



escoba

bistro & wine bar

APPETIZERS



STUFFED MUSHROOMS

Baby shrimp & Asiago stuffed cremini mushroom caps with gorgonzola 12.

BAKED CAMEMBERT

With oven warmed garlic baguette and fig cherry compote 16.

CHEESE PLATE

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

CHARCUTERIE PLATE

Grilled chorizo sausage & wild pacific salmon, prosciutto, baby bocconcini, roasted red peppers, chick pea dip, olives, warmed garlic flatbread 21.

GOAT CHEESE & ROASTED GARLIC

Herbed goat cheese with slow roasted garlic and warmed garlic baguette 14.

DIP TRIO

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

PRAWN SKEWERS

Calabrese wrapped tiger prawns with grainy mustard creme fraiche 13.

ESCOBA SPRING ROLLS

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

SOUP with SALAD

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

SOUP

SIGNATURE MUSHROOM SOUP 9.

MARKET SOUP CREATED DAILY 9.



SALADS

ESCOBA SALAD

Goat cheese, roasted red peppers, sun-dried tomatoes, honey balsamic vinaigrette 16.

POACHED PEAR SALAD

Poached pear & golden beet, pickled red onion, manchengo cheese with rhum rosemary vinaigrette & crispy prosciutto 16.

BISTRO SALAD

Grilled asparagus & marinated tomatoes, baby bocconcini, kalamata olives with red wine vinaigrette 16.

Top your salad with...

- ahi tuna steak
- lemon prawns
- charred chicken
- grilled salmon
- chorizo sausage

your choice for 7.

PASTAS

TIGER ROSE

Pan seared tiger prawns, sundried tomatoes & asparagus, in tomato dijon cream sauce over linguini 21.

Pair with Angove Select Chardonnay ... by the glass

LINGUINI FRESCA

Spinach, baby roma tomatoes, olives, artichokes, roasted red peppers & mushrooms in a white wine & garlic olio 19.
Suggested with J. Lohr Syrah ...by the glass

CHORIZO & CHICKEN

Spanish chorizo, charred chicken, roma tomatoes, & red pepper alfredo over fettuccini 21.

Enjoy with Vineland Riesling available by the glass

TUSCAN BEEF FETTUCINI

Aged beef tenderloin, spinach, artichokes baby roma tomatoes, olives, mushrooms & red peppers with saffron tomato cream over fettuccini 21.

Great with Kendall Jackson Pinot Noir...by the glass

ENTREES



ALBERTA PRIME TENDERLOIN

Prime 6oz. cut tenderloin, confit potatoes, & seasonal vegetables with gorgonzola sauce 29.

Enjoy with Jim Barry Cabernet ... by the glass

AHI TUNA

Grilled sashimi grade tuna steak, sundried tomato risotto cake, seasonal vegetables, roasted red pepper coulis, olive tapenade 29.

Pair with Fess Parker Zinfandel ...by the glass

SEAFOOD BAKE

Salmon, shrimp, scallops, tuna, & clams baked with spinach 3 cheese blend in white wine cream sauce 27.

Sip with Cloudy Bay Sauvignon Blanc...by the glass

STUFFED CHICKEN BREAST

Chorizo sausage, roasted garlic & spinach stuffing, gorgonzola smashed potatoes, roasted vegetables with sundried tomato olive jus 26.

Great with Juan Gil GOS Monastrell ...by the glass

WILD PACIFIC SALMON

Grilled 6oz. salmon filet, confit potato, seasonal vegetables, sweet pepper salsa with saffron tomato cream 26.

Pair with Chason Pouilly-Fuisse ...by the glass

DUO OF LAMB & BISON

Grilled loin of lamb & braised bison short rib, gorgonzola smashed potatoes, roasted vegetables with red wine reduction 29.

Great with Bodegas Montebuena Rioja...by the glass

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

Prices do not include G.S.T.

* denotes item containing nuts.

Please inform your server of any food allergies.

FLAT BREADS

CARNE

Chorizo sausage, calabrese, capicola, over tomato sauce with 3 cheese blend, baby bocconcini & green onions 21.

Suggested wine: Catena Malbec ...by the glass

MODENA

Grilled chicken, poached pear, red onion, on gorgonzola cream with crispy prosciutto, parmesan & balsamic reduction 19.

Suggested wine: J. Lohr Estate Syrah... by the glass

EOS

Herbed goat cheese, baby roma tomatoes, spinach, artichokes over 3 cheese blend & tomato sauce 18.

Suggested wine: Hemlock Ridge Merlot by the glass

BBQ CHICKEN & SAUSAGE

Grilled chicken, chorizo sausage, red & green onions, 3 cheese blend over a smoked whiskey bbq sauce 19.

