

IN ROOM DINING SERVICE HOURS

breakfast (monday-friday)	7:30am - 11:00am
lunch (monday-friday)	11:30am - 2:00pm
afternoon fare	2:00pm - 5:00pm
dinner	5:30pm - 9:30pm
brunch (saturday-sunday)	7:30am - 2:00pm
“ice at your request”	all day

20% gratuity, \$5.00 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 under-cooked, 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

available monday - friday

7:30am - 11:00am

BREAKFAST BEGINNINGS

ELEMENTS HOUSE MADE GRANOLA ^{GF} ^V • 14

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

OLD FASHIONED IRISH OATS ^{GF} ^V • 12

strawberry hazelnut dukkah
orange blossom honey, mint

CAMBRIDGE HOUSE SMOKED SALMON & BAGEL* • 19

caper berries, red onion, tomato
cucumber, cream cheese, watercress

ACAI BOWL ^{GF} ^V • 18

mango, pineapple, dragon fruit, banana
strawberry, toasted coconut chia crunch

STRAWBERRY & PASSION FRUIT BREAKFAST PARFAIT ^V • 17

vanilla bean yogurt, elemental granola

ORGANIC EGGS

ELEMENTAL BREAKFAST* ^{GF} • 21

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

EGGS BENEDICT* • 24

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

HUEVOS RANCHEROS* • 23

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

SQUASH BLOSSOM & ROASTED MUSHROOM FRITTATA* ^{GF} • 18

english peas, fresh herbs, ricotta cheese

SPECIALTIES

AVOCADO TOAST* • 22

sunny side up eggs, smashed avocado
tomato bruschetta, arugula, parmesan reggiano

LEMON RICOTTA PANCAKES • 18

honey pine nut butter, raspberries, maple syrup

ELEMENTAL BREAKFAST FRIED RICE* • 23

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

BELGIAN WAFFLE "BANANA CREAM PIE" • 18

banana pudding, vanilla whipped cream
brown butter milk crumb & bourbon caramel

KALE & QUINOA POWER BOWL • 21

roasted sweet potato, cipollini onion, turkey sausage
scrambled egg whites, feta cheese, pumpkin seed chimichurri

SIDES

BREAKFAST PORK SAUSAGE ^{GF} • 9

APPLEWOOD SMOKED BACON ^{GF} • 7

BREAKFAST POTATOES ^V • 7

MUFFIN ^V • 7

morning glory or blueberry

SIDE OF TOAST ^V • 7

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

BREAKFAST BEVERAGES

FORTÉ TEAS • 6

ROC² COFFEE • 5

CAPPUCCINO or **LATTE** • 7

NITRO COLD BREW • 7

FRESH JUICE • 12

orange, grapefruit, carrot
or green goddess

AZ SUNRISE • 12

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

LUNCH

available monday - friday

11:30am - 2:00pm

STARTERS

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

MISO SOUP ^{GF V} • 9
tofu, scallions, shiitake mushrooms

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

FARMERS MARKET CRUDITE ^V • 18
citrus hummus, assorted vegetables
olive tapenade, spiced pita

FRENCH ONION DIP • 15
crispy kennebec potato chips

SHRIMP COCKTAIL ^{GF} • 24
cold poached shrimp, old bay
cocktail sauce

**FIRE ROASTED SALSA
& GUACAMOLE** • 16
tortilla chips

HAND CUT FRENCH FRIES ^V • 12
truffle mayo

ENTRÉES

ELEMENTAL FEATURE • mkt
seasonal, fresh, inspired

TEA BRINED FRIED CHICKEN THIGH • 28
toasted cashew and green onion sticky rice
pickled watermelon and green bean salad

BUCATINI WITH MUSSELS AND CLAMS • 27
white wine, garlic, chili flake, parsley, EVOO

SPA BENTO BOXES • 28

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.

