

IN ROOM DINING SERVICE HOURS

breakfast (monday-saturday)	6:30am – 11:00am
lunch (monday-saturday)	11:00am–2:00pm
afternoon fare	2:00pm– 5:30pm
dinner	5:30pm – 10:00pm
late night fare	10:00pm – 12:00am
overnight fare	12:00am – 6:30am
sunday brunch	6:30am – 2:00pm
“ice at your request”	all day

**20% gratuity, \$3.00 delivery charge and tax will be
added to each guest check**

please call extension 404 for in room dining

**upon request our chefs will prepare vegan and/or gluten free dishes.*

**meat, fish & eggs cooked to order; items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illnesses especially if you have certain medical conditions. 3.15.18*

BREAKFAST

available 6:30am-11:00am

TO BEGIN

GREEN GODDESS | 10
freshly juiced spinach, celery,
cucumber, green apple

ELEMENTAL GRANOLA | 9
choice of milk or greek yogurt

**BLUEBERRY BREAKFAST
PARFAIT** | 13
greek yogurt, passion fruit curd,
blueberries, cashew rice krispie
treat

STEEL CUT IRISH OATS | 11
brown sugar, walnuts,
golden raisins

AZ SUNRISE | 10
orange juice, banana,
yogurt, honey, whey
protein, nutmeg

FRESH FRUIT & BERRIES | 13
chefs selection of seasons
best available

SPECIALTIES

**VEGAN TOFU & BLACK BEAN
SCRAMBLE** | 16
sourdough toast, avocado, salsa
roja, jalapeno

**GRANOLA CRUSTED
FRENCH TOAST** | 17
ricotta, citrus curd, whipped cream,
toasted coconut

**FIRE ROASTED
QUINOA BOWL** | 17
sweet potatoes, avocado,
poached eggs, feta cheese, kale
pesto, pomegranate, toasted
pumpkin seeds

**CHOCOLATE BANANA
PANCAKES** | 17
peanut butter mousse, bacon
hazelnut brittle

***SMOKED SALMON
BAGEL** | 19
capers, red onion, tomato,
cucumber, cream cheese

***GREEN CHILI PORK STEW** | 17
poached eggs, white cheddar
grits, charred poblanos,
bbq cracklings

***'MACMUFFIN'
BREAKFAST SANDWICH** | 16
candied Nueske's bacon, fried
egg, american cheese,
arugula, tomato jam, green
onion cheddar biscuit

FRIED CHICKEN & WAFFLE | 18
black pepper sausage gravy,
hot sauce

ORGANIC EGGS

*EGG WHITE RATATOUILLE

FRITTATA | 17

gruyere, basil pistou, blistered tomatoes, shaved parmesan, arugula salad

*OMELET RANCHERO | 17

sweet peppers, pepper jack, baby heirloom tomatoes, avocado, breakfast potatoes

*ELEMENTAL BREAKFAST | 18

two eggs any style, breakfast potatoes, bacon & sausage, choice of toast

*BLT BENEDICT | 26

nueske's bacon, poached eggs, savoy spinach, griddled tomato, toasted croissant, basil emulsion

KIDS

pancakes | 8

french toast | 8

cereal with bananas | 6

scrambled eggs | 7

ON THE SIDE

breakfast pork sausage | 6

smoked chicken apple sausage | 6

applewood smoked bacon | 6

breakfast potatoes | 5

morning glory muffin or blueberry muffin | 6

toasted bagel and cream cheese | 5

cottage cheese | 5

toast or english muffin | 5

choice of nine grain, sourdough, rye, or gluten free

BREAKFAST BEVERAGES

espresso | 7

cappuccino or café latte | 7

pot of regular or decaffeinated coffee | sm. 10 lg. 14

forte teas (black, green, or herbal) | 6

very decadent hot chocolate | 6

glass of whole, skim, 2%, or soy milk | 4

fresh grapefruit | orange juice | carrot juice | 7

LUNCH

available 11:00am-2:00pm

BEGINNINGS

MISO SOUP | 9
tofu, shiitakes, scallions

ELEMENTAL SOUP | 11
composed daily

CHARRED EDAMAME | 9
togarashi, lime, sesame

HOUSEMADE CHIPS | 11
caramelized onion dip

HAND CUT FRENCH FRIES | 11
kimchi aioli

OLD BAY POACHED SHRIMP | 19
cocktail, cucumber, lemon

SHRIMP & PORK POTSTICKERS | 14
sesame chive butter

ROASTED EGGPLANT HUMMUS | 14
crow's dairy goat cheese, toasted walnuts, vegetables, cumin spiced naan bread

