

# elements

## BEGINNINGS

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

togarashi, lime, sea salt

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

soy caramel, crispy garlic, sea salt

**WAGYU BEEF & GINGER DUMPLINGS** • 18

toasted peanut, scallions, chili ponzu

**PAN ROASTED MUSSELS** • 19

tomato confit, parsley, roasted garlic chorizo broth  
charred bread

**CHILLED ISLAND CREEK OYSTERS\*** <sup>GF</sup> • 24

mignonette, horseradish cocktail, lemon

**FIERY CALAMARI** • 17

fried herbs, cherry peppers, miso scallion vinaigrette

**AHI TUNA CRUDO\*** • 26

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

**OYSTERS ROCKEFELLER\*** • 24

chinese sausage, spinach, hijiki

**FIRE-ROASTED JAPANESE EGGPLANT** <sup>V</sup> • 14

maple, miso, sesame, coriander  
pickled fresno chiles

**ROCK SHRIMP STICKY RICE** <sup>GF</sup> • 24

nori seaweed, hijiki aioli, sesame seeds

**ESCARGOT POT PIE** • 26

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

## SOUP & SALADS

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**ELEMENTAL SOUP** • 14

seasonal, fresh, inspired

**HONEYCRISP APPLE & PICKLED** <sup>GF V</sup> • 16

**DAIKON RADISH SALAD**

frisée, gem lettuce, almonds, , manchego  
cherries, aged sherry vinaigrette

**WINTER SQUASH SALAD** <sup>GF V</sup> • 17

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

**BURRATA & BEETS** • 18

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

## ENTREES

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**ELEMENTAL FEATURE** • mkt

seasonal, fresh, inspired

**MISO GLAZED SALMON\*** • 40

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

**CHILEAN SEA BASS\*** <sup>GF</sup> • 56

broccolini, squash, beech mushrooms  
forbidden rice, kabocha red curry

**10oz BEEF FILET\*** <sup>GF</sup> • 58

asparagus, bone marrow mash  
bacon jam, truffle vinaigrette

**VOLCANO LAMB SHANK** <sup>GF</sup> • 54

smoked eggplant, lime-pickled swiss chard  
braised olives, pistachio, moroccan lamb jus

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

crispy tofu, sticky rice, toasted cashew  
bok choy, shiitake mushrooms, fiery coconut broth

**TWO WASH FARMS ROASTED CHICKEN** <sup>GF</sup> • 38

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

**BLACK TRUFFLE & LOBSTER RISOTTO\*** <sup>GF</sup> • 49

chanterelle mushrooms, celery root  
asparagus, toasted walnut gremolata

**DOUBLE BONE DUROC PORK CHOP\*** <sup>GF</sup> • 46

purple yams, charred broccolini, pickled peppers  
coriander honey glaze

## SIDE DISHES

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**HAND CUT FRIES** <sup>V</sup> • 10

sea salt, malt vinegar aioli

**BUTTER WHIPPED YUKON GOLD** <sup>GF V</sup> • 10  
**MASHED POTATOES**

**BRUSSELS SPROUTS** • 12

crispy pork belly, kimchi sauce

**BRAISED BOK CHOY & SHIITAKE MUSHROOMS** <sup>V</sup> • 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, blood orange & luxardo

### BRIXTON SOUR • 17

gin, peychaud's, orgeat & egg white

### COMPANION • 17

genever, bitters & house made cola

### LOST BOYS • 17

whisky, kumquats, honey  
ginger & chile de arbol

### THE ONE ARMED BANDIT • 17

tequila, cinnamon, pineapple & fleur de sel

### KINGBIRD • 17

bourbon, cassia, chicory root & maple

### THE SECOND WONDER • 17

jamaican rum, pistachio  
passion fruit & rhum agricole

### LITTLE LEAF • 17

mezcal, cucumber, cilantro & jalapeño

## 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>	14
<b>federspiel</b> <i>wachau valley, austria</i>	
<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>antineri tenuta guado al tasso</b>	20
<b>il bruciato</b> <i>bolgheri, it</i>	
<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>	25
<b>zinfandel blend</b> <i>st helena, ca</i>	
<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>	16
<b>syrah grenache blend</b> <i>rhône valley, fr</i>	

## DRAFT BEERS

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

## WORLD BEERS

<b>asahi lager</b> , <i>japan</i>	8
<b>chimay blue grande reserve</b> , <i>belgium</i>	12
<b>clausthaler (n/a)</b> , <i>germany</i>	6
<b>estrella lager</b> , <i>mexico</i>	7
<b>guinness stout</b> , <i>ireland</i>	8
<b>heineken lager</b> , <i>netherlands</i>	8
<b>stella artois lager</b> , <i>belgium</i>	8
<b>stiegl radler</b> , <i>austria</i>	8

## LOCAL BEERS

<b>four peaks "kilt lifter,"</b> <i>tempe, az</i>	8
<b>san tan hefeweizen</b> , <i>chandler, az</i>	8
<b>lumber yard ipa</b> , <i>flagstaff, az</i>	8

## AMERICAN

<b>ommegang "rarevos amber,"</b> <i>cooperstown, ny</i>	9
<b>four peaks "rad ipa,"</b> <i>tempe, az</i>	8
<b>pizza port "swami ipa,"</b> <i>solana beach, ca</i>	9
<b>budweiser</b> , <i>st. louis, mo</i>	6
<b>coors light</b> , <i>golden, co</i>	6
<b>micheob ultra</b> , <i>st. louis, mo</i>	6