

# IN ROOM DINING SERVICE HOURS

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

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**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

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

**CRÈME BRULÉE  
FRENCH TOAST** | 17  
passion fruit curd, macerated  
strawberries, whipped cream

**ELEMENTAL BREAKFAST  
FRIED RICE** | 21  
char su pork, shiitake mushrooms,  
brown rice, sunny side up egg,  
sriracha, jalapeno honey

**LEMON RICOTTA  
PANCAKES** | 17  
raspberries, pine nut butter

**\*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

**\*BREAKFAST QUESADILLA** | 16  
scrambled eggs, roasted  
poblano, cheddar jack, salsa  
roja

**RED VELVET WAFFLE** | 18  
white chocolate sauce,  
coconut raspberry granola

## ORGANIC EGGS

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**\*QUINOA KALE & AVOCADO WRAP** | 17  
fire roasted vegetables,  
scrambled egg whites, feta,  
kale pesto

**\*RANCHERO FRITTATA** | 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

**\*FILET STEAK BENEDICT** | 28  
english muffin, poached eggs,  
foie gras hollandaise

## KIDS

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**pancakes** | 8

**french toast** | 8

**cereal with bananas** | 6

**scrambled eggs** | 7

## ON THE SIDE

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**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

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**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

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### **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

### **TOASTED PINE NUT &**

### **CITRUS HUMMUS** <sup>v</sup> | 14

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** <sup>v</sup> | 18

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

## ENTREES

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### **ELEMENTAL FEATURE**

### **OF THE DAY** | mkt

seasonal, fresh, inspired

### **TEA BRINED**

### **FRIED CHICKEN** | 23

bacon jalapeno sticky rice,  
pickled watermelon salad

### **BASIL BUCATINI** <sup>v</sup> | 24

baby heirloom tomatoes,  
roasted garlic, chili flakes,  
extra virgin olive oil

### **\*STEAK FRITTES** | 27

8 oz grilled hanger steak,  
handcut french fries, béarnaise

## SANDWICHES & BURGERS

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### **\*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

#### **EL CUBANO** | 16

smoked pork shoulder, prosciutto, swiss cheese, pickles, mustard

## SALADS

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#### **KALE & ROMAINE CAESAR** | 16

crispy bacon, caper berries, grilled croutons, parmesan crisp

#### **HJ COBB SALAD** | 21

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

#### **ASIAN CHICKEN SALAD** | 18

spiced peanut chicken, mixed greens, cabbage, crispy wontons, oranges, cucumber

#### **\*AHI TUNA SALAD** <sup>GF</sup> | 24

mixed greens, tomatoes, green beans, chopped egg, crispy onions, green goddess dressing

# AFTERNOON FARE & LATE NIGHT

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

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## **CHARRED EDAMAME** | 9

togarashi, lime, sea salt

## **TORTILLA CHIPS** | 12

fresh salsa & guacamole

## **HOUSEMADE POTATO CHIPS** | 11

caramelized onion dip

## **TOASTED PINE NUT &**

## **CITRUS HUMMUS** <sup>V</sup> | 14

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

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

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

**CHARRED EDAMAME** | 10  
togarashi, lime, sea salt

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

## APPETIZERS

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**ELEMENTAL SOUP** | 14  
composed daily

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

**\*ASIAN OYSTER  
ROCKEFELLER** | 23  
spinach, hijiki, lap cheong

**STEAMED MUSSELS** | 19  
blistered tomatoes, moroccan  
chorizo broth, garlic toast

**SHRIMP & LOBSTER  
DUMPLINGS** | 21  
snow pea leaf, shellfish curry  
broth

**FARMERS MARKET SALAD** <sup>v</sup> | 17  
cucumber, radish, crispy onion,  
shaved carrot, ginger vinaigrette

**RICOTTA CHIVE GNOCCHI** | 19  
english peas, braised lamb  
shoulder, ras el hanout

**HUDSON VALLEY  
FOIE GRAS MOUSSE** | 21  
five spiced rhubarb jam,  
toasted brioche, candied  
walnut streusel

**HEIRLOOM TOMATO  
PANZANELLA** | 21  
buffalo mozzarella, capers, basil,  
red onion, charred bread, evoo

## ENTREES

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**ELEMENTAL FEATURE** | mkt  
seasonal, fresh, inspired

