

elements

BEGINNINGS

GREEN GODDESS | 10

freshly juiced spinach, celery, cucumber, green apple

AZ SUNRISE | 10

orange juice, banana, yogurt, honey, whey protein, nutmeg

BLUEBERRY BREAKFAST PARFAIT ^V | 13

greek yogurt, passion fruit curd, cashew rice krispie treat

STEEL CUT IRISH OATS ^V | 11

golden raisins, toasted walnuts, brown sugar

ELEMENTAL SOUP | 11

composed daily

SEASONAL FRUIT & BERRY

PLATE ^{GF} | 13

chef's selection of seasons best available

***OLD BAY POACHED SHRIMP** ^{GF} | 19

cucumber, lemon, cocktail sauce

SHRIMP & PORK POTSTICKERS | 14

sesame chive butter

TOASTED PINE NUT &

CITRUS HUMMUS ^V | 14

vegetables, cumin spiced naan bread

ENTRÉES

***RANCHERO FRITTATA** ^{GF V} | 17

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

HJ COBB SALAD | 21

bbq shrimp, crisp bacon, tomato, corn, avocado, pumpkin seeds, cheddar cheese, buttermilk basil dressing

***STEAK FRITTES** | 27

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

***BLACK TRUFFLE**

JADE BURGER | 24

charbroiled angus beef, caramelized onion, maple bacon, fried egg, tilamook cheddar, garlic

***KALE & ROMAINE CAESAR** | 16

crispy bacon, caper berries, grilled croutons, parmesan crisps

ROASTED CHICKEN

SANDWICH | 16

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

BREAKFAST QUESADILLA ^V | 16

scrambled eggs, roasted poblano, cheddar jack, salsa roja

ELEMENTAL FAVORITES

LEMON RICOTTA PANCAKES ^V | 17

raspberries, pine nut butter

***GREEN CHILI PORK STEW** | 17

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

VEGAN TOFU & BLACK BEAN SCRAMBLE ^V | 16

sourdough toast, avocado, salsa roja, jalapeno

RED VELVET WAFFLE ^V | 18

white chocolate sauce, coconut raspberry granola

CRÈME BRULÉE FRENCH TOAST ^V | 17

passion fruit curd, macerated strawberries, whipped cream

***FILET STEAK BENEDICT** | 28

english muffin, poached eggs, foie gras hollandaise

SPA BENTO BOX

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 and pickled cucumber salad.

***MISO SALMON** | 26

BBQ TOFU ^V | 18

ROASTED CHICKEN | 21

GRILLED SHRIMP | 24

BRUNCH SIDES

breakfast pork sausage ^{GF} | 6

smoked chicken apple sausage ^{GF} | 6

applewood smoked bacon ^{GF} | 6

breakfast potatoes ^V | 5

morning glory muffin or blueberry muffin ^V | 6

toasted bagel & cream cheese ^V | 5

nine grain, sourdough, rye, gluten free, or english muffin ^V | 5

cottage cheese ^{GF V} | 5

GF | gluten free

V | vegetarian

*upon request our chefs will prepare vegan and/or gluten free dishes. 20% gratuity will be added to parties of six or more.

*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. 5.30.17