

# IN ROOM DINING SERVICE HOURS

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

available monday - friday

7:30am - 11:00am

## BREAKFAST BEGINNINGS

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### **ELEMENTS HOUSE MADE GRANOLA** <sup>GF V</sup> • 14

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

### **OLD FASHIONED IRISH OATS** <sup>GF V</sup> • 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** <sup>GF V</sup> • 18

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

### **STRAWBERRY & PASSION FRUIT BREAKFAST PARFAIT** <sup>V</sup> • 17

vanilla bean yogurt, elemental granola

## ORGANIC EGGS

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### **ELEMENTAL BREAKFAST\*** <sup>GF</sup> • 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\*** <sup>GF</sup> • 18

english peas, fresh herbs, ricotta cheese

## SPECIALTIES

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### **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

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### **BREAKFAST PORK SAUSAGE** <sup>GF</sup> • 9

### **APPLEWOOD SMOKED BACON** <sup>GF</sup> • 7

### **BREAKFAST POTATOES** <sup>V</sup> • 7

### **MUFFIN** <sup>V</sup> • 7

morning glory or blueberry

### **SIDE OF TOAST** <sup>V</sup> • 7

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

## BREAKFAST BEVERAGES

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### **FORTÉ TEAS** • 6

### **ROC<sup>2</sup> 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

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**CHARRED EDAMAME** <sup>GF V</sup> • 10  
togarashi, lime, sea salt

**MISO SOUP** <sup>GF V</sup> • 9  
tofu, scallions, shiitake mushrooms

**SHISHITO PEPPERS** <sup>V</sup> • 14  
soy caramel, crispy garlic, sea salt

**FARMERS MARKET CRUDITE** <sup>V</sup> • 18  
citrus hummus, assorted vegetables  
olive tapenade, spiced pita

**FRENCH ONION DIP** • 15  
crispy kennebec potato chips

**SHRIMP COCKTAIL** <sup>GF</sup> • 24  
cold poached shrimp, old bay  
cocktail sauce

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

**HAND CUT FRENCH FRIES** <sup>V</sup> • 12  
truffle mayo

## ENTRÉES

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**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

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**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

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### **ARTISAN GREENS** <sup>GF V</sup> • 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 & cheddar 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

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### **ELEMENTAL SOUP • 15**

seasonal, fresh, inspired

### **FARMERS MARKET SALAD <sup>GF V</sup> • 16**

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

### **AVOCADO & PEASHOOT SALAD <sup>GF</sup> • 18**

stone fruit, peanut salsa macha, nuoc cham

### **WAGYU BEEF & GINGER DUMPLINGS • 21**

toasted peanuts, chili ponzu, sesame crunch

### **SHISHITO PEPPERS <sup>V</sup> • 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 <sup>GF V</sup> • 10**

togarashi, lime, sea salt

## RAW & CHILLED

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### **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

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### **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

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### **CHILEAN SEA BASS\*** GF • 68

black rice, avocado mousse, basil  
fresh pea & lobster salad, ginger 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

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### **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** <sup>GF V</sup> • 10

togarashi, lime, sea salt

## **SHISHITO PEPPERS** <sup>V</sup> • 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** <sup>V</sup> • 12

truffle mayo

## **FARM FRESH VEGETABLE CRUDITÉ** <sup>V</sup> • 18

citrus hummus, olive tapenade, spiced pita

## **SHRIMP COCKTAIL** <sup>GF</sup> • 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** <sup>V</sup> • 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

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**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

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**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

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### **CAMBRIDGE HOUSE SMOKED SALMON & BAGEL\* • 19**

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

### **HAND CUT FRENCH FRIES<sup>V</sup> • 12**

truffle mayo

### **ACAI BOWL<sup>GF V</sup> • 18**

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

### **FARM FRESH VEGETABLE CRUDITÉ<sup>V</sup> • 18**

citrus hummus, olive tapenade, spiced pita

### **SHRIMP COCKTAIL<sup>GF</sup> • 24**

cold poached shrimp, old bay, cocktail sauce

### **CARAMEL PECAN STICKY BUN<sup>V</sup> • 10**

cinnamon sugar, pecans, vanilla glaze

### **BBQ CHICKEN QUESADILLA • 18**

kimchi crema

## BRUNCH ENTREES

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### **ELEMENTAL BREAKFAST\*<sup>GF</sup> • 21**