SALADS & SANDWICHES

ARTISAN GREENS ^{GF V} • 21

cucumber, kalamata olives red onion
baby heirloom tomatoes, crow's dairy feta cheese, dill,
mint, citrus vinaigrette

SLOW ROASTED TURKEY CLUB • 21

breadworks toasted whole grain, tomato
iceberg lettuce, smoked bacon
tillamook cheddar, basil aioli , potato chips

WEDGE SALAD • 17

chilled iceberg lettuce, bleu cheese
smoked bacon, pickled onion
baby heirloom tomatoes
white balsamic vinaigrette

JADE BURGER* • 18

american cheese, "LTOP"
truffle mayo, japanese milk bun,
hand cut fries

LITTLE GEM CHICKEN CAESAR* • 24

grilled croutons, caper berries
cracked blacked pepper
parmesan reggiano, caesar dressing

AHI TUNA WRAP* • 25

sticky rice, pickled vegetables, mixed greens
avocado, hijki aioli, cucumber salad

GF • gluten free

V • vegetarian

DINNER

available monday - sunday

5:00pm - 9:30pm

BEGINNINGS

ELEMENTAL SOUP • 15

seasonal, fresh, inspired

MARTORI MELON & CUCUMBER SALAD ^{GF} • 17

coconut gazpacho, ricotta salata, marcona almond, mint

FARMERS MARKET SALAD ^{GF V} • 16

japanese cucumbers, shaved carrots, baby heirloom tomatoes
fresh herbs, ginger vinaigrette

AVOCADO & PEASHOOT SALAD ^{GF} • 18

stone fruit, peanut salsa macha, nuoc cham

WAGYU BEEF & GINGER DUMPLINGS • 21

toasted peanuts, chili ponzu, sesame crunch

SHISHITO PEPPERS ^V • 14

soy caramel, crispy garlic, sea salt

FIERY CALAMARI • 17

fried herbs, cherry peppers, miso scallion vinaigrette

OYSTERS ROCKEFELLER* • 26

chinese sausage, spinach, hijiki

SALT SPRING MUSSELS • 21

coconut pineapple green curry, mango
cilantro, charred bread

SEARED LA BELLE FOIE GRAS* • 29

strawberry rhubarb tart tatin, black pepper caramel
salted milk crumb

CHARRED EDAMAME ^{GF V} • 10

togarashi, lime, sea salt

RAW & CHILLED

AHI TUNA CRUDO* • 27

asian pear, ninja radish, shishito, avocado crema
hibiscus & watermelon aguachile

CHILLED ISLAND CREEK OYSTERS* GF • 26

raspberry mignonette, wasabi caviar

SHRIMP COCKTAIL GF • 24

old bay spice, cocktail sauce, horseradish, lemon

STEAK TARTARE* • 23

beef tenderloin, smoked shitake & caper salad
two wash hen egg, chinese mustard, charred bread

ENTRÉES

MISO GLAZED WILD ISLES SALMON* • 42

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

FILET OF BEEF* GF • 54

butter whipped yukons, charred cipollini onions
maytag bleu, pancetta balsamic jus

DOUBLE BONE DUROC PORK CHOP* • 47

purple yams, charred broccolini
five spice honey hoison glaze

DAY BOAT SCALLOPS* • 49

black pepper ricotta gnudi, english peas
golden tomato vinaigrette

entrée selections continued on next page

ENTRÉES

WILD ALASKAN HALIBUT* GF • 54

roasted maitake mushrooms, marble potatoes
spring pea & truffle emulsion, preserved lemon vinaigrette

TWO WASH FARMS CHICKEN GF • 39

butter whipped potatoes, savoy spinach
pancetta, cippollini onion jus

JAPANESE EGGPLANT & CRISPY TOFU GF V • 29

sticky rice fritter, caramelized bok choy, pickled fresnos
cilantro, sesame miso drizzle