SPA BENTO BOX

a healthy twist on traditional japanese bento boxes using the freshest seasonal local organic farmed ingredients. each bento box is served with brown rice, steamed vegetables, pickled cucumber salad and choice of protein:

***MISO SALMON** | 26 **BBQ TOFU** ^v | 18
ROASTED CHICKEN | 21 **GRILLED SHRIMP** | 24

ENTREES

ELEMENTAL FEATURE OF THE DAY | mkt
seasonal, fresh, inspired

CRISPY CHICKEN THIGH | 23
maitake mushroom, bloomsdale spinach, pancetta, rosemary lemon jus

LOBSTER UDON CARBONARA | 29
pancetta, red onion, black pepper, parmesan cream

***STEAK FRITTES** | 27
8 oz grilled hanger steak, handcut french fries, béarnaise

SANDWICHES & BURGERS

***BLACK TRUFFLE**

JADE BURGER | 24

charbroiled angus beef, caramelized onion, maple bacon, fried egg, tilamook cheddar, american cheese, garlic mayo, pretzel bun, hand cut fries

TURKEY BURGER | 17

pepper jack cheese, red onion, pickles, lettuce, tomato, tahini aioli, market greens, pretzel bun

ROASTED CHICKEN

SANDWICH | 16

gruyere, prosciutto, roasted pepper, arugula, basil aioli, housemade chips, french roll

BANH MI SANDWICH | 16

smoked pork shoulder, pickled daikon & carrots, jalapeno, special sauce, coriander, french bread, spiced taro chips

SALADS

KALE & ROMAINE

CAESAR | 16

crispy bacon, caper berries, grilled croutons, parmesan crisp

GRILLED VEGGIE CHOP | 18

local greens, farro, cherry tomatoes, zucchini, kalamata olives, asparagus, carrots, feta, white balsamic vinaigrette

VIETNAMESE CRISPY

SHRIMP SALAD | 21

shredded cabbage, carrots, onions, cucumber, mint, basil, coriander, toasted peanuts, nuoc cham

SPINACH & FRISEE SALAD | 19

caramelized butternut squash, water chestnuts, grilled bacon, fried egg, pomegranate seeds, chinese mustard

AFTERNOON FARE & LATE NIGHT

available 2:00pm – 5:30pm and 10:00pm – midnight

CHARRED EDAMAME | 9

togarashi, lime, sea salt

TORTILLA CHIPS | 12

fresh salsa & guacamole

HOUSEMADE POTATO CHIPS | 11

caramelized onion dip

ROASTED EGGPLANT HUMMUS | 14

crow's dairy goat cheese, toasted walnuts, vegetables,
cumin spiced naan bread

SHISHITO PEPPERS | 14

soy caramel, crispy garlic

***OLD BAY POACHED SHRIMP** | 19

lemon, cucumber, cocktail sauce

KALE & ROMAINE CAESAR | 16

crispy bacon, caper berries, croutons, parmesan crisp

***BLACK TRUFFLE JADE BURGER** | 24

charbroiled angus beef, caramelized onion, maple bacon,
fried egg, tilamook cheddar, american cheese, garlic mayo,
sesame bun, hand cut fries

