

IN ROOM DINING SERVICE HOURS

breakfast	7:00am – 10:30am
lunch	11:00am – 5:00pm
dinner	5:00pm – 10:00pm
dessert	11:00am – 10:00pm
“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 on your guest room phone,
or (480)607-4677 from your cell phone
for in room dining orders and service***

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 illness especially if you have certain medical conditions.*

BREAKFAST

AVAILABLE 7:00AM - 10:30AM

FRESH START

ELEMENTS HOUSE MADE GRANOLA ^{GF V} • 9

macadamia nuts, sesame seeds, pistachios sliced almonds, cherries, toasted coconut choice of milk or greek yogurt

OLD FASHIONED IRISH OATS ^{GF V} • 9

five-spiced golden raisins, brown sugar toasted walnuts

SMOKED SALMON & BAGEL* • 19

capers, red onion, tomato, cucumber cream cheese

BLUEBERRY AÇAÍ BREAKFAST BOWL ^{GF V} • 14

banana, fresh berries, toasted coconut granola

ORGANIC EGGS

ELEMENTAL BREAKFAST* ^{GF} • 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

OMELET RANCHERO* ^V • 17

sweet peppers, heirloom tomatoes pepper jack, avocado

SPECIALTIES

AVOCADO TOAST* • 17

grilled artisan bread, fried eggs baby heirloom tomatoes, arugula red onion, parmesan reggiano, balsamic syrup

BUTTERMILK PANCAKES ^V • 16

honey pine nut butter, maple syrup

SIDES

BREAKFAST PORK SAUSAGE ^{GF} • 6

APPLEWOOD SMOKED BACON ^{GF} • 6

BREAKFAST POTATOES ^V • 5

MUFFIN ^V • 5

morning glory or blueberry

TOASTED BAGEL & CREAM CHEESE ^V • 5

SIDE OF TOAST ^V • 5

nine grain, sourdough, rye, gluten free or english muffin

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

JADED BLOODY MARY • 14

house bloody mary mix, tomato juice, vodka

HOUSE MIMOSA • 12

bubbles, cointreau, fresh orange juice

BELLINI • 12

bubbles, creme de peche, peach purée

MOSCOW MULE • 14

tito's vodka, a spectacular ginger beer, lime

COFFEE & TEA

TEA FORTÉ • 6

earl grey, english breakfast, decaf breakfast orchid vanilla, oasis green, blueberry merlot lemon sorbetti, chamomile citron citrus mint, moroccan mint

ROASTERY OF CAVE CREEK COFFEE

regular or decaf
small pot • 10 | large pot • 14

ESPRESSO • 7

CAPPUCCINO • 7

LATTE • 7

NITRO COLD BREW • 7

HOUSE MADE HOT CHOCOLATE • 6

whipped cream

GF • gluten free V • vegetarian

LUNCH

AVAILABLE 11:00AM - 5:00PM

STARTERS

CHARRED EDAMAME ^{GF V} • 10 | togarashi, lime, sea salt

SHISHITO PEPPERS ^V • 14 | soy caramel, crispy garlic, sea salt

HOUSE MADE POTATO CHIPS ^V • 11 | caramelized onion dip

OLD BAY POACHED SHRIMP ^{GF} • 16 | cucumber, lemon, cocktail sauce

TORTILLA CHIPS ^V • 12 | fire roasted salsa, guacamole

ENTRÉES & SPECIALTIES

MAYTAG WEDGE SALAD • 17

maytag blue cheese, baby heirloom tomatoes, crispy onions
bacon, white balsamic vinaigrette

KALE & ROMAINE CAESAR • 16

crispy bacon, caper berries, grilled croutons, parmesan crisps

FARMER'S MARKET SALAD ^{GF V} • 16

summer vegetables, japanese cucumbers, soy-sesame vinaigrette

BBQ CHICKEN QUESADILLA • 16

kimchi crema

JADE BURGER* • 17

charbroiled angus beef, fillamook cheddar, american cheese, truffle mayo
shredded lettuce, tomato, red onion, pickle, house made bun

