

WINES BY THE GLASS

WHITE WINE	LIGHT	RED WINE
PROSECCO (SPARKLING) 5oz. ½ BTL. Nino Franco Rustico (Verona - ITA) 10. 46. Apple aromas and delicious peach palate.		PINOT NOIR 5oz. ½ BTL. Murphy-Goode (Sonoma - CAL) 12. 40. 56. Warm spice with notes of cured meats.
RIESLING Vineland Estates Semi-Dry (Ont - CAN) 9. 30. 42. Semi-dry with fresh orchard fruit with a clean finish.		SYRAH J. Lohr Estate (Paso Robles - CAL) 11. 35. 52. Red fruit, white pepper, dried fig and orange peel.
GEWURZTRAMINER Blasted Church (Okanagan - CAN) 11. 35. 52. Aromatic pear, apple & lychee tones.		PETIT VERDOT Kingston Estate (Clare Valley - AUS) 10. 33. 46. Ripe deep fruit tones with a shade of eucalyptus.
PINOT GRIS King Estate Pinot Gris (Eugene - ORG) 11. 35. 52. Citrus, tropical fruit & honey aromas.		VALPOLICELLA (ripasso) La Casetta (Veneto - ITA) 12. 40. 56. Black cherry with a dark roast coffee finish.
TORRONTES Terrazas Reserva (Mendoza - ARG) 10. 33. 46. Crisp, floral and refreshing.		PRIMITIVO Feudi di San Gregorio (Cam. - ITA) 12. 40. 56. Dark berries flow into coffee and dark chocolate.
CONUNDRUM Caymus (Rutherford - CAL) 13. 38. 62. Refreshing white peaches and gooseberries.		CARMENÈRE Casa Silva Gr. Res. (Colchagua - CHL) 10. 33. 46. Dark coffee and smoke over a smooth earthiness.
SAUVIGNON BLANC Long Boat (Marlborough - NZ) 11. 35. 52. Gently acidic wet grass and citrus.		MALBEC Terrazas Reserva (Mendoza - ARG) 11. 35. 52. Plush dark plum with velvety tannins.
CHARDONNAY (no OAK) Laroche Pouilly Fuisse (Burg.- FRA) 12. 40. 56. Fresh acidity warmed by a hint of honey.		CABERNET BLEND Los Vascos (Colchagua - CHL) 11. 35. 52. Malbec lends this cabernet an oiled wood fullness.
CHARDONNAY (full OAK) J. Lohr Riverstone (Arroyo Seco - CAL) 12. 40. 56. A mouthful of buttery vanilla toast.		CABERNET SAUVIGNON Jim Barry Cover Drive (Clare - AUS) 12. 40. 56. Bold blackcurrant, blackberry & mulberry.

WINE FLIGHTS

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

CLEAR PRESS 15.	COASTAL 16.	PLUSH 17.	OMBRES 16.
Church Gewurztraminer Terrazas Torrontes J. Lohr Chardonnay	Murphy-Goode Pinot J.Lohr Syrah Kingston Petit Verdot	La Casetta Ripasso Gregorio Primitivo Jim Barry Cabernet	Carmen Carmenere Terrazas Malbec Los Vascos Cabernet
2.5 oz. of each	2.5 oz. of each	2.5 oz. of each	2.5 oz. of each

TAPAS

CRAB CAKES

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

STUFFED MUSHROOMS

Double smoked bacon & Escargot stuffed Creminis with truffle crème fraîche 12.

CHEESE PLATE

Chef's selection of artisan cheeses with garlic baguette & house preserves 12. or 18.

CHARCUTERIE PLATE

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

BEEF CARPACCIO

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

BUTTERNUT RAVIOLI

Roasted squash & caramelized leek ravioli in a browned butter sage sauce 13.

PRAWN SKEWERS

Smoked paprika and citrus tiger prawns with Moroccan compote 14.

ESCOBA SPRING ROLLS

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

BISON & MUSHROOM DUMPLINGS

Double smoked bacon, crisp buttermilk onions & truffle crème fraîche 14.

STUFFED PIMENTO PEPPERS

Eggplant caviar, feta cheese & kalamata tapenade over basil oil 12.

