

elements

BEGINNINGS

CHARRED EDAMAME ^{GF V} • 10

togarashi, lime, sea salt

SHISHITO PEPPERS ^V • 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* ^{GF} • 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 ^V • 14

maple, miso, sesame, coriander
pickled fresno chiles

ROCK SHRIMP STICKY RICE ^{GF} • 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 ^{GF V} • 16

DAIKON RADISH SALAD

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

WINTER SQUASH SALAD ^{GF V} • 17

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

BURRATA & BEETS ^V • 18

artisan 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* ^{GF} • 56

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

10oz BEEF FILET* ^{GF} • 58

asparagus, bone marrow mash
bacon jam, truffle vinaigrette

VOLCANO LAMB SHANK ^{GF} • 54

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

TOFU VEGETABLE STEAM POT ^{GF V} • 28

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

TWO WASH FARMS ROASTED CHICKEN ^{GF} • 38

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

BLACK TRUFFLE & LOBSTER RISOTTO* ^{GF} • 49

oyster mushrooms, celery root
asparagus, toasted walnut gremolata

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

purple yams, charred broccolini, pickled peppers
coriander honey glaze

SIDE DISHES

HAND CUT FRIES ^V • 10

sea salt, malt vinegar aioli

BUTTER WHIPPED YUKON GOLD ^{GF V} • 10 MASHED POTATOES

BRUSSELS SPROUTS ^{GF} • 12

crispy pork belly, kimchi sauce

BRAISED BOK CHOY & SHIITAKE MUSHROOMS ^V • 10

sake, ginger, cashew, 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

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 federspiel <i>wachau valley, austria</i>	14
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
willakenzie <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
antineri tenuta guado al tasso il bruciato <i>bolgheri, it</i>	20
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 zinfandel blend <i>st helena, ca</i>	25
emmolo merlot <i>napa valley, ca</i>	20
rocca di frassinello, super tuscan <i>tuscany, it</i>	18
famille perrin vinsobres les cornuds syrah grenache blend <i>rhône valley, fr</i>	16

DRAFT BEERS

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

WORLD BEERS

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

LOCAL BEERS

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

AMERICAN

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