

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

OLD FASHIONED IRISH

OATS | 11

strawberries, toasted almonds, brown sugar

AZ SUNRISE | 10

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

FRESH FRUIT & BERRIES | 13

chef's selection of seasons best available

SPECIALTIES

VEGAN TOFU & BLACK BEAN

SCRAMBLE | 16

sourdough toast, avocado, salsa roja, jalapeno

BRIOCHE

FRENCH TOAST | 17

passion fruit curd, macerated strawberries, whipped cream

ELEMENTAL BREAKFAST

FRIED RICE | 21

char siu 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

BELGIAN BANANA WAFFLE

(CHURRO STYLE) | 16

nutella, cinnamon sugar

***ROASTED MAITAKE**

MUSHROOM OMELET | 19

buttered leeks, boursin cheese, chives

ORGANIC EGGS

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

***EGG WHITE FRITTATA** | 17
heirloom squash, asparagus,
fresh herbs, manchego cheese,
arugula pesto

***ELEMENTAL BREAKFAST** | 18
two eggs any style, breakfast
potatoes, bacon & sausage,
choice of toast

***COUNTRY BENEDICT** | 18
buttermilk biscuits, house made
sausage, mustard greens, citrus
hollandaise

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 | 10

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 ^v | 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** ^v | 18

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

ENTREES

ELEMENTAL FEATURE

OF THE DAY | mkt

seasonal, fresh, inspired

CHICKEN MILANESE | 25

baby heirloom tomatoes, arugula, red onion parmesan, balsamic vinegar, olive oil

CAVATELLI & DUCK CONFIT | 22

peas, pea tendrils, pearl onions, roasted garlic, parmesan

***KOREAN BEEF &**

VEGGIE BOWL | 27

cucumbers, crispy garlic, skillet roasted vegetables, sesame hoisin drizzle

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

SHRIMP PO' BOY | 21

shredded lettuce, heirloom tomatoes, pickles, cajun remoulade

EL CUBANO | 16

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

***AHI TUNA WRAP | 19**

avocado sticky rice, pickled daikon, jalapeno, local greens, ginger hijiki sauce

SALADS

KALE & ROMAINE CAESAR | 16

crispy bacon, caper berries, grilled croutons, parmesan crisp

HJ COBB SALAD | 21

roasted chicken, crisp bacon, tomato, corn, avocado, pumpkin seeds, cheddar cheese, buttermilk basil dressing

FARMER'S MARKET SALAD | 18

giardiniera vegetables, soppressata, kalamata olives, manchego cheese, red wine vinaigrette

AFTERNOON FARE & LATE NIGHT

available 2:00pm – 5:30pm daily

10:00pm – 11:00pm monday through thursday

10:00pm – midnight friday through saturday

CHARRED EDAMAME | 10

togarashi, lime, sea salt

TORTILLA CHIPS | 12

fresh salsa & guacamole

HOUSEMADE POTATO CHIPS | 11

caramelized onion dip

TOASTED PINE NUT &

CITRUS HUMMUS ^v | 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

EL CUBANO | 16

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

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 | 10
togarashi, lime, sea salt

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

APPETIZERS

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
green curry coconut broth,
charred mango & pineapple

**SHRIMP & LOBSTER
DUMPLINGS** | 21
snow pea leaf, ginger,
lobster cream

FARMERS MARKET SALAD ^v | 17
cucumber, radish, crispy onion,
shaved carrot, ginger vinaigrette

KUNG PAO PORK BELLY | 17
crispy cauliflower, fresno pepper,
toasted cashew, celery,
tamarind glaze

**HUDSON VALLEY
FOIE GRAS** | 27
banana tarte tatin, chipotle chocolate
sauce, hazelnut milk crumb

**WATERMELON & HEIRLOOM
TOMATO SALAD** | 17
fennel, ricotta salata, pickled
watermelon rind, sherry vinaigrette

ENTREES

ELEMENTAL FEATURE | mkt

seasonal, fresh, inspired

***WILD ISLES SALMON** | 40
sōmen noodles, bok choy,
shiitake mushrooms,
ginger, coriander, miso

**FORBIDDEN RICE &
VEGGIE BOWL** ^v | 28
crispy tofu, steamed bok choy,
heirloom carrots, green beans,
coconut red dragon sauce

**SWEET PEA & RICOTTA
RAVIOLI** | 31
sugar snap peas, heirloom
carrots, pearl onions, black truffle

JIDORI CHICKEN | 35
summer succotash, sweet corn,
gigante beans, blistered shishitos,
smoked pancetta chicken jus

***ALASKAN HALIBUT** | 49
roasted squash, cipollini onions
smoked tomato jam, green
harissa butter

***DOUBLE BONE KUROBUTA
PORK CHOP** | 44
charred broccolini, purple
yams, pickled peaches, five
spice honey hoisin glaze

KOREAN BBQ SHORT RIBS | 46
kimchi brussels sprouts, coconut
forbidden rice

***10 OZ FILET MIGNON** | 58
pomme puree, bloomsdale
spinach, black garlic chive
butter
*king crab addition | 20

SIDES

HOUSE VIETNAMESE PICKLES | 10
nuoc cham, toasted peanuts, basil

ROASTED SUMMER SQUASH | 10
smoked tomato jam

ROCK SHRIMP STICKY RICE | 15
nori seaweed, hijiki aioli

STEAMED JUMBO ASPARAGUS | 12
yuzu hollandaise

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

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 11:00pm – 6:30am monday through thursday
and 12:00am – 6:30am friday through sunday*

