

elements

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

BEGINNINGS

ELEMENTAL SOUP • 15

seasonal, fresh, inspired

MARTORI MELON & CUCUMBER SALAD GF • 17

coconut gazpacho, ricotta salata
marcona almond, mint

OYSTERS ROCKEFELLER* • 26

chinese sausage, spinach, hijiki aioli

WAGYU BEEF & GINGER DUMPLINGS • 21

toasted peanuts, chili ponzu, sesame crunch

AVOCADO & PEASHOOT SALAD GF • 18

stone fruit, cashew salsa macha, nuoc cham

SHISHITO PEPPERS V • 14

soy caramel, crispy garlic, sea salt

ENTREES

ELEMENTAL FEATURE • mkt

seasonal, fresh, inspired

MISO GLAZED WILD ISLES SALMON* • 42

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

TWO WASH FARMS CHICKEN GF • 39

butter whipped potatoes, savoy spinach
pancetta cipollini onion jus

DOUBLE BONE DUROC PORK CHOP* • 48

purple yams, charred broccolini
honey five spice glaze

DAY BOAT SCALLOPS* • 52

black pepper ricotta gnudi, english peas
golden tomato vinaigrette

SIDE DISHES

CHILI GARLIC BROCCOLINI GF V • 10

peanut salsa macha

SZECHUAN GREEN BEANS GF • 10

toasted cashew, onion, crispy garlic, chili

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

FIERY CALAMARI • 17

fried herbs, cherry peppers, miso scallion vinaigrette

FARMERS MARKET SALAD GF • 16

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

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

WILD ALASKAN HALIBUT* GF • 54

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

FILET OF BEEF* GF • 58

butter whipped yukons, charred cipollini onions
heirloom tomato, maytag bleu
pancetta balsamic 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

BUTTER WHIPPED YUKON GOLD POTATOES GF • 15

raclette cheese, chives

PORK BELLY BURNT ENDS "MAC&CHEESE"* • 18

cavatelli, smoked gouda bechamel, jalapeño jam

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

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

LITTLE LEAF • 17

mezcal, cucumber, cilantro & jalapeño

DUNMORE PARK • 17

whisky, pineapple, coconut
walnut & horchata de arroz negro

RED PANTHER • 17

tequila, grilled peach, maple & red wine bitters

RIVER'S EDGE • 17

reposado tequila, ginger, truffle & apple

BUDDHA'S BOULEVARDIER • 17

sanctuary barrel bourbon
aperitivo & house sweet vermouth

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

plumpjack reserve <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

domäne wachau grüner veltliner <i>federspiel wachau valley, austria</i>	14
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 <i>carneros, ca</i>	25
belle glos dairyman <i>russian river valley, 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
antinori tenuta guado al tasso <i>il bruciato 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 <i>zinfandel blend st helena, ca</i>	25
emmolo merlot <i>napa valley, ca</i>	20
rocca di frassinello, <i>super tuscan tuscan, it</i>	18
famille perrin vinsobres les cornuds <i>syrah grenache blend rhône valley, fr</i>	16

DRAFT BEERS

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

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

LOCAL BEERS

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

AMERICAN

ommegang "rarevos amber," <i>cooperstown, ny</i>	9
bell's "oberon ale," <i>kalamazoo, mi</i>	8
schilling "local legend," <i>seattle, wa</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
micelob ultra, <i>st. louis, mo</i>	6