

elements

HAPPY HOUR (4:00p - c1)

JADE BURGER • 9

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

ARKANSAS BLACK • 9

vodka, apple, ginger, honey, spice

CARRIBEAN SPRITZ • 9

dubonnet, prosecco, citrus
all spice dram

RAOUL DUKE • 9

bourbon, cherry, lemon, galliano l'autentico

FIRE & SMOKE • 9

mezcal, blood orange, lime cordial
chile de arbol

BEGINNINGS

ELEMENTAL SOUP • 14

seasonal, fresh, inspired

ESCARGOT POT PIE • 26

burgundy snails, fennel, roasted garlic
spinach, mushrooms, soy caramel

CHARRED SPANISH OCTOPUS ^{GF} • 23

chorizo, cheddar grits, blistered tomatoes
moroccan shellfish broth

OYSTERS ROCKEFELLER* • 24

chinese sausage, spinach, hijiki

FIERY CALAMARI • 17

fried herbs, cherry peppers, miso scallion vinaigrette

WINTER SQUASH SALAD ^{GF V} • 17

asian pears, citrus, watercress, radicchio
pepita dukkah, green goddess quark

BURRATA & BEETS • 18

nobel toast, pickled shallot, arugula
blood orange, pistachio-mint chimichurri

TOFU NOODLE "PAD THAI" ^V • 18/29

snap peas, tamarind, toasted peanut, thai basil

CHARRED EDAMAME ^{GF V} • 10

togarashi, lime, sea salt

FIRE-ROASTED JAPANESE EGGPLANT ^V • 14

maple, miso, sesame, coriander
pickled fresno chiles

AHI TUNA CRUDO* • 26

hibiscus & pomegranate aguachile
shiso, radish, shishito, avocado crema

SHISHITO PEPPERS ^V • 14

soy caramel, crispy garlic, sea salt

CHILLED ISLAND CREEK OYSTERS* ^{GF} • 24

mignonette, horseradish cocktail, lemon

ROCK SHRIMP STICKY RICE ^{GF} • 24

nori seaweed, hijiki aioli, sesame seeds

HONEYCRISP APPLE & PICKLED ^{GF V} • 16

DAIKON RADISH SALAD

frisée, little gem lettuce, marcona almonds
tart cherries, aged sherry vinaigrette
manchego cheese

ENTREES

ELEMENTAL FEATURE • mkt

seasonal, fresh, inspired

MISO GLAZED SALMON* • 40

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

CHILEAN SEA BASS* • 56

soba noodles, eggplant, long beans, kobocha-lime curry

10oz BEEF FILET* ^{GF} • 58

asparagus, bone marrow mash
bacon jam, truffle vinaigrette

VOLCANO LAMB SHANK ^{GF} • 54

ras al hanout, coffee-roasted carrots
parsnip purée, lamb jus

SIDE DISHES

HAND CUT FRIES ^V • 10

sea salt, malt vinegar aioli

ROASTED HEIRLOOM CARROTS ^{GF V} • 10

coffee bean butter, vanilla tahini

BUTTERNUT SQUASH RAVIOLI ^V • 33

black truffle, charred shishito peppers
chanterelle mushrooms
roasted poblano & sweet corn nage

TWO WASH FARMS ROASTED CHICKEN ^{GF} • 38

yukon gold potatoes, savoy spinach
crispy pancetta, pearl onions, natural pan jus

MAPLE LEAF FARMS DUCK BREAST* ^{GF} • 46

candied beets, mustard braised cabbage
toasted hazelnut, black pepper caramel

DOUBLE BONE DUROC PORK CHOP* ^{GF} • 46

purple yams, charred broccolini, pickled peppers
coriander honey glaze

BRUSSELS SPROUTS • 12

crispy pork belly, kimchi sauce

BRAISED BOK CHOY & SHIITAKE MUSHROOMS ^V • 10

sake, ginger, mushroom ponzu

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

THE MONTEZUMA WELL • 17

vodka, yuzu, pineapple, luxardo

THE ONE ARMED BANDIT • 17

tequila, lime, cinnamon, pineapple

BIXTON SOUR • 17

gin, peychaud bitters, lemon
orgeat, egg white

COMPANION • 17

genever, lime, cola syrup

KINGBIRD • 17

bourbon, maple, house made bitters

THE SECOND WONDER • 17

rhum agricole, lime, pistachio syrup
fresh passionfruit

LOST BOYS • 17

whiskey, lemon, honey ginger arbol, kumquats

LITTLE LEAF • 17

mezcal tequila, lime, green harissa syrup
cucumber juice

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

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

CHARDONNAY

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

SAUVIGNON BLANC

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

ELEMENTAL WHITES & ROSÉS

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

PINOT NOIR

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

CABERNET SAUVIGNON

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

ALTERNATIVE REDS & BLENDS

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

DRAFT BEERS

seasonal craft & local selection 9
ask your server about our current handles

SPECIALTY

| | |
|------------------------------|----|
| chimay blue , belgium | 12 |
| guinness , ireland | 8 |
| rad ipa , tempe, az | 8 |
| asahi , japan | 8 |

LOCAL BEERS

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

LAGERS

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