



# jade bar

## BEGINNINGS

### 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

### 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

### 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

### 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

*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.*

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## JADE COCKTAILS

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### 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

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## WINE BY THE GLASS

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### 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>antinori 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,</b>	18
<b>super tuscan</b> <i>tuscany, it</i>	
<b>famille perrin vinsobres les cornuds</b>	16
<b>syrah grenache blend</b> <i>rhône valley, fr</i>	

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## DRAFT BEERS

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

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## WORLD BEERS

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<b>asahi lager</b> , <i>japan</i>	8
<b>chimay blue grande reserve</b> , <i>belgium</i>	12
<b>clauthaler (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

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## LOCAL BEERS

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<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

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## AMERICAN

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