ROASTED CHICKEN SANDWICH | 16

gruyere, prosciutto, roasted pepper, arugula, basil aioli

KOREAN BBQ CHICKEN QUESADILLA | 16

sriracha sour cream

ARTISAN CHEESE & CHARCUTERIE SLATE | 32

chef's selection of three cheeses, three meats, & seasonal
accompaniments

DINNER

available 5:30pm-10:00pm

TO BEGIN

SHISHITO PEPPERS | 14
soy caramel, crispy garlic,
sesame seeds, sea salt

***HALF DOZEN ISLAND
CREEK OYSTERS** | 24
mignonette, cocktail,
lemon, horseradish

CHARRED EDAMAME | 9
togarashi, lime, sea salt

***BIG EYE TUNA TARTARE** | 24
toasted pine nuts, scallion,
cucumber, ginger,
soy sesame

APPETIZERS

ELEMENTAL SOUP | 14
composed daily

**CRISPY DUCK
BUDDHA BUN** | 19
toasted peanuts, scallions,
cucumber, hoisin

**GOLDEN BEET
& CITRUS SALAD** | 18
watermelon radish, mint,
toasted walnuts, crispy onion,
nuoc cham

***ASIAN OYSTER
ROCKEFELLER** | 21
spinach, hijiki, lap cheong

ESCARGOT EN CROUTE | 24
leeks, fennel, wild mushrooms,
garlic confit, shoyu cream

FIERY CALAMARI | 16
fried herbs, cherry peppers,
miso scallion vinaigrette

FARMERS MARKET SALAD | 16
fall vegetables, nori,
mushrooms, ginger vinaigrette

***MUSSELS & CLAMS** | 19
thai basil, caramelized pumpkin,
green curry coconut broth

SALT & PEPPER PORK BELLY | 21
kimchi brussels sprouts,
organic fried egg, bbq
chicharrones

**BEEF CHEEK & BLACK GARLIC
DUMPLINGS** | 21
maitake mushrooms, black truffle
ponzu

ENTREES

ELEMENTAL FEATURE | mkt seasonal, fresh, inspired

***WILD ISLES SALMON** | 39

sōmen noodles, bok choy,
shiitake mushrooms,
ginger, coriander, miso

**ROASTED CARROT &
QUINOA RAVIOLI** | 28

beech mushrooms, smoked
eggplant, gai lan,
star anise carrot butter

VEAL OSSO BUCCO | 46

foie gras risotto, asparagus,
smoked tomato jam,
béarnaise

JIDORI CHICKEN | 35

whipped parsnips, chanterelle
mushrooms, cavalo nero,
black truffle

***ATLANTIC SWORDFISH** | 49

root vegetables, pancetta,
charred avocado,
passion fruit poblano
vinaigrette

***DOUBLE BONE KUROBUTA
PORK CHOP** | 44

brussels sprouts, bacon, 5 spice
hoisin glaze, blistered shishito
peppers

KOREAN BBQ RIBS | 46

forbidden rice, gingered bok
choy, shiitake mushrooms

***10 OZ FILET MIGNON** | 58

pomme puree, savoy spinach,
black garlic chive butter
*king crab addition | 20

SIDES

POMMEE PUREE | 10

roasted shallots,
shaved parmesan

CARAMELIZED PUMPKIN | 10

maple syrup, herbed pecans

ROCK SHRIMP STICKY RICE | 14

nori seaweed, hijiki aioli

SCHEZUAN GREEN BEANS | 10

toasted cashews, onions,
dried chili, soy

KIDS

served with french fries or fresh fruit

buttered noodles | 9

crispy chicken fingers | 9

grilled cheeseburger | 9

kid's grilled cheese | 9

kraft macaroni & cheese | 9

pb & j triple stack | 9

DESSERT

available 11:00am-10:00pm

SPICED CAKE | 12

yuzu caramel, maple gelato, candied pecans, cream cheese frosting

HAZELNUT PANNA COTTA | 12

oatmeal streusel, nutella powder, hazelnut biscotti, coffee gelato

PINEAPPLE TARTE TATIN | 12

brown sugar rum glaze, gingersnap crumb, kefir lime ice cream

'BLACK FOREST' | 12

chocolate mousse, tart cherry, cocoa nib sea salt bark, buttermilk gelato

PB BOMBE | 12

chocolate, peanut butter, macadamia nuts, cracker jack popcorn

CHOCOLATE CHIP COOKIES | 32

baked to order baker's dozen (13 cookies)