FRESH MUSSELS

Chef's market ingredient broth
- please consult your server 13.



AHI TUNA TARTAR CHIPS

Fresh Ahi tuna, avocado salsa, sesame & ginger dressing on crispy wonton 15.

SOUP

SIGNATURE MUSHROOM or MARKET SOUP 9.

SALADS

GRILLED VEGETABLE SALAD

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

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.

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, sea scallops asparagus & sundried tomatoes in a tomato dijon cream sauce over linguini 22.
Pair with Caymus Conundrum ... 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.
Try with Murphy-Goode Pinot..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 & SHRIMP

Seared beef strips, shrimp, bell peppers, mushrooms, arugula & red onion in a basil sundried tomato pesto over fettuccini 22.
Great with LaCasetta Valpolicella...by the glass

ENTREES



ALBERTA PRIME BEEF TENDERLOIN

6oz. cut, confit potatoes & seasonal vegetables with Stilton demi-glaze 32.
Enjoy with Gregorio Primitivo ... by the glass

ALBERTA PRIME BEEF RIBEYE

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

ROASTED CHICKEN & SCALLOPS

Chicken supreme & scallops over gnocchi, seasonal vegetables with saffron cream 27.
Sip with King Estate Pinot Gris...by the glass

GRILLED ATLANTIC SALMON

Over shrimp risotto, sautéed vegetables, smoked tomato puree, sweet corn salsa 27.
Pair with Larochette Pouilly-Fuisse ...by the glass

AHI TUNA

Grilled sashimi grade Ahi tuna, vegetable & potato tian with red pepper coulis 29.
Pair with J. Lohr Syrah ...by the glass

DUO OF LAMB & BISON

Grilled lamb loin & braised bison short rib, truffle garlic smashed potatoes, roasted vegetables with red wine reduction 32.
Great with Los Vascos Cab Blend...by the glass

SEAFOOD PAELLA

Shrimp, mussels, scallops, tuna, salmon & lobster with Andouille sausage spiced rice in a tomato saffron broth 28.
Try with Long Boat Sauvignon...by the glass

SMOKED BROME LAKE DUCK BREAST

Maple whiskey smoked duck, butternut squash ravioli, roasted vegetables over a port & pear reduction 29.
Great with Kingston Petit Verdot...by the glass

* denotes item containing nuts.

Please inform your server of any food allergies.

FLAT BREADS

CARNE

Double smoked bacon, chorizo sausage, salami, mushrooms & green onions over tomato sauce with Stilton cheese 22.
Suggested wine: Terrazas Malbec ...by the glass

SEAFOOD BRUSCHETTA

Shrimp, scallops, corn, bruschetta, sundried tomato puree & 3 cheese blend with a pesto drizzle 21.
Try with Terrazas Torrontes... by the glass

EOS

Feta, arugla, tomato salsa & black olives over hummus with 3 cheese blend 19.
With Murphy-Goode 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 Casa Silva Carmenera by the glass

DESSERTS... plan ahead.

TRUFFLES & PORT for TWO

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

PAVLOVA

Fresh fruit Pavlova with lemon custard 9.

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.



DESSERT TASTING

Chef selection of four individually sized desserts, perfect for two 12.

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

Prices do not include G.S.T.

WHITE WINE

CHAMPAGNE & SPARKLING

Nino Franco Rustico Prosecco (Verona - ITA)	46.
Domaine Chandon Brut (Napa - CAL)	62.
Veuve Clicquot Brut 375 ml (Riems - FRA)	68.
Louis Roederer Brut Premier (Riems - FRA)	98.
Moet & Chandon Rose (Epernay - FRA)	98.
Gaston Chiquet Tradition (Dizy - FRA)	128.
Dom Perignon 1999 (Epernay - FRA)	296.
Cristal 1999 (Riems - FRA)	489.

AROMATIC

RIESLING

Vineland Estates Semi-Dry (Niagara - CAN)	42.
J. Lohr Bay Mist (Paso Robles - CAL)	54.
Cave Springs CSV (Niagra - CAN)	69.

