

IN ROOM DINING SERVICE HOURS

breakfast (monday-friday)	7:00am – 11:00am
lunch (monday-friday)	11:30am – 2:00pm
afternoon fare	2:00pm—5:00pm
dinner	5:00pm – 10:00pm
brunch (saturday-sunday)	11:00am – 2:00pm
“ice at your request”	all day

20% gratuity, \$3.00 delivery charge and tax will be added to each guest check

***please call extension 404 on your guest room phone,
or (480)607-4677 from your cell phone
for in room dining orders and service***

Upon request our chefs will prepare vegan and/or gluten free dishes.

**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.*

BREAKFAST

7:00am – 11:00am

BREAKFAST BEGINNINGS

ELEMENTS HOUSE MADE GRANOLA ^{GF V} • 9

macadamia nuts, sesame seeds, pistachios
sliced almonds, cherries, toasted coconut
choice of milk or greek yogurt

OLD FASHIONED IRISH OATS ^{GF V} • 9

five-spiced golden raisins
brown sugar, toasted walnuts

SMOKED SALMON & BAGEL* • 19

capers, red onion, tomato
cucumber, cream cheese

BLUEBERRY AÇAÍ BREAKFAST BOWL ^{GF V} • 14

banana, fresh berries, toasted coconut granola

GREEK YOGURT ^V • 10

fresh fruit, orange blossom honey, cashews, mint

ORGANIC EGGS

ELEMENTAL BREAKFAST* ^{GF} • 18

two eggs any style, breakfast potatoes
choice of bacon or sausage and toast

EGGS BENEDICT* • 19

english muffin, canadian bacon, poached eggs
citrus hollandaise, breakfast potatoes

HUEVOS RANCHEROS* • 18

tomatillo salsa, fiery black beans, queso fresco
corn tortillas, chorizo, fried eggs

MUSHROOM & SPINACH FRITTATA* ^{GF} • 18

crow's dairy goat, balsamic onions
arugula, shaved parmesan

SPECIALTIES

AVOCADO TOAST* • 17

grilled artisan toast, scrambled eggs
baby heirloom tomatoes, arugula, red onion
parmesan reggiano, balsamic syrup

BUTTERMILK PANCAKES ^V • 16

honey pine nut butter, maple syrup

ELEMENTAL BREAKFAST FRIED RICE* • 17

local hen egg, bbq bacon, chinese sausage
napa cabbage, snap peas, carrots, sriracha honey

BRIOCHE FRENCH TOAST ^V • 16

caramelized banana, nutella
whipped cream, hazelnut brittle

FIRE ROASTED VEGGIE WRAP* ^V • 17

cumin scented quinoa, scrambled egg whites
roasted vegetables, kale, feta cheese
chimichurri, whole wheat tortilla

SIDES

PORK SAUSAGE ^{GF} • 6

APPLEWOOD SMOKED BACON ^{GF} • 6

BREAKFAST POTATOES ^V • 5

MUFFIN ^V • 5 | morning glory or blueberry

SIDE OF TOAST ^V • 6

nine grain, sourdough, rye, gluten free
english muffin, bagel

BREAKFAST BEVERAGES

FORTÉ TEAS • 6

ROC2 BREWED COFFEE

small pot • 10 | large pot • 14

ESPRESSO | **CAPPUCCINO** • 7

FRESH JUICE • 7

orange, grapefruit, or carrot

LATTE • 7 | **NITRO COLD BREW** • 7

GREEN GODDESS • 10

spinach, celery, cucumber
green apple

AZ SUNRISE SMOOTHIE • 10

orange juice, banana, yogurt
honey, whey protein, nutmeg

LUNCH

11:30am – 2:00pm

STARTERS

CHARRED EDAMAME ^{GF V} • 10

togarashi, lime, sea salt

SHISHITO PEPPERS ^V • 14

soy caramel, crispy garlic, sea salt

FARMER'S MARKET SALAD ^{GF V} • 9

winter greens, cucumber, soy sesame vinaigrette

HAND CUT FRENCH FRIES ^V • 8

truffle mayo

MISO SOUP ^{GF V} • 9

tofu, scallions, shiitake mushrooms

FARM FRESH VEGETABLE CRUDITÉ ^V • 15

citrus hummus, olive tapenade, spiced pita

HALF DOZEN ISLAND CREEK OYSTERS* ^{GF} • 24

mignonette, lemon

OLD BAY POACHED SHRIMP ^{GF} • 20

cucumber, lemon, cocktail sauce

ENTRÉES

ELEMENTAL FEATURE • mkt

seasonal, fresh, inspired

CHICKEN PICCATA • 22

crispy chicken thigh
savoy spinach, heirloom squash
lemon-caper sauce

KOREAN BBQ BEEF BOWL* • 21

sticky rice, kimchi brussels sprouts
pickled carrots, scallions
toasted cashew, ninja radish