Suggested wine: Kingston Petit Verdot by the glass

DESSERTS... Plan ahead.

TRUFFLES & PORT for TWO

Homemade truffles & Grahams LBV port for 2 (1oz. Each) 14.

DESSERT TASTING

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

FIG & BANANA BREAD PUDDING

Finished with maple and spiced rum caramel sauce 9.

COOKIES & CREAM

Triple chocolate cookie soufflé with spiced rum caramel middle & black pepper vanilla ice cream 8.

CREME BRULEE

Poached pear & rich white chocolate espresso creme brulee 8.



WINES BY THE GLASS

WHITE WINE		LIGHTER	RED WINE	
CAVA (SPARKLING)	STEM ½ BTL.		PINOT NOIR	STEM ½ BTL.
Marques de Gelida (Penedes - SPA)	10. 46.		Kendall Jackson (Central - CAL)	11. 32. 51.
Crisp elements of tropical fruit, apple & white peach			Full bodied for a pinot with meaty notes.	
RIESLING			RIOJA (TEMPRANILLO)	
Vineland Estates Semi-Dry (Ont - CAN)	9. 28. 42.		Bodegas Montebuena (Rioja - SPA)	9. 27. 42.
Semi-dry with fresh orchard fruit and clean finish.			Unripened cherry with smoke and soft tannins	
GEWURZTRAMINER			MERLOT	
Hillside Estate (Oka - CAN)	11. 32. 51.		Hemlock Ridge Tinhorn (Oka - CAN)	10. 29. 46.
Off dry delivering a tropical mix with hints of spice.			Balanced between fruit and dusty spices.	
PINOT GRIS			MONASTRELL	
Twin Silo Tinhorn Creek (Oka - CAN)	10. 29. 46.		Juan Gil GOS (Jumilla - SPA)	10. 29. 46.
Citrus with a hint of floral added to the finish.			Dark rich berry and deep oily wood qualities.	
SOAVE			MALBEC	
Roberto Anselmi (Veneto - ITA)	10. 29. 46.		Catena (Mendoza - ARG)	11. 32. 51.
Peach, lemon & minerals with a tangy lingering finish.			Blackberry fruit & elegant earth tones .	
SAUVIGNON BLANC			PETIT VERDOT	
Cloudy Bay (Marlbrough - NZ)	12. 35. 56.		Kingston Estates (C.V. - AUS)	10. 29. 46.
Crisp citrus with superior depth and concentration.			Ripe deep fruit tones with a shade of eucalyptus.	
CHARDONNAY (OAKED)			SYRAH	
Angove Select (Limestone Coast-AUS)	12. 35. 56.		J. Lohr Estate (Paso Robles - CAL)	11. 32. 51.
Abundant orchard fruit, french oak, long finish.			Red fruit, white pepper, dried fig and orange peel	
CHARDONNAY (UN-OAKED)			SHIRAZ	
Chanson Pouilly Fuisse (Burgundy-FRA)	13. 39. 62.		Angove's Select (McLaren Vale - AUS)	12. 35. 56.
Steely fresh citrus and white flower.			Ripe dark fruit with spearmint-like finishing tones.	
			ZINFANDEL	
			Fess Parker (Dry Creek - CAL)	11. 32. 51.
			A gentle grip, spicy palate with ripe berry fruit.	
			CABERNET SAUVIGNON	
			Jim Barry Cover Drive (Clare - AUS)	12. 35. 56.
			Concentrated blackcurrant, blackberry & mulberry	
		FULLER		

FLIGHTS

EURO WHITE 16.
 Marques de Gelida Cava
 Roberto Anselmi Soave
 Chanson Chardonnay

2.5 oz. of each

BIG THREE 16.
 J.Lohr Syrah
 Jim Barry Cabernet
 Fess Parker Zin

2.5 oz. Of each

LIGHT THREE 15.
 Jackson Pinot
 Montebuena Rioja
 Hemlock Merlot

2.5 oz. of each

WHITE WINE

CHAMPAGNE & SPARKLING

CAVA	Marques de Gelida (Penedes - SPA)	46.
NV CHAMPAGNE	Veuve Clicquot 375 ml (Riems - FRA)	52.
NV CHAMPAGNE	Gaston Chiquet (Dizy - FRA)	79.
NV CHAMPAGNE	Louis Roederer Brut Premier (Riems - FRA)	98.
CHAMPAGNE	Gaston Chiquet 1999 (Dizy - FRA)	120.
CHAMPAGNE	Dom Perignon 1999 (Epernay - FRA)	296.
CHAMPAGNE	Dom Perignon 1990 (Epernay - FRA)	491.
CHAMPAGNE	Cristal 1999 (Riems - FRA)	547.