GEWURZTRAMINER

Cedar Creek (Okanagan - CAN)	46.
Wolfberger (Alsace - FRA)	48.
Blasted Church (Okanagan - CAN)	52.
Pfaffenheim Steinert GC (Alsace - FRA)	62.

MEDIUM BODY

PINOT GRIS

Tinhorn Creek (Oka. - CAN)	46.
King Estate (Eugene - ORG)	52.
Gray Monk Odyssey	58.
Livio Felluga (Friuli - ITA)	69.

WINES OF INTEREST

Pierre Sparr (Alsace - FRA)	40.
Terrazas Torrontes (Mendoza - ARG)	42.
Roberto Anselmi Soave (Veneto - ITA)	46.
Peiropan Superiore Cru DOC (Veneto - ITA)	58.
Livio Felluga Illivo (Friuli - ITA)	98.

FULL BODY

CHARDONNAY

J. Lohr Riverstone (Arroyo Seco - CAL)	56.
Angoves VS (Limestone Coast - AUS)	58.
LaRochette Pouilly Fuisse (Burgundy - FRA)	62.
Frog's Leap (Napa - CAL)	78.
J. Drouhin Premier Cru (Chablis - FRA)	84.
Jordan (Sonoma - CAL)	98.

SAUVIGNON BLANC

Jim Barry Silly Mid On (Clare Valley - AUS)	48.
Cloudy Bay (Marlborough - NZ)	62.
Merryvale Starmont (Napa - CAL)	68.
Livio Felluga (Friuli - ITA)	72.

VIOGNIER

Henry Lagarde (Mendoza - ARG)	46.
Bonterra (Mendocino - CAL)	54.
Calera Mt. Harlan (Napa - CAL)	78.

WINES OF INTEREST

Caymus Connundrum (Napa - CAL)	62.
Amavi Cellars Semillon (Walla Walla - WAS)	68.
Spencer Roloson Grenache (Napa - CAL)	82.

RED WINE

LIGHT BODY

COTES DU RHONE

M. Chapoutier Rasteau (Rhône - FRA)	48.
Coudoulet de Beaucastel (Rhône - FRA)	62.
J Boufin Bonneveaux (Rhône - FRA)	98.

PINOT NOIR

Murphy-Goode (Sonoma - CAL)	56.
La Crema Sonoma Coast (Sonoma - CAL)	74.
Merryvale Carneros (Napa - CAL)	93.
Domaine Drouhin (Willamette Valley - ORG)	98.
Dierberg (Santa Maria Valley - CAL)	108.
Marquis D'Angerville Volnay Fremiet (FRA)	198.

MEDIUM BODY

CABERNET FRANC

Vineland Estates (Ontario - CAN)	46.
Cave Spring Beamsville (Niagara - CAN)	65.
Burrowing Owl (Okanagan - CAN)	88.
Raats (Stellenbosch - S. AFR)	98.
Ehlers Estate (Napa - CAL)	119.

GRENACHE

Mitchell GSM (Clare Valley - AUS)	48.
G. Bertrand L' Hospitalet GSM (Pay doc-FRA)	62.
Grant Burge Holy Trinity GSM (Barossa - AUS)	78.
Yangarra Estate (McLaren Vale - AUS)	86.
Paras Vineyards (Napa - CAL)	98.

MERLOT

Bogle Vineyards (Clarksburg - CAL)	46.
Livio Felluga Vertigo (Friuli - ITA)	62.
Planeta (Sicily - ITA)	86.
Paras Vineyards (Napa - CAL)	98.
Shafer (Napa - CAL)	128.

SANGIOVESE

Brusco dei Barbi (Tuscany - ITA)	46.
Ruffino DuCale Chianti Tan (Tuscany - ITA)	58.
Fontodi Chianti Classico (Tuscany - ITA)	78.
Salvestrin Retaggio (Napa - CAL)	86.
Fattoria dei Barbi Brunello (Tuscany - ITA)	107.
Angelini Val di Suga Brunello (Tuscany - ITA)	119.
Flaccianello Della Pieve (Tuscany - ITA)	168.