WAGYU BEEF CHEEK • 48

korean bbq, sweet corn purée, leeks, honjimeji mushroom
shishito & green onion chermoula

SIDES

CHILI GARLIC BROCCOLINI GF • 10

peanut salsa macha

SZECHUAN GREEN BEANS GF • 10

toasted cashew, onion, crispy garlic, chili

BUTTER WHIPPED YUKON GOLD POTATOES GF • 15

raclette cheese, chives

PORK BELLY BURNT ENDS “MAC&CHEESE”* • 18

cavatelli, smoked gouda, béchamel, snipped chives

GF • gluten free

V • vegetarian

AFTERNOON FARE

available daily

2:00PM - 5:00PM

CHARRED EDAMAME ^{GF V} • 10

togarashi, lime, sea salt

SHISHITO PEPPERS ^V • 14

soy caramel, crispy garlic

FRENCH ONION DIP • 15

crispy kennebec potato chips

FIRE ROASTED SALSA & GUACAMOLE • 16

tortilla chips

ARTISAN CHEESE & CHARCUTERIE • 34

seasonal artisan cheeses and assorted cured meats
crackers, nuts, fruit

BBQ CHICKEN QUESADILLA • 18

kimchi crema

HAND CUT FRENCH FRIES ^V • 12

truffle mayo

FARM FRESH VEGETABLE CRUDITÉ ^V • 18

citrus hummus, olive tapenade, spiced pita

SHRIMP COCKTAIL ^{GF} • 24

cold poached shrimp, old bay, cocktail sauce

LITTLE GEM CHICKEN CAESAR* • 24

grilled croutons, caper berries
cracked blacked pepper
parmesan reggiano, caesar dressing

JADE BURGER* • 18

american cheese, "LTOP", truffle mayo
japanese milk bun, hand cut fries

ARTISAN GREENS ^V • 21

cucumber, kalamata olives red onion
baby heirloom tomatoes, cow's dairy feta cheese
dill, mint, citrus vinaigrette

KIDS MENU

BREAKFAST AVAILABLE 7:30AM - 11:00AM

fruit bowl • 7

seasonal fruit, yogurt

toasted bagel • 7

cream cheese

cereal • 5

ask for our current cereal selection
your choice of milk

pancakes • 8

maple syrup

scrambled eggs • 9

cheddar cheese, fresh fruit

LUNCH & DINNER AVAILABLE 11:30AM - 10:00PM

junior cheeseburger* • 12

angus beef patty, american cheese, house fries, dill pickle

chicken fingers • 10

house fries

grilled cheese sandwich • 10

american cheese, white bread

mac 'n' cheese • 12

kraft original

children's bento box* • 24

choice of salmon, beef or chicken breast
white rice, steamed vegetables, fruit

BRUNCH

available saturday & sunday

7:30AM - 2:00PM

BEGINNINGS

CAMBRIDGE HOUSE SMOKED SALMON & BAGEL* • 19

caper berries, red onion, tomato
cucumber, cream cheese, watercress

HAND CUT FRENCH FRIES^V • 12

truffle mayo

ACAI BOWL^{GF V} • 18

mango, pineapple, dragon fruit, banana
toasted coconut chia crunch

FARM FRESH VEGETABLE CRUDITÉ^V • 18

citrus hummus, olive tapenade, spiced pita

SHRIMP COCKTAIL^{GF} • 24

cold poached shrimp, old bay, cocktail sauce

CARAMEL PECAN STICKY BUN^V • 10

cinnamon sugar, pecans, vanilla glaze

BBQ CHICKEN QUESADILLA • 18

kimchi crema

BRUNCH ENTREES

ELEMENTAL BREAKFAST*^{GF} • 21

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

ARTISAN GREENS^{GF V} • 21

cucumber, kalamata olives red onion
baby heirloom tomatoes, cow's dairy feta cheese
dill, mint, citrus vinaigrette