AROMATIC

RIESLING	Vineland Estates Semi-Dry (Niagara - CAN)	42.
	Angoves Dry (Clare Valley - AUS)	46.
	Vineland Elevation (Niagara - CAN)	54.
	Cave Springs CSV (Niagra - CAN)	69

GEWURZTRAMINER

	Tinhorn Creek (Okanagan - CAN)	39.
	Wolfberger (Alsace - FRA)	44.
	Hillside Estate (Okanagan - CAN)	51.

WINES OF INTEREST

	Summerhill Ehrenfelser (Okanagan - CAN)	44.
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MEDIUM BODY

PINOT GRIS	Twin Silo by Tinhorn Creek (Oka. - CAN)	46.
	King Estate (Eugene - ORG)	51.
	Livio Felluga (Friuli - ITA)	69.

PINOT BLANC

	Pierre Sparr (Alsace - FRA)	39.
	Livio Felluga Illivo (Friuli - ITA)	89.

SOAVE

	Roberto Anselmi (Veneto - ITA)	46.
	Peiropan Superiore Cru DOC (Veneto - ITA)	59.

FULL BODY

CHARDONNAY

	J. Lohr Riverstone (Arroyo Seco - CAL)	48.
	Angoves VS (Limestone Coast - AUS)	56.
	Chanson Pouilly Fuisse (Burgundy - FRA)	62.
	Planeta (Sicily - ITA)	76.
	Frog's Leap (Napa - CAL)	78.
	J. Drouhin Premier Cru (Chablis - FRA)	88.
	Jordan (Sonoma - CAL)	97.
	Shafer Red Shoulder Ranch (Napa - CAL)	127.

ROSE

	Chapoutier Tavel (Rhône - FRA)	51.
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SAUV/BLANC

	Jim Barry Silly Mid On (Clare Valley - AUS)	48.
	Cloudy Bay (Marlborough - NZ)	56.
	Merryvale Starmont (Napa - CAL)	62.
	Livio Felluga (Friuli - ITA)	69.
	Vacheron Les Romains (Sancerre - FRA)	98.

VIOGNIER

	Domaine Cazal Viel (St. Chinian - FRA)	42.
	Bonterra (Mendocino - CAL)	51.
	Calera Mt. Harlan (Napa - CAL)	78.

WINES OF INTEREST

	Coudoulet de Beaucastel (CDR - FRA)	62.
	Amavi Cellars Semillon (Walla Walla - WAS)	64.
	Spencer Roloson Grenache (Napa - CAL)	73.
	Caymus Connundrum (Napa - CAL)	78.

RED WINE

LIGHT BODY

COTES DU RHONE

	M. Chapoutier Rasteau (Rhône - FRA)	46.
	Coudoulet de Beaucastel (Rhône - FRA)	59.

PINOT NOIR

	Kendall Jackson Vinters (Central- CAL)	51.
	Cambria Jullia's (Santa Barbara - CAL)	69.
	La Crema Sonoma Coast (Sonoma - CAL)	73.
	Merryvale Carneros (Napa - CAL)	89.
	Domaine Drouhin (Willamette Valley - ORG)	98.
	Dierberg (Santa Maria Valley - CAL)	119.
	J.Drouhin Gevrey-Chambertin (Nuits - FRA)	128.
	Alain Burguet Vonse Romanee 1st Cru (FRA)	175.
	Marquis D'Angerville Volnay Fremiet (FRA)	198.

MEDIUM BODY

BARBERA

	Console Marcello (Piemonte - ITA)	42.
	Enzo Bolgheitti (Piemonte - ITA)	59.

CHIANTI

	Leonardo Riserva (Tuscany)	46.
	Ruffino Ducale Tan (Tuscany - ITA)	57.
	Fontodi Chianti Classico (Tuscany)	73.
	Ruffino Ducale Gold Riserva (Tuscany)	79.

MERLOT

	Hemlock Ridge by Tinhorn Creek	46.
	Bogle Vineyards (Clarksburg - CAL)	48.
	Francis Coppola Diamond (Napa - CAL)	58.
	Casa Lapostolle Alexandre (Rapel - CHL)	68.
	Matanzas Creek (Sonoma - CAL)	78.
	Planeta (Sicily - ITA)	81.
	Paras Vineyards (Napa - CAL)	108.
	Shafer (Napa - CAL)	128.
	Petrolo Galatrona (Tuscany - ITA)	148.