VALPOLICELLA

Pasqua Sagramoso Ripasso (Veneto - ITA)	46.
La Casetta Ripasso (Veneto - ITA)	56.
Corte Sant' Alda "Ca Fiui" (Veneto - ITA)	62.
Corteforte Ripasso (Veneto - ITA)	68.

CONSIDERING HOSTING AN EVENT?

Information can be downloaded
from the 'Event Info' page at

www.escoba.ca

RED WINE

MEDIUM TO FULL BODY

BARBERA

Beni di Batasiolo Sovrana (Alba - ITA)	46.
Uvaggio (Lodi - CAL)	52.
Enzo Boglietti (Piemonte - ITA)	62.
Braida di Bologna Il Baciato (Piem. - ITA)	68.

PETITE SIRAH

Bogle Vineyards (Clarksburg - CAL)	46.
Eos Reserve (Paso Robles - CAL)	56.
Foppiano Winery (Russian River - CAL)	62.
Michael David Earthquake (Lodi - CAL)	68.
J. Lohr Tower Road (Paso Robles - CAL)	77.

CARMENERE

Casa Silva Gran Reserva (Colchagua - CHL)	46.
Carmen Gran Reserva (Colchagua - CHL)	48.
Calina Alcance (Maule Valley - CHL)	56.

CHATEAUNEUF DU PAPE

Mommessin (Rhone - FRA)	72.
M. Chapoutier La Bernardine (Rhone - FRA)	94.
Chateau du Beaucastel (Rhone - FRA)	118.

SUPER TUSCAN

Ruffino Modus (Tuscany- ITA)	68.
Sto. Ippolito (Tuscany - ITA)	79.
Gaja Promis (Tuscany - ITA)	87.
Vicchiomaggio Ripa dell More (Tus. - ITA)	98.
Banfi Summus (Tuscany - ITA)	116.

TEMPRANILLO

Solar Viejo Rioja (Crianza - SPA)	42.
Spiga (Ribera de Duero - SPA)	64.
Buil & Gine Toro (Poirat - SPA)	86.
Lopez Cristobal Tinto (Crianza - SPA)	98.
Teramantia (Toro - SPA)	289.

WINES OF INTEREST

Henry of Pelham Baco Noir (Niag. - CAN)	42.
Kingston Estate Petit Verdot (CV - AUS)	46.
Cline A .V. Mourvedre (Sonoma -CAL)	56.
Fox Creek Sparkling Shiraz (McLaren - AUS)	62.
Casa Silva Quinta (Colchagua - CHL)	68.
Bogle Vineyards Phantom (Clarksburg - CAL)	78.
Feudi di San Gregorio Serpico (Cam. - ITA)	149.

THE BIG LEAGUE

Teramantia (Toro - SPA)	289.
Chateau Gruaud Larose (St. Julien - FRA)	218.
Chateau Figeac (St. Emilion - FRA)	240.
Lynch Bages Grand Cru (Pauillac - FRA)	360.
Ch. Lafite Rothschild 02 (Pauillac-FRA)	1298.
Ridge Montebello (Cupertino - CAL)	228.
Bodegas El Nido (Jumilla - SPA)	284.
Shafer Hillside Select 05 (Napa - Cal)	396.
Jim Barry Armagh (Clare Valley - AUS)	274.
Voerzio Brunate Barolo (Piem. - ITA)	328.
Gaja Barbaresco (Piem. - ITA)	386.
Gaja Sori Tildin (Piem. - ITA)	548.



RED WINE

FULL BODY

AMARONE

Pasqua Sagramoso (Veneto - ITA)	74.
Vigneti di Jago (Veneto - ITA)	98.
Corteforte (Veneto - ITA)	116.
Corte Sant' Alda (Veneto - ITA)	178.

BORDEAUX

JP Moueix (Pomerol - FRA)	78.
Chateau Gruaud Larose (St. Julien - FRA)	218.
Chateau Figeac (St. Emilion - FRA)	240.
Lynch Bages Grand Cru (Pauillac - FRA)	360.
Ch. Lafite Rothschild 02 (Pauillac-FRA)	1298.