ORECCHIETTE PASTA • 19

chorizo, roasted butternut squash
charred broccolini, pecorino

GF • gluten free

V • vegetarian

SALADS & SANDWICHES

CAESAR SALAD* • 16

crispy bacon, caper berries
grilled croutons, parmesan crisp

CHINESE CHICKEN SALAD • 21

market greens, napa cabbage
crushed peanuts, caracara orange
wontons, roasted chicken, citrus vinaigrette

AHI TUNA SALAD* ^{GF} • 26

local greens, avocado, pickled ginger
japanese cucumber, watermelon radish
soy sesame vinaigrette

GRILLED CHEESE TURKEY MELT • 18

roasted turkey, smoked bacon
braised cabbage, fontina, gruyere
cheddar cheese, black berry jam

JADE BURGER* • 17

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

ROASTED PORTABELLA

& GRILLED VEGETABLE SANDWICH ^V • 15

portabella mushrooms, bell peppers, eggplant, candied onions
watercress, fontina, basil aioli, artisan hoagie

SPA BENTO BOXES • 26

miso salmon*

roasted chicken

bbq tofu

grilled shrimp

a healthy twist on traditional japanese bento boxes using the freshest seasonal and local organic ingredients. each box is served with brown rice, steamed vegetables and pickled cucumber salad.

DINNER

5:00pm – 10:00pm

BEGINNINGS

ELEMENTAL SOUP • 14

seasonal, fresh, inspired

CHARRED EDAMAME ^{GF V} • 10

togarashi, lime, sea salt

SHISHITO PEPPERS ^V • 14

soy caramel, crispy garlic, sea salt

ESCARGOT POT PIE • 26

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

WINTER SQUASH SALAD • 17

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

OYSTERS ROCKEFELLER* • 24

chinese sausage, spinach, hijiki

BURRATA & BEETS • 18

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

FIERY CALAMARI • 17

fried herbs, cherry peppers, miso scallion vinaigrette

HALF DOZEN CHILLED ISLAND CREEK OYSTERS • 24

mignonette, horseradish cocktail sauce, lemon

WAGYU BEEF & GINGER DUMPLINGS • 18

toasted peanut, scallions, chili ponzu

PAN ROASTED MUSSELS • 19

tomato confit, parsley, roasted garlic
chorizo broth, charred bread

BEGINNINGS

FIRE-ROASTED JAPANESE EGGPLANT • 14

maple, miso, sesame, coriander, pickled fresno chiles

ROCK SHRIMP STICKY RICE ^{GF} • 24

nori seaweed, hijiki aioli, sesame seeds

HONEYCRISP APPLE & PICKLED DAIKON RADISH SALAD • 16

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

TUNA CRUDO* • 26

hibiscus & pomegranate agua chile, shiso
radish, shishito, avocado crema

ENTRÉES

ELEMENTAL FEATURE • mkt

seasonal, fresh, inspired

FAROE ISLAND 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* • 58

asparagus, bone marrow mash
bacon jam, truffle vinaigrette

ENTRÉES

TWO WASH RANCH CHICKEN ^{GF} • 38

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

DOUBLE BONE DUROC PORK CHOP • 46

purple yams, charred broccolini, pickled peppers
coriander honey glaze

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

oyster mushrooms, celery root
asparagus, toasted walnut gremolata

TOFU VEGETABLE STEAM POT ^{GF V} • 28

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

SIDES

HAND CUT FRIES • 10

sea salt, truffle mayo

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

BRUSSELS SPROUTS • 12

crispy pork belly, kimchi sauce

GRILLED BOK CHOY & SHIITAKE MUSHROOMS • 10

sake, white miso, ginger

AFTERNOON FARE

2:00PM-5:00PM

CHARRED EDAMAME ^{GF V} • 10

togarashi, lime, sea salt

SHISHITO PEPPERS ^V • 14

soy caramel, crispy garlic

POTATO CHIPS • 11

caramelized onion dip

TORTILLA CHIPS • 12

fire roasted salsa, guacamole

HAND CUT FRENCH FRIES ^V • 10

truffle mayo

FARM FRESH VEGETABLE CRUDITÉ ^V • 15

citrus hummus, olive tapenade, spiced pita

OLD BAY POACHED SHRIMP ^{GF} • 20

cucumber, lemon, cocktail sauce

MISO SOUP ^{GF V} • 9

tofu, scallions, shiitake mushrooms

FARMER'S MARKET SALAD ^{GF V} • 9

winter greens, cucumber, soy sesame vinaigrette

CAESAR SALAD* • 16

crispy bacon, caper berries, grilled croutons, parmesan crisp

JADE BURGER* • 17

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

KIDS MENU

BREAKFAST AVAILABLE 7:00AM - 11:00AM

fruit bowl • 7
seasonal fruit, yogurt

toasted bagel • 6
cream cheese

cereal • 5
ask for our current cereal selection
your choice of milk

pancakes • 8
maple syrup

french toast • 8
maple syrup, powdered sugar

scrambled eggs • 6
cheddar cheese, fresh fruit

LUNCH & DINNER AVAILABLE 11:00AM - 10:00PM

junior cheeseburger* • 12
angus beef patty, american cheese, house fries, dill pickle

chicken fingers • 10
house fries, bbq sauce, ranch

grilled cheese sandwich • 10
american cheese, white bread, potato chips

mac 'n' cheese • 12
"chef beau's way" or kraft original

children's bento box* • 24
choice of salmon, beef or chicken breast
white rice, steamed vegetables, fruit