TEA BRINED FRIED CHICKEN THIGH • 28

toasted cashew and green onion sticky rice
pickled watermelon and green bean salad

BRUNCH ENTREES

EGGS BENEDICT* • 24

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

JADE BURGER* • 18

american cheese, "LTPO," truffle mayo
japanese milk bun, hand cut fries

HUEVOS RANCHEROS* • 23

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

SLOW ROASTED TURKEY CLUB • 21

breadworks toasted whole grain, tomato
iceberg lettuce, smoked bacon
tillamook cheddar, basil aioli , potato chips

AVOCADO TOAST* v • 22

sunny side up eggs, smashed avocado
tomato bruschetta, arugula
parmesan reggiano

LITTLE GEM CHICKEN CAESAR* • 24

grilled croutons, caper berries
cracked blacked pepper
parmesan reggiano, caesar dressing

AHI TUNA WRAP* • 25

sticky rice, pickled vegetables, mixed greens
avocado, hijki aioli, cucumber salad

LEMON RICOTTA PANCAKES v • 18

honey pine nut butter, raspberries, maple syrup

DESSERTS

BUTTERSCOTCH BUDINO • 14

brown butter graham, malted butterscotch sauce
bourbon gelato

LEMON & BLOOD ORANGE CUSTARD • 14

honey meringue, olive oil & thyme streusel
white chocolate bark

STRAWBERRY SHORTCAKE • 14

vanilla butter cake, mascarpone chantilly
strawberry compote, pickled berries

PB BOMBE • 14

chocolate, peanut butter, macadamia nuts
cracker jack popcorn

MANGO SEMIFREDDO • 14

tropical fruit salsa, lime basil sorbet, coconut meringues

DUO OF SORBET OR GELATO ^{GF} • 12

seasonal, fresh, inspired

HOUSE MADE HOT CHOCOLATE ^{GF} • 10

whipped cream

ARTISAN CHEESE & CHARCUTERIE • 34

seasonal artisan cheeses and assorted cured meats
crackers, nuts, fruit

TEA FORTÉ

ask your order-taker for today's specialty tea selections

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

veuve cliquot yellow label <i>reims, fr</i>	25
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

plumpjack <i>napa valley, 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
napa cellars <i>napa, ca</i>	12

SAUVIGNON BLANC

domaine de la villaudière sancerre <i>loire, fr</i>	17
kim crawford <i>marlborough, nz</i>	12

ELEMENTAL WHITES & ROSÉS

banfi san angelo pinot grigio <i>friuli, it</i>	14
bieler père et fils sabine rosé <i>provence, fr</i>	12

PINOT NOIR

occidental <i>sonoma coast, ca</i>	30
zd carneros <i>ca</i>	25
belle glos <i>russian river, ca</i>	20
willakenzie <i>willamette valley, or</i>	16
j vineyards <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
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 <i>zinfandel blend st helena, ca</i>	25
emmolo merlot <i>napa valley, ca</i>	20
rocca di frassinello, super tuscan <i>tuscany, it</i>	18

JADE COCKTAILS

QUEEN OF HEARTS • 17

vodka, strawberry, cinnamon, watermelon

BOOT NECK • 17

gin, lemongrass, white port
house made tonic, egg white

DOCTOR BIRD • 17

jamaican rum, guava, orgeat
yuzu, rhum agricole

DUNMORE PARK • 17

whisky, pineapple, coconut
walnut, horchata de arroz negro

RED PANTHER • 17

tequila, grilled peach, sarsaparilla
red wine bitters

RIVER'S EDGE • 17

reposado tequila, ginger, truffle, apple

LITTLE LEAF • 17

mezcal, cucumber, cilantro & jalapeño

LOCAL BEERS

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

WORLD BEERS

asahi lager, <i>japan</i>	8
duvel, <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," <i>cooperstown, ny</i>	9
bell's, "oberon ale" <i>kalamazoo, MI</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