SANGIOVESE

	Brusco dei Barbi (Tuscany - ITA)	41.
	Salvestrin Retaggio (Napa - CAL)	78.
	Bacio Divino Pazzo (Napa - CAL)	88.

VALPOLICELLA

	Bolla Le Poiane Ripasso (Veneto - ITA)	46.
	Corte Sant' Alda "Ca Fiui" (Veneto - ITA)	56.

WINES OF INTEREST

	Braida di Bologna Il Baciato (Piem. - ITA)	62.
	Tablas Creek (Paso Robles - CAL)	78.

WE WOULD BE DELIGHTED
TO HOST YOUR EVENT.

Escoba seats
185 diners
with the capacity
to host up to 280
for cocktail and
appetizer functions.

RED WINE

FULL BODY

AMARONE

Bolla Classico (Veneto - ITA)	87.
Tommasi Classico (Veneto - ITA)	98
Corte Sant' Alda (Veneto - ITA)	168.

BARBARESCO

Beni di Batasiolo (Piemonte - ITA)	58.
Gaja (Piemonte - ITA)	290.
Gaja Sori Tildin (Piemonte - ITA)	598.

BAROLO

Beni di Batasiolo (Piemonte - ITA)	64.
Marchesi di Barolo Classici (Piemonte - ITA)	98.
Elio Grasso "Casa Mate" (Piemonte - ITA)	149.
Damilano Liste (Piemonte - ITA)	158.

BRUNELLO

Fattoria di Barbi (Tuscany - ITA)	97.
Angelini Val di Suga (Tuscany - ITA)	119.

CABERNET

& Jim Barry Cover Drive (Clare - AUS)	56.
BORDEAUX Katnook Estates (Coonawarra - AUS)	66.
BLENDs Merryvale Starmont (Napa - CAL)	82.
J.Lohr Hilltop (Paso Robles - CAL)	94.
3 Stones (Napa - Cal)	98.
Ehlers Estate (Napa - CAL)	118.
Jordan (Sonoma - CAL)	138.
Alter Ego fr. Palmer (Margaux - FRA)	144.
Paras Vineyard (Napa - CAL)	158.
Silver Oak (Alexander Valley -CAL)	178.
Chateau Gruaud Larose (St. Julien - FRA)	195.
Bodegas El Nido (Jumilla - SPA)	240.
Chateau Lafite Rothschild 02 (Pauillac-FRA)	478.
Shafer Hillside Select 05 (Napa - Cal)	489.

CARMENERE

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

CHATEAUNEUF

M. Chapoutier La Bernardine (Rhône - FRA)	89.
Bosquet du Pape (Rhône - FRA)	98.

GRENAICHE

Ballastone (South Aust. - AUS)	46.
Yangarra Estate (McLaren Vale - AUS)	68.
Alto Moncayo (Campo - SPA)	98.
Paras Vineyards (Napa - CAL)	114.

GSM

Whistler Black Piper (Barossa - AUS)	46.
Gerard Bertrand L' Hospitalet (Pay doc-FRA)	56.
Grant Burge Holy Trinity (Barossa - AUS)	73.

MALBEC

Don Eugenio (Mendoza - ARG)	46.
Cafena (Mendoza - ARG)	51.
Ben Marco (Mendoza - ARG)	59.
Enrique Foster Ltd Edition (Mendoza - ARG)	98.
Enrique Foster Firmado (Mendoza - ARG)	139.

NEBBIOLO

Poderi Colla d'Alba (Piemonte - ITA)	46.
Ascheri Bracco San Giacomo (Piem - ITA)	54.

RED WINE

FULL BODY

PETITE SIRAH

Bogle Vineyards (Clarksburg - CAL)	46.
Eos Reserve (Paso Robles - CAL)	56.
Rosenblum Cellars (Sonoma - CAL)	69.

SHIRAZ/SYRAH

J.Lohr Estate (Paso Robles - CAL)	51.
M. Chapoutier Petite Ruche (Rhône - FRA)	54.
Jim Barry Lodge Hill (Clare Valley - AUS)	56.
Angove's Select (McLaren Vale - AUS)	56.
Amavi (Walla Walla - WAS)	78.
Jim Barry McRae Wood (Clare Valley - AUS)	89.
Mitolo G.A.M (McLaren Vale - AUS)	97.
Paras Vineyards (Napa - CAL)	108.
M. Chapoutier Becasses (Cote Rotie - FRA)	116.
Austin Hope (Paso Robles - CAL)	128.
Shafer Relentless (Napa - CAL)	198.
Jim Barry Armagh (Clare Valley - Aus)	290.

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)	98.
Banfi Summus (Tuscany)	106.

