

Menu

DRINK

CHATEAU  
**NOVA**  
RESTAURANT & LOUNGE

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MONTHLY

*Wine*

SPECIALS

ASK YOUR SERVER ABOUT THIS MONTH'S FEATURE WINE

# Daily SPECIALS

## NOVA SOCIAL HOUR

MON TO SAT - 4-6PM  
SUNDAY - ALL DAY

\$4 House Draft (16oz)  
\$13 House Draft Jugs (54oz)  
\$5 House Wine (6oz)  
\$4 House Highballs (1oz)

<b>MONDAY</b>	<b>MONDAY MADNESS</b> \$5 Mojito, Manhattan, Caesar (1oz)
<b>TUESDAY</b>	<b>TIPSY TUESDAY</b> \$2 off Domestic Bottled Beer, Half Price Selected Appetizers
<b>WEDNESDAY</b>	<b>WING WEDNESDAY</b> \$4 House Draft (16oz pints), Half Price Wings
<b>THURSDAY</b>	<b>THIRSTY THURSDAY</b> \$4 House Highballs All Night, Half Price Nachos
<b>FRIDAY</b>	<b>FEEL GOOD FRIDAY</b> \$4 House Draft (16oz pints), \$13 (54oz jugs) Platter Special: \$14 for Two/ \$28 for Four/ \$38 for Six
<b>SATURDAY</b>	<b>SIPPING SATURDAYS</b> \$7 Double House Highballs, Half Price Dry Ribs
<b>SUNDAY</b>	<b>SOCIABLE SUNDAY</b> All Day NOVA Social Hour Price House Draft : \$4 (pint, 16oz) \$13 (jug, 54oz), House Wine: \$5 (6oz), House Highballs: \$4 (1oz)

## **NOVA CUT POTATOES**

Thinly cut fresh potatoes with house seasoning. Served with roasted garlic dip.

## **MIKE'S FARM HOME STYLE BISON BURGER**

5 oz freshly ground bison patty, lettuce, tomatoes, dill pickles with beer burger sauce on ciabatta bun

## **CHICKEN WINGS**

A choice of salt & pepper, Hot, teriyaki or honey garlic

## **BUILD YOUR OWN TACO**

Your choice of beef, bison or chicken with taco shell, shredded lettuce, cheese, salsa, sour cream  
+ *guacamole*

## **PITA PIZZA**

Mediterranean style pita with fresh spinach, olives, tomato and feta cheese.  
+ *Beef*  
+ *Chicken*  
+ *Ham*

## **TEMPURA VEGETABLES**

Panko coated fresh vegetables fried to golden brown and served with a side of lemon soy sauce

## **NACHOS**

Corn tortilla chips, cheese, jalapeños, green peppers, diced tomatoes. Served with sour cream and salsa

## **REAL CANADIAN POUTINE**

Hand cut fries loaded with cheese curd and bacon bits

## **PLATTERS**

Wings, dry ribs, chicken strips, potato skins, veggie spring rolls, nacho chips & veggie sticks.

LOUNGE

Menu

NOVA  
SIGNATURE

# cocktails

## **GIN SPRITZER (2oz)**

Gin, fresh cucumber, fresh squeezed orange, cranberry juice, splash of soda

## **NOVA SOUR (2oz)**

Rye whiskey, fresh squeezed lemon, NOVA syrup, splash of Soda

## **SHAKEN MARGARITA (2oz)**

Tequila, triple sec, fresh squeezed lemon or lime with salted rim

## **MOJITO (2oz)**

White rum, mint, squeezed lime, NOVA syrup, soda water

## **ULTIMATE LONG ISLAND ICED TEA (2oz)**

Perfectly balanced tequila, gin, vodka, rum and triple sec, squeezed lemon, NOVA syrup , cola

## **OLD FASHIONED (2oz)**

Kentucky bourbon whiskey, aromatic bitters, maple syrup

## **BLUEBERRY TEA (2oz)**

Grand Marnier, Amaretto, Earl Grey tea, cinnamon stick

## **B52 (2oz)**

Bailey's, Kahlua, Grand Marnier, coffee, whipped cream

## **DRAFT BEERS** (16oz pint)

NOVA Yellowhead

*(Lager, Edmonton)*

Big Rock Traditional

*(Brown Ale, Calgary)*

Original 16

*(Pale Ale, Saskatchewan)*

Alexander Keith

*(India Pale Ale, Nova Scotia)*

Stella Artoise *(Pilsner, Belgium)*

Coors Banquet *(Light Lager)*

Seasonal Featured Draft

## **BOTTLED BEERS** (330ml)

Kokanee (British Columbia)

Canadian

Bud Light (US)

Coors Light (US)

Budweiser (US)

Pilsner Urquell (Czech Republic)

Corona (Mexico)

Heineken (Netherlands)

Miller Genuine Draft (US)

Alley Kat Seasonal (Edmonton)

Guinness Dry Stout (330ml, Ireland)

## **CIDER | COOLER**

Big Rock, Rock Creek Dry Apple Cider (330ml, Calgary)

Smirnoff Ice (330ml, US)

Twisted Tea Original Hard Iced Tea (350ml, US)

# Beer

DRAFT & BOTTLE

# Wine

## WHITE WINE

### WHITE

Featured House Wine

Pinot Grigio, Ogio, delle Venezie, Italy

Chardonnay, 120 Santa Rita, Maipo, Chile

Moscato, Gomba Boschetti, Piemont, Italy

Sauvignon Blanc, 12,000 Miles Gladstone, Marlborough, New Zealand

Riesling, ArsVitis QbA Moselland, Mosel, Germany

## RED WINE

### RED

Featured House Wine

Cabernet Sauvignon, Wente Southern Hills, California, USA

Malbec, Don David Michael Torino, Mendoza, Argentina

Zinfandel, Thomas Henry, California, US

Cabernet Blend, Glen Carlou Grand Classique, Paarl, South Africa

Pinot Noir, Red Rooster, Okanagan, Canada

## SPARKLING

Prosecco, Bisol Jeio Prosecco di Valdobbiadene, DOCG, Italy

## **WHISKEY (1oz)**

### **CANADIAN RYE**

Crown Royal  
Gibsons Finest

### **TENNESSEE BOURBON**

Jim Beam (US)  
Jack Daniel's (US)

### **SINGLE MALT SCOTCH**

Glenlivet 12yr (Speyside)  
Glenfiddich 12yr (Speyside)

### **BLEND SCOTCH**

Johnnie Walker Black Label  
Chivas Regal

### **IRISH**

Tullamore Dew  
Jameson

## **LIQUEUR (1oz)**

Jaggermeister (Herbal, Germany)  
Baileys Irish Cream (Ireland)  
Cointreau (Orange, France)  
Amaretto Di Saronno (Almond, Italy)  
Grand Marnier (Orange, France)  
Kahlua (Coffee, Mexico)  
Frangellico (Hazelnut, Italy)  
Sambucca (Anise, Italy)

## **VODKA (1oz)**

Smirnoff Blueberry (US)  
Grey Goose (France)

## **GIN (1oz)**

Bombay Sapphire London Dry (UK)  
Tanqueray London Dry (Scotland)

## **RUM (1oz)**

Captain Morgan Spiced  
(Puerto Rico)  
Malibu (Barbados)  
Appleton Estate Amber (Jamaica)

## **BRANDY | COGNAC (1oz)**

Hennessey V.S (Cognac, France)  
Remy Martin VSOP (Cognac, France)

## **TEQUILA (1oz)**

Jose Cuervo Gold (Mexico)  
Patron Silver (Mexico)

# Spirits