ARTISAN CHEESE PLATE | 16

assortment of hand crafted cheeses, crackers, nuts, dried fruit

KIDS SUNDAE | 10

two scoops vanilla ice cream, chocolate sauce, caramel sauce, whipped cream, sprinkles, peanuts

OVERNIGHT FARE

available 12:00am – 6:30am

TORTILLA CHIPS | 12

fresh salsa, guacamole

HOUSE MADE POTATO CHIPS | 11

caramelized onion dip

***OLD BAY POACHED SHRIMP** | 19

lemon, cucumber, cocktail sauce

CHICKEN CAESAR SALAD | 18

crispy bacon, caper berries, croutons, parmesan crisp

ROASTED CHICKEN SANDWICH | 16

gruyere, prosciutto, roasted pepper, arugula, basil aioli

ARTISAN CHEESE PLATE | 16

assortment of hand crafted cheeses, crackers, nuts & dried fruit

***BLACK TRUFFLE JADE BURGER** | 24

charbroiled angus beef, caramelized onion, maple bacon, fried egg, tilamook cheddar, garlic mayo, pretzel bun, hand cut fries

SHISHITO PEPPERS | 14

soy caramel, crispy garlic

ROASTED EGGPLANT HUMMUS | 14

cow's dairy goat cheese, toasted walnuts, vegetables, cumin spiced naan bread

KOREAN BBQ CHICKEN QUESADILLA | 16

sriracha sour cream

SUNDAY BRUNCH

available 7:00am-2:00pm

BEGINNINGS

SEASONAL FRUIT &

BERRY PLATE | 13

chef's selection of season's best available

STEEL CUT IRISH OATS | 11

brown sugar, walnuts, golden raisins

BLUEBERRY BREAKFAST

PARFAIT | 13

greek yogurt, passion fruit curd, blueberries, cashew rice krispie treat

ELEMENTAL SOUP | 11

composed daily

SHRIMP & PORK

POTSTICKERS | 14

sesame chive butter

*OLD BAY

POACHED SHRIMP | 19

cucumber, lemon, cocktail sauce

ROASTED EGGPLANT

HUMMUS | 14

cow's dairy goat cheese, toasted walnuts, vegetables, cumin spiced naan bread

ENTREES

VIETNAMESE CRISPY

SHRIMP SALAD | 21

shredded cabbage, carrots, onions, cucumber, mint, basil coriander, toasted peanuts, nuoc cham

*KALE & ROMAINE

CAESAR | 16

crispy bacon, caper berries, grilled croutons, parmesan crisps

*EGG WHITE RATATOUILLE

FRITTATA | 17

basil pistou, blistered tomatoes, gruyere, shaved parmesan, arugula salad

ROASTED CHICKEN

SANDWICH | 16

gruyere, prosciutto, roasted pepper, arugula, basil aioli, French roll, house made chips

*STEAK FRITTES | 27

8 oz grilled hanger steak, hand cut french fries, béarnaise

*BLACK TRUFFLE

JADE BURGER | 24

charbroiled angus beef, caramelized onion, maple bacon, fried egg, tilamook cheddar, american cheese, garlic mayo, pretzel bun, hand cut fries

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ROASTED CHICKEN | 21 **GRILLED SHRIMP** | 24

ELEMENTAL FAVORITES

FRIED CHICKEN & WAFFLE | 18

black pepper sausage gravy, hot sauce

VEGAN TOFU & BLACK BEAN SCRAMBLE | 16

sourdough toast, avocado, salsa roja, jalapeno

GRANOLA CRUSTED FRENCH TOAST | 17

ricotta, citrus curd, whipped cream, toasted coconut

***OMELET RANCHERO** | 17

sweet peppers, pepper jack, baby heirloom tomatoes, avocado, breakfast potatoes

CHOCOLATE BANANA PANCAKES | 17

peanut butter mousse, bacon hazelnut brittle

***GREEN CHILI PORK STEW** | 17

poached eggs, white cheddar grits, charred poblanos, bbq cracklings

***BLT BENEDICT** | 26

nueske's bacon, poached, savoy spinach, griddled tomato, toasted croissant, basil emulsion

