserva (Tuscany - ITA)	68.
Leonardo San Ippolito (Tuscany)	79.
Gaja Promis (Tuscany)	87.
Ruffino Modus (Tuscany)	98.
Vicchiomaggio Ripa dell More (Tus. - ITA)	107.
Banfi Summus (Tuscany)	116.

TEMPRANILLO

Solar Viejo Rioja (Crianza - SPA)	42.
Spencer Roloson (Clear Lake - CAL)	68.
Buil & Gine Toro (Poirat - SPA)	86.
Teramanthia (Toro - SPA)	289.

ZINFANDEL

Bonterra (Mendocino - CAL)	46.
Fess Parker (Dry Creek - CAL)	52.
J.Lohr Old Vines (Paso Robles - CAL)	58.
Pezzi King Old Vines (Sonoma - Cal)	78.
Heitz (Napa - CAL)	82.
Ridge Geyserville (Santa Cruz - CAL)	94.

WINE OF INTEREST

Henry of Pelham Baco Noir (Niag. - CAN)	42.
Graham Beck Pinotage (South Africa)	44.
Kingston Estates Petit Verdot (CV - AUS)	46.
Cline A .V. Mourvedre (Sonoma -CAL)	56.
Livio Felluga Vertigo (Friuli - ITA)	62.
Casa Silva Quinta (Colchagua - CHL)	64.
Bogle Vineyards Phantom (Clarksburg - CAL)	78.
Feudi di San Gregorio Serpico (Cam. - ITA)	157.



escoba
bistro & wine bar

🍸 MARTINIS (2oz.) 11.

The Classic ~ Belvedere vodka or Bombay gin
Cosmopolitan ~ vodka, triple sec, lime, & cranberry juice
Chambord ~ vodka, Chambord Royal, & pineapple juice
Chocolate Express ~ Van Gogh Espresso vodka & de cacao
Passion ~ vodka, Alize, & champagne
Tropical frog ~ Stoli Vanil, Alize, cranberry & pineapple juice

SINGLE MALT SCOTCH (1oz.)

MacCallan 10 year	8.
Dalwhinnie 15 year	9.
Glenmorangie 10 year	8.
Glenmorangie Lasanta Sherry Cask	11.
Glenmorangie Nectar d'Or Sauterne Cask	11.
Oban 14 year	13.
Bruichladdich 18 year	16.

COGNAC & ARMAGNAC (1oz.)

Remy Martin VSOP	9.
Hennessy XO	18.
Hennessy Paradis Extra Rare	38.
St. Vivant VSOP Armagnac	10.
Jacopo Poli Grappa	16.

PORT (2oz.)

Fonseca White	8.
Graham's Late Bottle Vintage (Ruby)	8.
Graham's 10 year (Tawny)	10.
Graham's 20 year (Tawny)	13.
Graham's 30 year (Tawny)	17.

DESSERT WINES

Maculan Dindarello (Verona - ITA)	2 oz. glass	8.
	375ml btl.	43.
Chateau de Charmes		
Ice Wine (Niagara - CAN)	375ml btl.	79.

PREMIUM BOTTLED BEER 7.45

Stella Artois: Lager, Belgium
Alhambra: Lager, Spain
Corona: Lager, Mexico
Strongbow: Cider, England
Guinness: Stout, Ireland
La Chouffe: Blonde Ale, Belgium
Hoegaarden: Wheat Beer, Belgium
Red Stripe: Lager, Jamaica

DOMESTIC BOTTLED BEER 6.35

Grasshopper: Wheat ale, Alberta
Traditional: Dark ale, Alberta
Big Rock Honey Brown: Lager, Alberta
Alexander Keiths: White Ale, Cdn
Coors Lite: Lager, USA
Kokanee: Lager, Cdn
Rickard's Red: Red Ale, Cdn

VODKA (1oz.)

Finlandia	6.35
Stoli, Razberi, Vanil	6.35
Grey Goose	6.95
Belvedere	6.95
Van Gogh Espresso	6.95
Chopin	7.50

RUM (1oz.)

Bacardi White	6.35
Bacardi Dark	6.35
Lemonhart	6.95
Appeltons Reserve	6.95

GIN (1oz.)

Bombay	6.35
Tanqueray	6.35
Hendricks	6.95

RYE (1oz.)

Canadian Club	6.35
Crown Royal	6.95