PAN-FRIED CHICKEN PICCATA • 22

crispy chicken thigh, savoy spinach, heirloom squash, lemon-caper sauce

MISO SALMON BENTO BOX* • 26

brown rice, steamed vegetables, pickled cucumber salad

GF • gluten free V • vegetarian

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DINNER

AVAILABLE 5:00PM - 10:00PM

SMALL PLATES & STARTERS

CHARRED EDAMAME ^{GF V} • 10

togarashi, lime, sea salt

SHISHITO PEPPERS ^V • 14

soy caramel, crispy garlic, sea salt

ELEMENTAL SOUP • 14

seasonal, fresh, inspired

FARMER'S MARKET SALAD ^{GF V} • 16

summer vegetables, japanese cucumber, soy-sesame vinaigrette

MAYTAG WEDGE SALAD • 17

maytag blue cheese, bacon, baby heirloom tomatoes, crispy onions, white balsamic vinaigrette

WILD MUSHROOM & GRUYERE TART • 16

charred fennel & arugula salad, roasted red pepper relish

ROCK SHRIMP STICKY RICE • 22

nori seaweed, hijiki aioli

FIERY CALAMARI • 17

fried herbs, cherry peppers, miso scallion vinaigrette

ASIAN OYSTERS ROCKEFELLER* • 23

chinese sausage, spinach, hijiki

ENTRÉES

TOFU VEGETABLE STEAM POT ^{GF V} • 28

crispy tofu, forbidden rice, green beans, napa cabbage, beech mushrooms
thai basil, fiery coconut broth