TORTILLA CHIPS | 12

fresh salsa, guacamole

HOUSE MADE POTATO CHIPS | 11

caramelized onion dip

***OLD BAY SPICED POACHED SHRIMP | 19**

lemon, cucumber, cocktail sauce

GRILLED CHICKEN BLT | 16

lettuce, tomato, bacon, house dressing

ARTISAN CHEESE PLATE | 16

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

KALE & ROMAINE CAESAR | 16

bacon, caper berries, grilled croutons, parmesan crisp

SUNDAY BRUNCH

available 7:00am-2:00pm

BEGINNINGS

SEASONAL FRUIT &

BERRY PLATE | 13

chef's selection of season's best available

OLD FASHIONED

IRISH OATS | 11

strawberries, toasted almonds, brown sugar

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^V | 14

vegetables, cumin spiced naan bread

ENTREES

HJ COBB SALAD | 21

roasted chicken, crisp bacon, tomato, corn, avocado, pumpkin seeds, cheddar cheese, buttermilk basil dressing

*KALE & ROMAINE

CAESAR | 16

crispy bacon, caper berries, grilled croutons, parmesan crisps

*EGG WHITE FRITTATA^{GF V} | 17

heirloom squash, asparagus, fresh herbs, manchego cheese, arugula pesto

*AHI TUNA WRAP | 19

avocado sticky rice, pickled daikon, jalapeno, local greens, ginger hijiki sauce

KOREAN BEEF & VEGGIE RICE

BOWL | 27

cucumbers, crispy garlic, skillet roasted vegetables, sesame hoisin drizzle

*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

BELGIAN BANANA WAFFLE

(CHURRO STYLE) ^v | 18

nutella, cinnamon sugar

VEGAN TOFU &

BLACK BEAN SCRAMBLE | 16

sourdough toast, avocado,
salsa roja, jalapeno

BRIOCHE

FRENCH TOAST ^v | 17

passion fruit curd, macerated
strawberries, whipped cream

LEMON RICOTTA

PANCAKES ^v | 17

raspberries, pine nut butter

*GREEN CHILI

PORK STEW | 17

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

***COUNTRY BENEDICT** | 18

butter milk biscuits, house made
sausage, mustard greens, citrus
hollandaise

BREAKFAST QUESADILLA ^v | 16

scrambled eggs, roasted poblano,
cheddar jack, salsa roja

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>
veuve cliquot yellow label brut	25	78	115
domaine carneros brut by tattering	14		65
veuve du vernay rosé, 187 ml	12		
ruffino prosecco	10	20	38

CHARDONNAY

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		60
capture tradition	14		53
kim crawford	12		45

ELEMENTAL WHITES & ROSES

antinori tenuta guado al tasso vermentino	16		62
château d'esclans whispering angel rosé	15	28	55
terlato pinot grigio	14		52
saint m reisling	12		40

CABERNET SAUVIGNON

turnbull	25		100
quilt	19		70
justin	17	35	65
juggernaut	12		45

PINOT NOIR

frédéric magnien bourgogne	22		85
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	55	80
corazón del sol malbec	15		55
madness and cures sanity red blend	13		50

JADE COCKTAILS

OLD FASHION | 14

woodford reserve bourbon, simple,
angostura bitters, orange and
lemon zest

GRAPEFRUIT BASIL | 15

ketel one citron, grapefruit,
lemon, basil, simple

PALOMA | 13

milagro silver tequila, lime,
squirt

FIREY MANDARIN | 15

titos, cranberry, lemon, simple,
serrano pepper, orange zest

TRADITIONAL MAI TAI | 15

rhum J.M., appleton signature,
pierre ferrand orange curacao,
orgeat, lime, depaz cane syrup

NEGRONI | 14

bombay dry, sweet vermouth,
compari, orange zest

LAGERS

STELLA ARTOIS belgium	8
HEINEKEN netherlands	8
ESTRELLA mexico	7
XX AMBER mexico	8
COORS LITE golden, co	6
BUDWEISER st. louis, mo	6
CLAUSTHALER (N/A) germany	6

SPECIALTY BEERS

CHIMAY BLUE belgium	12
ASAHI japan	8
GUINNESS ireland	8
CRISPIN HARD CIDER colfax, ca	7
STONE LARGE FORMAT escondido, ca	16
LIL' SUMPIN california	8

DRAFT BEERS

SEASONAL DRAFTS	9
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LOCAL BEERS

FOUR PEAKS "KILT LIFTER" tempe, az	7
SAN TAN HEFEWEIZEN chandler, az	7
LUMBERYARD IPA flagstaff, az	7