

CHATEAU  
**NOVA**  
RESTAURANT & LOUNGE

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MONTHLY

*Wine*

SPECIALS

ASK YOUR SERVER ABOUT THIS MONTH'S FEATURE WINE

# NOVA SOCIAL HOUR

**MON TO SAT: 4-6PM & 9-11PM**  
**SUNDAY: ALL DAY**

\$4 House Draft (16oz)

\$13 House Draft Jugs (54oz)

\$5 House Wine (6oz)

\$4 House Highballs (1oz)



*Daily*  
SPECIALS

## MONDAY

### MONDAY MADNESS

\$5 Caesars  
& Half Price Potato Skins

## TUESDAY

### TIPSY TUESDAY

\$2 Off Domestic Bottles of Beer  
& \$9.99 Fish & Chips

## WEDNESDAY

### WING WEDNESDAY

\$4 House Draft (16oz pints)  
& Half Price Wings

## THURSDAY

### THIRSTY THURSDAY

Half Priced Bottles Of Wine  
& Buy one Appy, Get the Second Half Off

## FRIDAY

### FEEL GOOD FRIDAY

\$5 Coronas  
& \$8.99 Nachos

## SATURDAY

### SIPPING SATURDAY

\$5 House Highballs  
& \$12.99 Steak Sandwich

## SUNDAY

### SOCIABLE SUNDAY

All Day NOVA Social Hour Price  
House Draft: \$4 (16oz pints), House Wine: \$5 (6oz), House Highballs: \$4 (1oz)



LOUNGE

# Menu

**NOVA POUTINE** **\$14**

French fries loaded with cheese curds and gravy

+ pulled pork \$6  
+ chicken \$6

**POTATO SKINS** **\$13**

Potato skins stuffed with bacon, peppers, onions and melted cheese served with sour cream

**CHICKEN WINGS** **\$15**

Tossed in your choice of sauce: hot, medium, mild, salt & pepper, lemon pepper, honey garlic, BBQ or teriyaki

**DRY RIBS** **\$15**

Golden deep fried boneless pork ribs tossed on garlic pepper salt or lemon pepper

**NACHOS** **\$14**

Stacked tortilla chips topped with melted cheese, pico de gallo, black olives, and green onion, served with salsa and sour cream

+ ground beef \$6  
+ chicken \$6

**POTSTICKERS** **\$12**

Japanese style dumplings stuffed with pork and chive served with sweet chili sauce and a lemon wedge

**MINI PEROGIES** **\$12**

Mini cheese perogies served with sour cream and topped with bacon bits

**FISH & CHIPS** **\$14**

1 piece of beer battered cod with french fries with a side of coleslaw, lemon wedges and tartar sauce  
+ extra piece of fish \$3

NOVA  
SIGNATURE

# cocktails

+ MARTINIS





**SIGNATURE CAESAR (1oz) \$7**

Vodka or gin, clamato, worcestershire sauce, tabasco hot sauce, celery salt rim

**JADE SAIGON (2oz) \$9**

Gin, blue curacao, malibu rum and pineapple juice

**MANILA ICE (2oz) \$9**

Spiced rum, sourpuss raspberry, creme de banana and topped with sprite

**SANGRIA (RED OR WHITE) (2oz) \$9**

Red or white wine, grand marnier, brandy, simple syrup, orange & cranberry juice with fruit

**DILL PICKLE CAESAR (1oz) \$9**

Dill pickle vodka, clamato, worcestershire sauce, hot sauce, pickle juice, salt rim and garnished with a pickle

**LONG ISLAND ICED TEA (1oz) \$7**

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

**VODKA PARALYZER (2oz) \$10**

Vodka, kahlua, milk, cola

**WHITE COSMOPOLITAN (2oz) \$9**

Vodka, cointreau, white cranberry juice, and a lemon peel



# Beer

DRAFT & BOTTLE

### DRAFT BEERS (16oz)

Bud Light	7
Budweiser	7
Coors Banquet	7.5
Stella Artois	8.5
Guinness	8.5
Featured Draft	<b>Market Price</b>