FAROE ISLAND SALMON* • 40

sōmen noodles, snow peas, heirloom carrots, gai lan, ginger, coriander

10oz BEEF FILET* • 58

asparagus, bone marrow mash, bacon jam, truffle vinaigrette

TWO WASH RANCH CHICKEN BREAST ^{GF} • 38

yukon gold potatoes, savoy spinach, candied pancetta, cipollini onions, pan jus

LOBSTER BUCATINI • 54

sweet peas, pancetta bacon, red onion, basil carbonara

SIDES

HOUSE PICKLES ^{GF V} • 6

toasted peanuts, basil

GRILLED ASPARAGUS ^V • 10

evoo, smoked sea salt

HAND CUT FRENCH FRIES ^V • 10

truffle garlic aioli

BUTTER-WHIPPED YUKON GOLD • 10
MASHED POTATOES ^V

GF • gluten free

V • vegetarian

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KIDS MENU

BREAKFAST AVAILABLE 7:00AM - 11:00AM

fruit bowl • 7

seasonal fruit | yogurt

toasted bagel • 6

cream cheese

cereal • 5

cheerio's, rice krispies, corn flakes, raisin bran
your choice of milk, bananas

pancakes • 8

maple syrup

french toast • 8

maple syrup, powdered sugar

scrambled eggs • 6

cheddar cheese, fresh fruit

LUNCH & DINNER AVAILABLE 11:00AM - 10:00PM

junior cheeseburger* • 12

angus beef patty, american cheese, house fries, dill pickle

chicken fingers • 10

house fries, bbq sauce, ranch

grilled cheese sandwich • 10

american cheese, white bread, potato chips

mac 'n' cheese • 12

"chef beau's way" or kraft original

children's bento box* • 24

choice of salmon, beef or chicken breast
white rice, steamed vegetables, fruit

DESSERTS

AVAILABLE 11:00AM - 10:00PM

FROM THE ELEMENTS BAKESHOP

STRAWBERRY SHORTCAKE PAVLOVA • 12

crisp meringue, lemongrass chantilly
sugared pistachios

DARK CHOCOLATE SEMIFREDDO • 12

biscoff cookie crumb, dulce de leche
blackberry gelée

GOAT CHEESE CHEESECAKE • 12

raspberry curd, cornflake crunch
rhubarb & elderflower sorbet

PB BOMBE • 12

chocolate, peanut butter, macadamia nuts
cracker jack popcorn

WHITE CHOCOLATE CRÈME BRÛLÉE ^{GF} • 12

dragon fruit salsa, macadamia nut crunch
coconut sorbet

DUO OF SORBET OR GELATO ^{GF} • 10

seasonal, fresh, inspired

ELEMENTAL HOT CHOCOLATE ^{GF} • 6

whipped cream

ARTISAN CHEESE PLATE • 16

assortment of hand crafted cheeses
crackers, nuts, dried fruit

TEA FORTÉ • 6

MOROCCAN MINT

OASIS

BERRY MERLOT

CHAMOMILE CITRON

CITRUS MINT

EARL GREY

ENGLISH BREAKFAST

DECAF BREAKFAST

ORCHID VANILLA

LEMON SORBETTI

ROC2 COFFEE

BREWED COFFEE

small pot • 10 | large pot • 14

ESPRESSO • 7

LATTE • 7

CAPPUCCINO • 7

NITRO COLD BREW • 7

WINE + BEER + SPIRITS

AVAILABLE 11:00AM - 10:00PM

WINE

CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
veuve clicquot yellow label brut	25	120
domaine carneros cuvée de la pompadour brut rosé	21	100
j vineyards cuvée	17	80
chandon rosé	14	65
ruffino prosecco	10	40

CHARDONNAY

grgich hills estate	20	75
albert bichot domaine long-depaquit chablis	18	70
sonoma cutrer	15	55
martin ray	12	45

SAUVIGNON BLANC

domaine de la villaudière sancerre	18	60
frog's leap	15	65
whitehaven	12	45

ELEMENTAL WHITES & ROSÉS

château d'esclans whispering angel rosé	15	55
terlato pinot grigio	14	55
steinbock riesling	12	45

CABERNET SAUVIGNON

turnbull	25	100
goldschmidt the counselor	20	80
75 by tuck beckstoffer	17	65
bonanza	13	50

PINOT NOIR

girardin santenay premier cru	25	95
belle glos dairyman	22	85
ken wright cellars	18	75
elouan by joseph wagner	13	50

ALTERNATIVE REDS & BLENDS

mollydooker the scooter merlot	20	80
brancaia tre sangiovese blend	15	60
mount peak petite sirah blend	12	45
orin swift d66 grenache	12	45

BEER

LOCAL BEERS

four peaks "kilt lifter," tempe, az	7
san tan hefeweizen, chandler, az	7
lumber yard ipa, flagstaff, az	7

SPECIALTY

chimay blue, belgium	12
asahi, japan	8
guinness, ireland	8
crispin hard cider, colfax, ca	7
lil' sumpin, petaluma, ca	8

LAGERS

coors light, golden, co	6
budweiser, st. louis, mo	6
estrella, mexico	7
micelob ultra, st. louis, mo	6
clauthaler (n/a), germany	6
stella artois, belgium	8
xx amber, mexico	8
heineken, netherlands	8

ON DRAFT

seasonal craft & local selection	9
ask your order-taker about our current handles	

JADE COCKTAILS

OLD FASHIONED • 14

evan williams, simple
angostura bitters, orange, lemon

GRAPEFRUIT BASIL • 15

ketel one citron, grapefruit, basil
lemon, simple

MARGARITA • 14

milagro silver, cointreau
lime, agave

FIERY MANDARIN • 14

tito's, cranberry, lemon, simple
serrano pepper, orange zest

BANANAS IN PAJAMAS • 19

pineapple-infused woodford reserve
hamilton 151, giffard banana, lime
banana purée, angostura

NEGRONI • 14

bombay dry, sweet vermouth
campari, orange peel

TRADITIONAL MAI TAI • 14

rhum j.m., appleton signature
pierre ferrand orange curacao
orgeat, lime, depaz cane syrup