BEVERAGES

fresh juice | 7
orange | grapefruit | or carrot
green goddess | 10
spinach | celery | cucumber
apple
arizona sunrise | 10
orange juice | nutmeg | banana
regular or decaf coffee | 5
cappuccino/latte | 7
espresso | 7
hot chocolate | 5
forte teas | 6

ON THE SIDE

breakfast pork sausage 6
smoked chicken apple sausage 6
applewood smoked bacon 6
breakfast potatoes 5
morning glory muffin 6
blueberry muffin 6
toasted bagel & cream cheese 5
nine grain, sourdough, rye 5
gluten free or english muffin
cottage cheese 5

WINE

CHAMPAGNE & SPARKLING

	<u>glass</u>	<u>½ btl</u>	<u>btl</u>
dom perignon brut	65		310
veuve cliquot yellow label brut	25	78	115
henriot brut souverain	21		100
domaine carneros brut by tattering	14		65
veuve du vernay rosé, 187 ml	12		
ruffino prosecco	10	19	38

CHARDONNAY

plumpjack reserve	30		118
zd	18		70
william fevre chablis champs royaux	16		64
sonoma-cutrer	14	25	50
mer soleil reserve	12		45

SAUVIGNON BLANC

domaine de la villaudière sancerre	16	34	60
capture tradition	14		53
kim crawford	12		45

ELEMENTAL WHITES & ROSES

corra tail feathers by celia welch, viognier blend	18		68
antineri tenuta guado al tasso vermentino	16		58
château d'esclans whispering angel rosé	15	28	55
terlato pinot grigio	13		48
saint m reisling	12		40

CABERNET SAUVIGNON

o'shaughnessey	44		170
cain concept bordeaux blend	35		135
turnbull	25		100
bellacosa by daniel cohn	19		70
justin	16	29	56
juggernaut	12		45

PINOT NOIR

enroute les pommiers by far niente	25		95
frédéric magnien bourgogne	22		80
ken wright	18		72
chalk hill	15		60
böen by joseph wagner	12		50

ALTERNATIVE REDS

orin swift 8 years in the desert, zinfandel blend	25		95
duckhorn merlot	20	40	80
le volte dell'ornellaia	18		70
corazón del sol malbec	15		55
madness and cures sanity, red blend	13		50

JADE COCKTAILS

THE HANZO | 16

bulleit 10 year, five spice simple,
tiki bitters

LAST WORD | 16

plymouth gin, luxardo maraschino,
green chartreuse, lime

LION'S TALE | 16

woodford reserve, st. elizabeth's all
spice dram,
lime juice, simple

ADDED LEVEL | 16

botanist gin, cocchi americano, amaro
nonino quintessential

IN PROGRESS | 16

johnnie walker gold reserve, apple
cinnamon syrup, lemon, whipped
cream

LA MEDICINA | 16

volcan cristaliino, honey, ginger, lemon,
union mezcal

LAGERS

STELLA ARTOIS 8

belgium

HEINEKEN 8

netherlands

ESTRELLA 7

mexico

XX AMBER 8

mexico

COORS LITE 6

golden, co

BUDWEISER 6

st. louis, mo

CLAUSTHALER (N/A) 6

germany

SPECIALTY BEERS

CHIMAY BLUE 12

belgium

ASAHI 8

japan

GUINNESS 8

ireland

CRISPIN HARD CIDER 7

colfax, ca

STONE LARGE FORMAT 16

escondido, ca

LIL' SUMPIN 8

california

DRAFT BEERS

SEASONAL DRAFTS 9

LOCAL BEERS

FOUR PEAKS "KILT LIFTER" 7

tempe, az

SAN TAN HEFEWEIZEN 7

chandler, az

LUMBERYARD IPA 7

flagstaff, az