TEMPRANILLO

Bodegas Montebuena (Rioja - SPA)	42.
Muga (Ribera del duero - SPA)	68.
Spencer Roloson (Clear Lake - CAL)	75.
Buil & Gine Toro (Poirat - SPA)	86.
Teramanthia (Toro - SPA)	289.

ZINFANDEL

Bonterra (Mendocino - CAL)	46.
Fess Parker (Dry Creek - CAL)	51.
J.Lohr Old Vines (Paso Robles - CAL)	57.
Titus (Napa - CAL)	72.
Heitz (Napa - CAL)	76.
Howell Mountain Old Vine (Napa - CAL)	83.
Frogs Leap (Napa - CAL)	86.
Ridge Gyserville (Santa Cruz - CAL)	91.

WINE OF INTEREST

Henry of Pelham Baco Noir (Niagara - CAN)	39.
Graham Beck Pinotage (South Africa)	42.
Juan Gil Gos Monastrell (Jumilla - SPA)	46.
Kingston Estates Petite Verdot (C.V. - AUS)	46.
Livio Felluga Vertigo (Friuli - ITA)	62.
Casa Silva Quinta (Colchagua - CHL)	62.
Feudi di San Gregorio Serpico (Cam. - ITA)	127.



🍸 MARTINIS

All martinis 2oz. ~ \$11.

THE CLASSICS

Classic ~ Belvedere vodka or Bombay gin
The Ceo - Chopin and extra olives
Cosmopolitan ~ Belvedere vodka, triple sec, lime, cranberry juice
Chambord ~ Belvedere vodka, Chambord Royal, pineapple juice

BUBBLY + LITE

Purple haze ~ Belvedere vodka, Chambord Royal, champagne
Passion ~ Belvedere vodka, Alize, champagne

FRESH + FRUITY

Tropical frog ~ Stoli Vanil, Alize, cranberry & pineapple juice
Malibu melon ~ Malibu rum, melon liqueur, pineapple juice

CLEAN + SERENE

Gotham ~ Belvedere vodka, black Sambuca on the rocks
Sapphire ~ Bombay gin, Parfait d'amour on the rocks

DECADENT

Chocolate ~ Belvedere vodka, creme de cacao on the rocks
Orange brulee ~ Grand Marnier, Amaretto, cream

SINGLE MALT SCOTCH

(1oz.)

Dalwhinnie	7.
MacCallan 10 yr	8.
Glenmorangie 10 yr	9.
Glenmorangie Lasanta Sherry Finish	10.
Glenmorangie Quinta Ruban Port Finish	11.
Glenmorangie Nectar d'Or Sauterne Finish	12.
Oban 1992	14.
Glenmorangie Flight 1 oz. Each Lasanta, Quinta, Nectar d'Or	30.

COGNAC & ARMAGNAC

(1oz.)

Remy Martin VSOP	8.
Hennessy XO	16.
Hennessy Paradis Extra Rare	43.
St. Vivant VSOP Armagnac	10.

PORT

(2oz.)

Graham's Late Bottle	7.
Graham's 10 year	7.
Graham's 20 year	13.
Graham's 30 year	17.

PREMIUM DRAFT BEER

Stella Artois: Lager, Belgium	8.25
Hoegaarden: White beer, Belgium	9.25
Grasshopper: Wheat ale, Alberta	7.25
Traditional: Dark ale, Alberta	7.25

PREMIUM BOTTLED BEER

Alhambra: Lager, Spain	5.75
Alexander Keiths: India Pale Ale, Cdn	5.75
Coors Lite: Lager, USA	5.75
Kokanee: Lager, Cdn	5.75
Sleemans Honey Brown: Lager, Cdn	5.75
Sol, Lager, Mexico	5.75

VODKA

(1oz.)

Finlandia	5.75
Stoli, Razberi, Vanil	5.75
Grey Goose	6.25
Belvedere	6.25
Chopin	6.75

RUM

(1oz.)

Bacardi White/Black	5.75
Bacardi 1873	6.25
Lemohart	6.25
Appeltons Reserve	6.75

GIN

(1oz.)

Bombay	5.75
Tanqueray	6.25
Hendricks	6.75

RYE

(1oz.)

Canadian Club	5.75
Gibsons 12yr	6.25
Crown Royal	6.75



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with the capacity to host up to 280
for cocktail and appetizer functions.

624 - 8th Ave SW ~ Calgary, Alberta T2P 1G4
Tel: (403) 543-8911 for reservations

All Major Credit Cards, Debit, Traveller's Cheques

Mon-Thurs 11:00am - Close
Fri 11:00am - Close
Sat 5:00pm - Close
Closed Sunday & Most Statutory Holidays