### BOTTLED BEERS (330ml)

Kokanee	6.25
Canadian	6.25
Bud Light	6.25
Budweiser	6.25
Pilsner Old Style	6.25
Alexander Keiths IPA	6.25
Rickard's Red	7
Miller Genuine Draft	7
Corona	7
Heineken	7

### CIDERS & COOLERS

Strongbow (330ml) 7

Smirnoff Ice (330ml) 7

Twisted Tea Original Hard Iced Tea (350ml) 7



*Wine*

## WHITE WINE

	6oz	9oz	Btl
Featured House Wine	<b>8</b>	<b>11</b>	<b>30</b>
Ruffino, Pinot Grigio (Italy)	<b>10</b>	<b>13</b>	<b>32</b>
Woodbridge Mondavi, Sauvignon Blanc (US)			<b>34</b>
Inniskillin, Chardonnay (Canada)			<b>36</b>
See Ya Later, Gewurztraminer (US)			<b>38</b>

## ROSE

Dominio de Punctum Rosado (Spain)			<b>32</b>
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## SPARKLING

Bisol Jeio Prosecco di Valdobbiadene, Prosecco (Italy)			<b>38</b>
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## RED WINE

	6oz	9oz	Btl
Featured House Wine	<b>8</b>	<b>11</b>	<b>30</b>
Marcus James, Malbec (Argentina)	<b>9</b>	<b>12</b>	<b>32</b>
19 Crimes Durif, Shiraz (South Australia)			<b>34</b>
Santa Rita, Cabernet Sauvignon (Chile)			<b>34</b>
Walleroo, Shiraz (Australia)			<b>34</b>
Heritage Ogier, Red Blend (France)			<b>38</b>
Mission Hills, Pinot Noir (Canada)			<b>38</b>

## PORT

Taylor Fladgate 10yr (Portugal)			<b>10 (2oz)</b>
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A photograph of three glasses filled with amber-colored spirits, likely whiskey, on a dark, reflective surface. The glasses are arranged in a row, with the central one in sharp focus and the others blurred in the background. The lighting is warm and low, creating a bokeh effect with bright spots of light reflecting off the liquid and the glass surfaces. A dark, semi-transparent banner is overlaid at the top and bottom of the image.

*Spirits*

**WHISKEY (1oz)****CANADIAN/RYE**

House	6
Forty Creek Copper Pot Reserve	7
Crown Royal	7.5
Gibson's Finest	7.5

**BOURBON /TENNESSEE**

House	6
Jack Daniel's	7
Bulleit Bourbon	7

**SINGLE MALT SCOTCH**

Bowmore 12yr	8.5
Glenlivet 12yr	8.5

**BLENDED SCOTCH**

House	6
Chivas Regal	7.5

**IRISH**

Kilbeggan Traditional	7
Jameson	7

**VODKA (1oz)**

House	6
Skyy Infusions Citrus	6.5
Stolichnaya Stoli Vanilla	6.5
Grey Goose	8

**RUM (1oz)**

House White	6
House Dark	6
House Spiced	6.5
Bacardi Gold (Cuba)	6.5
Malibu	6.5
Appleton Estate Amber	7

**GIN (1oz)**

House	6
Bombay Sapphire London Dry	7
Tanqueray	8
Hendrick's Botanical	8

**TEQUILA (1oz)**

House	6
Patron Silver	9

**BRANDY / COGNAC (1oz)**

House	6
Courvoisier V.S	8

**LIQUEUR (1oz)**

Jagermeister	6.5
Bailey's Irish Cream	6.5
Cointreau	6.5
Amaretto Disaronno	6.5
Grand Marnier	8
Kahlua	6.5
Frangelico	6.5
Luxardo Sambuca	6.5
Fireball	6.5