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**\*WILD ISLES SALMON** | 40

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

**FORBIDDEN RICE & VEGGIE BOWL** <sup>v</sup> | 28

crispy tofu, steamed bok choy, heirloom carrots, green beans, coconut red dragon sauce

**MAPLE LEAF FARMS DUCK** | 42

beet risotto, bacon braised cabbage, pistachio chimichurri

**JIDORI CHICKEN** | 35

sweet corn and pancetta mash, bloomsdale spinach, cipollini onion jus

**\*ALASKAN HALIBUT** | 49

spring vegetables, smoked shishito peppers, beech mushrooms, ginger chili ponzu

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

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

**KOREAN BBQ SHORT RIBS** | 46

charred green onion kimchi, bacon fried rice

**\*10 OZ FILET MIGNON** | 58

pomme puree, bloomsdale spinach, black garlic chive butter

\*king crab addition | 20

## SIDES

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**BUTTER WHIPPED POTATOES** | 10

sweet corn, pancetta

**KIMCHI BRUSSELS SPROUTS & BACON** | 14

red dragon broth, bbq chicharrones

**ROCK SHRIMP STICKY RICE** | 14

nori seaweed, hijiki aioli

**SCHEZUAN GREEN BEANS** | 10

toasted cashews, onions, dried chili, soy

## KIDS

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*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*

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## **PASSION FRUIT CHEESECAKE** | 12

toasted macadamia nut crust, vanilla bean meringues, black and white sesame lavash

## **COCONUT BRULEE** | 12

matcha green tea macaron, fresh raspberries, almond crumble

## **PINEAPPLE TARTE TATIN** | 12

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

## **SALTED CARAMEL LAVA CAKE** | 12

dark chocolate sauce, brown butter 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*

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**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

**TOASTED PINE NUT &  
CITRUS HUMMUS** <sup>V</sup> | 14  
vegetables, cumin spiced naan bread

**KOREAN BBQ CHICKEN QUESADILLA** | 16  
sriracha sour cream

# SUNDAY BRUNCH

available 7:00am-2:00pm

## BEGINNINGS

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### 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

### TOASTED PINE NUT &

### CITRUS HUMMUS<sup>V</sup> | 14

vegetables, cumin spiced naan bread

## ENTREES

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### HJ COBB SALAD | 21

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

### \*KALE & ROMAINE

### CAESAR | 16

crispy bacon, caper berries, grilled croutons, parmesan crisps

### \*RANCHERO FRITTATA<sup>GF V</sup> | 17

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

### 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

## 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** <sup>v</sup> | 18  
**ROASTED CHICKEN** | 21   **GRILLED SHRIMP** | 24

## ELEMENTAL FAVORITES

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### **RED VELVET WAFFLE** <sup>v</sup> | 18

white chocolate sauce,  
coconut raspberry granola

### **VEGAN TOFU & BLACK BEAN SCRAMBLE** | 16

sourdough toast, avocado,  
salsa roja, jalapeno

### **CRÈME BRULEE**

**FRENCH TOAST** <sup>v</sup> | 17  
passion fruit curd, macerated  
strawberries, whipped cream

### **LEMON RICOTTA**

**PANCAKES** <sup>v</sup> | 17  
raspberries, pine nut butter

### **\*GREEN CHILI**

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

### **\*FILET STEAK BENEDICT** | 28

english muffin, poached eggs,  
foie gras hollandaise

### **BREAKFAST QUESADILLA** <sup>v</sup> | 16

scrambled eggs, roasted poblano,  
cheddar jack, salsa roja

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## BEVERAGES

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**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

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## ON THE SIDE

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**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** 5  
**cottage cheese** 5

# WINE

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## 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 tattinger	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
antinori 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

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### **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

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**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

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**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

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**SEASONAL DRAFTS** 9

## LOCAL BEERS

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**FOUR PEAKS "KILT LIFTER"** 7

tempe, az

**SAN TAN HEFEWEIZEN** 7

chandler, az

**LUMBERYARD IPA** 7

flagstaff, az