CABERNET SAUVIGNON

Los Vascos Grande Reserve (Col. - CHL)	52.
Jim Barry Cover Drive (Clare - AUS)	56.
Merryvale Starmont (Napa - CAL)	78.
J.Lohr Hilltop (Paso Robles - CAL)	94.
Jordan (Sonoma - CAL)	128.
Paras Vineyard (Napa - CAL)	146.
Orin Swift Papillon (Napa - CAL)	154.
Silver Oak (Alexander Valley -CAL)	168.
Ridge Montebello (Cupertino - CAL)	228.
Bodegas El Nido (Jumilla - SPA)	284.
Shafer Hillside Select '04 (Napa - Cal)	396.

MALBEC

Terrazas Reserva (Mendoza - ARG)	52.
Catena (Mendoza - ARG)	56.
Ben Marco (Mendoza - ARG)	59.
Tri Vento Gold Reserva (Mendoza - ARG)	68.
Enrique Foster Ltd. Edition (Mendoza - ARG)	89.
Enrique Foster Firmado (Mendoza - ARG)	139.

SHIRAZ/SYRAH

J.Lohr Estate (Paso Robles - CAL)	52.
Angove Select (McLaren Vale - AUS)	62.
Amavi (Walla Walla - WASH)	78.
Jim Barry McRae Wood (Clare Valley - AUS)	96.
Paras Vineyards (Napa - CAL)	108.
Austin Hope (Paso Robles - CAL)	128.
Shafer Relentless (Napa - CAL)	186.
Jim Barry Armagh (Clare Valley - AUS)	274.

NEBBIOLO

Beni di Batasiolo Barbaresco (Piem. - ITA)	64.
Beni di Batasiolo Barolo (Piem. - ITA)	68.
Marchesi di Barolo (Piem. - ITA)	98.
Elio Grasso "Casa Mate" (Piem. - ITA)	134.
Damilano Liste Barolo (Piem. - ITA)	146.
Voerzio Brunate Barolo (Piem. - ITA)	328.
Gaja Barbaresco (Piem. - ITA)	386.
Gaja Sori Tildin (Piem. - ITA)	548.

ZINFANDEL

Cantine du Palme Primitivo (Salento - ITA)	46.
Feudi di San Gregorio Primitivo (Cam. - ITA)	56.
Pezzi King Old Vines (Sonoma - CAL)	78.
Heitz (Napa - CAL)	82.
Ridge Geyserville (Santa Cruz - CAL)	94.
Orin Swift the Prisoner (Napa - CAL)	112.

🍸 **MARTINIS** (2oz.) 11.

- The Classic ~ Belvedere vodka or Bombay gin
- Cosmopolitan ~ vodka, triple sec, lime, & cranberry juice
- Chambord ~ vodka, Chambord Royal, & pineapple juice
- Chocolate ~ Van Gogh Espresso vodka & de cacao
- Passion ~ vodka, Alize, & champagne
- Tropical ~ 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.
- Oban 14 year 13.
- Bruichladdich 18 year 16.

COGNAC & ARMAGNAC (1oz.)

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

PORT (2oz.)

- Fonseca White 7.
- Graham's Late Bottle Vintage (Ruby) 7.
- Graham's 10 year (Tawny) 9.
- Graham's 20 year (Tawny) 14.
- Graham's 30 year (Tawny) 23.

DESSERT WINES

- Maculan Dindarello (Verona - ITA) 2 oz. glass 8.
375ml btl. 46.
- 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
- Heineken: Lager, Holland
- New Castle Brown: Brown Ale, England

DOMESTIC BOTTLED BEER 6.35

- Grasshopper: Wheat ale, AB
- Traditional: Dark ale, AB
- Budweiser: Lager, USA
- Alexander Keiths: Indian Pale Ale, NS
- Coors Light: Lager, USA
- Kokanee: Lager, BC
- Steam Whistle: Pilsner, ON

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.)

- Captain Morgan White 6.35
- Captain Morgan Dark 6.35
- Lemonhart 6.95
- Appeltons Reserve 6.95

GIN (1oz.)

- Bombay 6.35
- Tanqueray 6.35
- Hendricks 6.95

RYE (1oz.)

- Forty Creek 6.35
- Canadian Club 6.35
- Crown Royal 6.95

