

# elements

## SMALL PLATES & STARTERS

### CHARRED EDAMAME <sup>GF V</sup> • 10

togarashi, lime, sea salt

### SHISHITO PEPPERS <sup>V</sup> • 14

soy caramel, crispy garlic, sea salt

### AHI TUNA TARTARE\* • 26

avocado, sesame crisp, soy vinaigrette

### WILD MUSHROOM & GRUYERE TART • 16

charred fennel & arugula salad  
roasted red pepper relish

### CARROT MILLET POTSTICKERS • 13

cilantro, yuzu butter

### FIERY CALAMARI • 17

fried herbs, cherry peppers  
miso scallion vinaigrette

### ROCK SHRIMP STICKY RICE <sup>GF</sup> • 22

nori seaweed, hijiki aioli, sesame seeds

### ASIAN OYSTERS ROCKEFELLER\* • 23

chinese sausage, spinach, hijiki

## SOUP & SALADS

### ELEMENTAL SOUP • 14

seasonal, fresh, inspired

### FARMER'S MARKET SALAD <sup>GF V</sup> • 16

summer vegetables, japanese cucumber  
soy-sesame vinaigrette

### MAYTAG WEDGE SALAD • 17

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

## ENTRÉES

### ELEMENTAL FEATURE

seasonal, fresh, inspired

### FAROE ISLAND SALMON\* • 40

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

### MISO GLAZED CHILEAN SEA BASS\* • 56

napa cabbage, chinese long beans, ninja radish, coconut lobster broth

### TOFU VEGETABLE STEAM POT <sup>GF V</sup> • 28

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

### TWO WASH RANCH CHICKEN BREAST <sup>GF</sup> • 38

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

### DUROC PORK CHOP\* • 38

charred brussels sprouts, green beans, pork belly, butternut squash

### 10oz BEEF FILET\* • 58

asparagus, bone marrow mash, bacon jam, truffle vinaigrette

## SIDES

### HOUSE PICKLES <sup>GF V</sup> • 6

toasted peanuts, basil

### GRILLED ASPARAGUS <sup>V</sup> • 10

evoo, smoked sea salt

### HAND CUT FRENCH FRIES <sup>V</sup> • 10

truffle garlic aioli

### BUTTER-WHIPED YUKON GOLD • 10 MASHED POTATOES <sup>V</sup>

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 conditions.

## JADE COCKTAILS

### BANANAS IN PAJAMAS • 19

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

### SIDECAR • 14

remy martin 1738 cognac, grand marnier  
lemon, cointreau

### WHITE NEGRONI • 15

hayman's gin, suze bitter, cocchi americano

### GOLD X • 17

patron silver tequila, velvet falernum  
yellow chartreuse, passion fruit, coconut, lime

### BIJOU • 16

tanqueray 10, sweet vermouth  
green chartreuse, orange bitters, lemon zest

### SLIGHT ADJUSTMENT • 16

wheatley vodka, raspberry cordial, lemon

## WINE BY THE GLASS

### CHAMPAGNE & SPARKLING

<b>veuve clicquot yellow label</b> <i>reims, fr</i>	25
<b>shramsberg mirabelle rosé</b> <i>carneros, ca</i>	20
<b>roederer estate brut</b> <i>anderson valley, ca</i>	17
<b>chandon rosé</b> <i>napa valley, ca</i>	14
<b>ruffino prosecco</b> <i>veneto, italy</i>	10

### CHARDONNAY

<b>dumol wester reach</b> <i>russian river, ca</i>	30
<b>flowers</b> <i>sonoma coast, ca</i>	25
<b>domaine vocoret</b> <i>chablis, fr</i>	20
<b>frog's leap shale &amp; stone</b> <i>napa valley, ca</i>	18
<b>sonoma cutrer</b> <i>russian river, ca</i>	15
<b>sea sun</b> <i>central coast, ca</i>	12

### SAUVIGNON BLANC

<b>domaine de la villaudière sancerre</b> <i>loire, fr</i>	17
<b>groth</b> <i>napa valley, ca</i>	15
<b>whitehaven</b> <i>marlborough, nz</i>	12

### ELEMENTAL WHITES & ROSÉS

<b>domäne wachau grüner veltliner</b> <i>federspiel wachau valley, austria</i>	14
<b>banfi san angelo pinot grigio</b> <i>friuli, it</i>	14
<b>steinbock riesling</b> <i>pfalz, germany</i>	12
<b>bieler père et fils sabine rosé</b> <i>provence, fr</i>	12

### PINOT NOIR

<b>occidental</b> <i>sonoma coast, ca</i>	30
<b>zd</b> <i>carneros, ca</i>	25
<b>fel</b> <i>anderson valley, ca</i>	20
<b>four graces</b> <i>willamette valley, or</i>	16
<b>lola</b> <i>russian river, ca</i>	12

### CABERNET SAUVIGNON

<b>heitz cellars</b> <i>napa valley, ca</i>	35
<b>bella union by far niente</b> <i>napa valley, ca</i>	30
<b>duckhorn</b> <i>napa valley, ca</i>	25
<b>antinori tenuta guado al tasso</b> <i>il bruciato bolgheri, it</i>	20
<b>marietta cellars armé</b> <i>sonoma, ca</i>	17
<b>robert hall</b> <i>paso robles, ca</i>	13

### ALTERNATIVE REDS & BLENDS

<b>orin swift 8 years in the desert</b> <i>zinfandel blend st helena, ca</i>	25
<b>emmolo merlot</b> <i>napa valley, ca</i>	20
<b>rocca di frassinello, super tuscan</b> <i>tuscany, it</i>	18
<b>famille perrin vinsobres les cornuds</b> <i>syrah grenache blend rhône valley, fr</i>	16

## DRAFT BEERS

<b>seasonal craft &amp; local selection</b>	9
ask your server about our current handles	

## SPECIALTY

<b>chimay blue</b> , belgium	12
<b>asahi</b> , japan	8
<b>guinness</b> , ireland	8
<b>crispin hard cider</b> , colfax, ca	7
<b>rad ipa</b> , tempe, az	8

## LOCAL BEERS

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

## LAGERS

<b>coors light</b> , golden, co	6
<b>budweiser</b> , st. louis, mo	6
<b>estrella</b> , mexico	7
<b>michelob ultra</b> , st. louis, mo	6
<b>clausthaler (n/a)</b> , germany	6
<b>stella artois</b> , belgium	8
<b>heineken</b> , netherlands	8