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

### **ARTISAN GREENS<sup>GF V</sup> • 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

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### **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

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## DESSERTS

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### **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 <sup>GF</sup> • 12**

seasonal, fresh, inspired

### **HOUSE MADE HOT CHOCOLATE <sup>GF</sup> • 10**

whipped cream

### **ARTISAN CHEESE & CHARCUTERIE • 34**

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

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## TEA FORTÉ

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

## WINE BY THE GLASS

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### CHAMPAGNE & SPARKLING

<b>veuve cliquot yellow label</b> <i>reims, fr</i>	25
<b>roederer estate brut</b> <i>anderson valley, ca</i>	18
<b>chandon rosé</b> <i>napa valley, ca</i>	16
<b>nino franco prosecco</b> <i>veneto, it</i>	14

### CHARDONNAY

<b>far niente</b> <i>napa valley, ca</i>	25
<b>domaine vocoret</b> <i>chablis, fr</i>	20
<b>heitz cellars</b> <i>napa, ca</i>	18
<b>terres dorees</b> , <i>beaujolais, fr</i>	16

### SAUVIGNON BLANC

<b>Inglenook</b> , <i>Rutherford, ca</i>	18
<b>pascal jolivet 'attitude'</b> <i>loire, fr</i>	16
<b>drylands</b> <i>marlborough, nz</i>	14

### PINOT GRIGIO

<b>jermann</b> <i>triuli, it</i>	14
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### RIESLING

<b>donnhoff estate</b> , <i>nahe, gr</i>	14
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### ROSÉ

<b>aldenalli</b> <i>russian river, ca</i>	16
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### PINOT NOIR

<b>dutton goldfield</b> <i>russian river, ca</i>	25
<b>et fille</b> <i>willamette valley, or</i>	20
<b>pflüger</b> <i>pflaz, gr</i>	17
<b>morgan</b> <i>monterey, ca</i>	15

### CABERNET SAUVIGNON

<b>trefethen</b> <i>oak knoll, ca</i>	25
<b>stretch drive</b> <i>napa, ca</i>	20
<b>marietta cellars armé</b> <i>sonoma, ca</i>	17
<b>truchard merlot</b> <i>carneros, ca</i>	16

### RED BLENDS

<b>orin swift abstract</b>	24
<b>lion tamer</b> <i>napa valley, ca</i>	20
<b>rocca di frassinello, super tuscan</b> <i>tuscany, it</i>	18

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## JADE COCKTAILS

### LITTLE LEAF • 17

mezcal, cucumber, cilantro & jalapeño

### TRINIDAD SOUR • 17

rye whiskey, angostura, orgeat

### CAIPIRINHA • 15

cachaça, fresh lime, raw sugar

### PENICILLIN • 15

scotch, ginger, lemon, islay

### PAPER PLANE • 17

bourbon, aperol, amaro nonino

### WHITE NEGRONI • 17

gin, lillet blanc, suze

### PALOMA • 15

tequila, grapefruit juice, citrus soda

### ESPRESSO MARTINI • 15

vodka, espresso, house coffee liqueur

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## LOCAL BEERS

**four peaks "kilt lifter,"** *tempe, az* 8

**lumber yard ipa,** *flagstaff, az* 8

**spellbinder ipa,** *phoenix, az* 9

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## WORLD BEERS

**asahi lager,** *japan* 8

**duvel,** *belgium* 12

**clausthaler (n/a),** *germany* 6

**estrella lager,** *mexico* 7

**heineken lager,** *netherlands* 8

**stella artois lager,** *belgium* 8

**stiegl radler,** *austria* 8

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## AMERICAN BEERS

**ommegang "rarevos amber,"** 9

*cooperstown, ny*

**bell's, "oberon ale"** *kalamazoo, MI* 8

**pizza port "swami ipa,"** 9

*solana beach, ca*

**budweiser,** *st. louis, mo* 6

**coors light,** *golden, co* 6

**michelob ultra,** *st. louis, mo* 6

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## DRAFT BEERS

**seasonal craft & local selection** 9

*ask your server about our current handles*

