

LUNCH & DINNER

Service
Sun-Wed | 11am - 10pm
Thurs-Sat | 11am - 11pm

APPETIZERS

CHICKEN WINGS · 16

buffalo or sweet & spicy sauce

VEGAN WINGS · 15

cauliflower, buffalo sauce

CHARCUTERIE AND CHEESE PLATE · 28

chef's selections, fruits, nuts

MEDITERRANEAN DIPS · 15

tzatziki, hummus, naan bread

CRISPY CALAMARI · 17

remoulade & tomato sauce

CHICKEN QUESADILLA · 16

crema, pico de gallo, guacamole

MAINS

4 CHEESE RAVIOLI · 17

parmesan cheese, beurre blanc sauce

SHRIMP LINGUINI · 21

spicy tomato sauce, capers, parsley

NOVOTEL 8OZ BURGER · 18

bacon, lettuce, tomato, cheese, pickles, caramelized onions, brioche bun, choice of fries

**Impossible burger substitution available*

NOVOTEL PIZZA · 18

choice of regular or cauliflower crust, mozzarella, basil, tomato sauce

**Pepperoni / prosciutto available*

8OZ CHURRASCO · 29

chimichurri, choice of 1 side

CUBANO · 17

rustic french fries

PAN ROASTED SALMON · 30

green asparagus, lemon, choice of 1 side

CHICKEN TENDERS · 12

CRISPY CHICKEN SANDWICH · 15

cheese, pickles, sriracha aioli, rustic french fries

TRUFFLE ASPARAGUS MUSHROOM RISOTTO · 18 (V)

**option with parmesan cheese (not vegan)*

VEGGIE WRAP · 17

flour, basil or whole wheat tortilla, quinoa, avocado mash, assorted vegetables

NOVO WRAP · 20

flour, basil or whole wheat tortilla, rice, avocado mash, arugula, feta cheese

SALMON BOWL · 25

cooked salmon, quinoa, arugula, mango, tomato radish, cucumber, carrot, sesame seed, ginger dressing

TUNA BOWL · 26

raw tuna, quinoa, arugula, mango, tomato, radish, cucumber, carrot, sesame seed, ginger dressing

SOUP AND SALAD

SOUP DU JOUR · 10

CAESAR SALAD · 14

garlic croutons, parmesan cheese

GREEK SALAD · 15

lettuce, olives, tomatoes, cucumbers, feta cheese, oregano citrus dressing

HOUSE SALAD · 13

lettuce, mixed greens, olives, cherry tomatoes, dried cranberries, carrots, citrus dressing

TROPICAL SALAD · 16

arugula, mixed greens, walnuts, goat cheese, hearts of palm, avocado, carrot, mango, citrus dressing

SIDES

RUSTIC FRENCH FRIES · 8

SWEET POTATO FRIES · 8

MASHED POTATOES · 8

GRILLED VEGETABLES · 8

RICE PILAF · 8

HOUSE SIDE SALAD · 8

GRILLED ASPARAGUS · 8

BEVERAGE

SPARKLING WATER · 5

STILL WATER 750ML · 8

SODA · 5

WINE BY THE GLASS · 9

BEER · 7

DESSERTS

BROWNIES AND BERRIES · 12

ICE CREAM · 8

vanilla or chocolate, fresh berries

ICE CREAM SANDWICH · 14

LOLITA COOKIES · 6.5

LOLITA MACCARONS · 4.5

LOLITA BON BONS · 4

LOLITA DONUTS · 6

FOR YOUR CONVENIENCE, 18% GRATUITY AND 9% SALES TAX
WILL BE ADDED TO YOUR CHECK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies.



WINE LIST

Service Uva Lobby Bar
Sun-Wed | 4pm -10pm
Thurs-Sat | 4pm - 12am

WINE BY THE GLASS

Service Rooftop Bar
Sun-Wed | 10:30am -10pm
Thurs-Sat | 10:30am - 12am

RED

CABERNET SAUVIGNON · 9

MALBEC · 9

MERLOT · 9

WHITE

CHARDONNAY · 9

SAUVIGNON BLANC · 9

WHITE ZINFANDEL · 9

PINOT GRIGIO · 9

SPARKLING & ROSE

ROSE · 10

PROSECCO · 11

WINE BY THE BOTTLE

RED

CABERNET SAUVIGNON

Toro de Piedra Gran Reserva 375ml (Colchagua Valley, Chile) 25

Submission 2019 (Napa Valley, California) 42

Toro de Piedra Rincon de Los Vientos (Curico Valley, Chile) 48

JMCClelland 2013 (Napa Valley, California) 50

Don Juan Nahuel (Mendoza, Argentina) 55

MALBEC

Don Juan Nahuel (Mendoza, Argentina) 60

MERLOT

Peirano Estate Heritage Six Clones (Lodi, California) 35

PINOT NOIR

Windemere (Sonoma, California) 45

SHIRAZ

Jean Louis Grande Reserve (Cotes Du Rhone, France) 38

TEMPRANILLO

Rioja Faustino Rivero Crianza (Rioja, Spain) 35

Torrepingon Roble (Ribera Del Duero, Spain) 38

Licenciado Reserva (Rioja, Spain) 45

Protos Crianza (Ribera Del Duero, Spain) 48

Protos Reserva (Ribera Del Duero, Spain) 50

BLEND

Killer Drop 2019 (Napa Valley, California) 48

Laku Red Blend (Curico Valley, Chile) 70

Toro de Piedra Carmenere-Cabernet (Colchagua Valley, Chile) 38

WHITE

SAUVIGNON BLANC

Toi Toi (Marlborough, New Zealand) 40

Sancerre (Sancerre, France) 48

CHARDONNAY

Submission 2020 (Napa Valley, California) 42

PINOT GRIGIO

Terre di Bacco (Veneto, Italy) 38

ALBARINO

Faustino Rivero 2021 (Galicia, Spain) 40

MOSCATO

Peirano Estate (Lodi, California) 35

VIHNO VERDE

Casal Mendes Vihno Verde (Minho, Portugal) 30

ROSE

Folenvie Rose (Vin de Pays, France) 30

Aire de Protos (Ribera del Duero, Spain) 40

SPARKLING

Filipetti Prosecco (Veneto, Italy) 38

COCKTAILS

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MOSCOW MULE • 14

vodka, ginger beer

BLISS ON THE BEACH • 13

vodka, peach, cranberry, orange juice

MOJITO • 15

rum, lime, mint

BAHAMA MAMA • 13

coconut rum, passion fruit, strawberry, pineapple

MARGARITA • 14

tequila, lime, triple sec, agave

MARACUYA SPRITZ • 12

aperol, prosecco, passion fruit

NOVOTEL BLACKBERRY LEMONADE • 15

tequila, lemon juice, triple sec, blackberry

CAFECITO LOCO • 15

rum, espresso, liquor 43

OLD FASHIONED • 15

bourbon, bitters, orange