BRUNCH

BEGINNINGS

CARAMEL PECAN STICKY BUN^V • 8
cinnamon sugar, pecans, vanilla glaze

OLD FASHIONED IRISH OATS^{GF V} • 9
five-spiced golden raisins
brown sugar, toasted walnuts

SMOKED SALMON & BAGEL* • 19
capers, red onion, tomato
cucumber, cream cheese

BLUEBERRY AÇAÍ BREAKFAST BOWL^{GF V} • 14
banana, fresh berries, toasted coconut granola

CHARRED EDAMAME^{GF V} • 10
togarashi, lime, sea salt

SHISHITO PEPPERS^V • 14
soy caramel, crispy garlic, sea salt

FARM FRESH VEGETABLE CRUDITÉ^V • 15
citrus hummus, olive tapenade, spiced pita

HALF DOZEN ISLAND CREEK OYSTERS*^{GF} • 24
mignonette, lemon

OLD BAY POACHED SHRIMP^{GF} • 20
cucumber, lemon, cocktail sauce

HAND CUT FRENCH FRIES^V • 8
truffle mayo

BREAKFAST FAVORITES

ELEMENTAL BREAKFAST*^{GF} • 18
two eggs any style, breakfast potatoes
choice of bacon or sausage and toast

EGGS BENEDICT* • 19
english muffin, canadian bacon, poached eggs
citrus hollandaise, breakfast potatoes

BREAKFAST FAVORITES

HUEVOS RANCHEROS* v • 18

tomatillo salsa, fiery black beans, queso fresco
corn tortillas, chorizo, fried eggs

AVOCADO TOAST* • 17

grilled artisan toast, scrambled eggs
baby heirloom tomatoes, arugula, red onion
parmesan reggiano, balsamic syrup

ELEMENTAL BREAKFAST FRIED RICE* • 17

local hen egg, bbq bacon, chinese sausage
napa cabbage, snap peas, carrots, sriracha honey

BRIOCHE FRENCH TOAST • 16

caramelized banana, nutella
mascarpone whip, hazelnut brittle

LUNCH FAVORITES

CHINESE CHICKEN SALAD • 21

market greens, napa cabbage
crushed peanuts, caracara orange
wontons, roasted chicken, citrus vinaigrette

AHI TUNA SALAD* GF • 26

local greens, avocado, pickled ginger
japanese cucumber, watermelon radish
soy sesame vinaigrette

KOREAN BBQ BEEF BOWL* • 21

sticky rice, kimchi brussels sprouts
pickled carrots, scallions, sesame
toasted cashew, ninja radish

GRILLED CHEESE TURKEY MELT • 18

roasted turkey, smoked bacon
braised cabbage, fontina, gruyere
cheddar cheese, blackberry jam

JADE BURGER* • 17

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

DESSERTS

ESPRESSO CARAMEL TERRINE • 12

coffee chocolate mousse, salted caramel ganache
hazelnut butter crumble, kahlúa gelato

LEMON & BLOOD ORANGE CUSTARD • 12

honey meringue, olive oil & thyme streusel
white chocolate bark

SPICED APPLE TART • 12

almond frangipane, wine-poached apples
rosemary pastry, buttermilk gelato

PB BOMBE • 12

chocolate, peanut butter, macadamia nuts
cracker jack popcorn

BUTTERSCOTCH BUDINO • 12

brown butter graham, malted butterscotch sauce
bourbon gelato

DUO OF SORBET OR GELATO ^{GF} • 10

seasonal, fresh, inspired

ELEMENTAL HOT CHOCOLATE ^{GF} • 6

whipped cream

ARTISAN CHEESE PLATE • 16

assortment of hand crafted cheeses
crackers, nuts, dried fruit

TEA FORTÉ

moroccan mint

oasis green

berry merlot

chamomile citron

citrus mint

earl grey

english breakfast

decaf breakfast

orchid vanilla

lemon sorbetti

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 <i>sancerre 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

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 & rum agricole

LITTLE LEAF • 17

mezcal, cucumber, cilantro & jalapeño

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
antineri 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	18
<i>tuscany, it</i>	
famille perin vinsobres les cornuds	16
syrah grenache blend <i>rhône valley, fr</i>	

LOCAL BEERS

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

WORLD BEERS

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

AMERICAN BEERS

ommegang "rarevos amber,"	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

DRAFT BEERS

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