

# elements

## BRUNCH BEGINNINGS

OLD FASHIONED IRISH OATS <sup>V</sup> • 11  
five spiced golden raisins, brown sugar, toasted walnuts

BLUEBERRY AÇAÍ BREAKFAST BOWL <sup>GF V</sup> • 12  
banana, fresh berries, toasted coconut granola

OLD BAY POACHED SHRIMP <sup>GF</sup> • 19  
cucumber, lemon, cocktail sauce

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

PREMIER STURIA CAVIAR\* 1 oz. • mkt  
potato pancakes, dill crème fraiche

ASIAN OYSTER ROCKEFELLER • 23  
spinach, hijiki, lap cheong

GRIDDLED MORNING GLORY OR  
BLUEBERRY MUFFIN <sup>V</sup> • 6

SMOKED SALMON & BAGEL\* • 19  
capers, red onion, tomato, cucumber, cream cheese

## BEVERAGES

FRESH JUICE • 7  
orange, grapefruit, or carrot

GREEN GODDESS • 10  
spinach, celery, cucumber, green apple

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

BLOODY MARY • 14  
house bloody mix, tomato juice, vodka

HOUSE MIMOSA • 12  
bubbles, cointreau, fresh orange juice

BELLINI • 12  
bubbles, creme de peche, peach puree

HOUSE MULE • 14  
tito's vodka, Q spectacular ginger beer, lime

## ELEMENTAL FAVORITES

ELEMENTAL BREAKFAST\* • 18  
two eggs any style, breakfast potatoes, choice of bacon or  
sausage and toast

EGGS BENEDICT\* • 19  
english muffin, canadian bacon, poached eggs,  
citrus hollandaise, breakfast potatoes

AVOCADO TOAST\* • 17  
grilled artisan bread, poached eggs, baby heirloom  
tomatoes, arugula, red onion, parmesan reggiano,  
balsamic syrup

EGG WHITE FRITTATA RANCHERO <sup>GF</sup> • 17  
sweet peppers, heirloom tomatoes, pepper jack, avocado

BRIOCHE FRENCH TOAST <sup>V</sup> • 15  
macerated strawberries, vanilla whipped cream

LEMON RICOTTA PANCAKES <sup>V</sup> • 17  
fresh raspberries, honey pine nut butter

JADED QUESADILLA • 16  
ground chorizo, scrambled eggs, crispy potatoes, roasted  
poblano, cheddar jack, salsa roja

GREEN CHILI PORK STEW • 16  
avocado, shredded jack cheese, cilantro,  
crispy tortillas

EL CUBANO • 16  
smoked pork shoulder, prosciutto, swiss cheese,  
pickles, mustard

\*BLACK TRUFFLE JADE BURGER • 24  
charbroiled angus beef, caramelized onion,  
maple bacon, fried egg, tillamook cheddar,  
american cheese, garlic mayo, pretzel bun

HJ CHICKEN COBB SALAD <sup>GF</sup> • 21  
crispy bacon, tomato, corn, avocado, pumpkin  
seeds, cheddar cheese, buttermilk basil dressing

GRILLED SALMON CAESAR • 24  
fresh romaine & kale, caper berries, grilled  
croutons, parmesan crisps, citrus black pepper  
vinaigrette

BBQ SHRIMP BENTO BOX\* • 26  
brown rice, steamed vegetables, pickled cucumber  
salad

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 illness especially if you have certain medical condition. 5.13.19