

elements

BEGINNINGS

AHI TUNA POKE* • 29

togarashi, radish, crispy onion, blood orange aguachile

SHISHITO PEPPERS ^V • 14

soy caramel, crispy garlic, sea salt

CHARRED EDAMAME ^{GF V} • 10

togarashi, lime, sea salt

SHRIMP COCKTAIL ^{GF} • 24

old bay spice, cocktail sauce, horseradish, lemon

APPETIZERS

ELEMENTAL SOUP • 15

seasonal, fresh, inspired

HONEY & VINEGAR ROASTED BEETS ^V • 21

whipped burrata, arugula, toasted pistachio, rye crisps

SALT SPRING MUSSELS • 23

roasted garlic, buttered leeks, heirloom tomatoes, basil chorizo beer broth

SEARED LA BELLE FOIE GRAS* • 33

banana french toast, hazelnut brittle, star anise milk chocolate drizzle

FIERY CALAMARI • 17

fried herbs, cherry peppers, miso scallion vinaigrette

OYSTERS ROCKEFELLER* • 26

chinese sausage, spinach, hijiki aioli

HEARTS OF ROMAINE ^{GF} • 18

bleu cheese, honey crisp apple, candied pancetta spiced walnuts, pickled onions white balsamic vinaigrette

WAGYU BEEF & GINGER DUMPLINGS • 21

green onion, yuzu mint emulsion, toasted peanuts

ENTREES

ELEMENTAL FEATURE • mkt

seasonal, fresh, inspired

MISO GLAZED WILD ISLES SALMON* • 46

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

STRIPED BASS* ^{GF} • 46

sticky rice, snap pea, watermelon radish, lobster broth

PRIME NY STRIP* ^{GF} • 68

yukon gold potatoes, smoked paprika aioli shishito chimichurri, herb salad, yuzu hollandaise

BBQ JAPANESE EGGPLANT ^V • 29

crispy tofu, glazed carrots, cilantro scallion hummus citrus salad

DOUBLE BONE DUROC PORK CHOP* • 48

roasted butternut squash, charred broccolini honey five spice glaze

TWO WASH FARMS CHICKEN ^{GF} • 44

chantrelle mushrooms, savoy spinach butter whipped potatoes, pancetta cippolini onion jus

UDON PUMPKIN CURRY ^V • 34

udon noodles, lime pickle swiss chard pomegranate, avocado, coconut lime yogurt

FILET OF BEEF* ^{GF} • 58

porcini dust, pomme puree, asparagus bone marrow black garlic butter

SIDE DISHES

CHILI GARLIC BROCCOLINI ^{GF V} • 12

peanut salsa macha, yuzu hollandaise

CAVATELLI MAC N' CHEESE* • 18

pork belly burnt ends, smoked gouda béchamel jalapeño jam

HEIRLOOM CARROTS ^V • 12

tamarind bbq sauce, blistered grapes, feta

BUTTER WHIPPED YUKON GOLD POTATOES ^{GF V} • 15

raclette cheese, chives

KENNEBEC TRUFFLE FRIES ^V • 15

parmesan reggiano

KIMCHI BACON & BRUSSELS SPROUTS* ^{GF} • 16

candied bacon, toasted peanuts, thai basil

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

COAT OF ARMS • 17

vodka, prickly pear, sarsaparilla

THE MEKONG • 17

gin, lemongrass, coconut, carrot, kaffir lime, ginger, yuzu

FLIGHT OF A HONEYBEE • 17

jamaican rum, pomegranate, punt e mes, rhum agricole

SWEET TOOTH • 17

tequila, apple, roasted beet, vanilla, amaro

LITTLE LEAF • 17

mezcal, cucumber, cilantro, jalapeño

MARRAKECH • 17

sanctuary barrel bourbon
strawberry, turmeric, harissa

SUPERSONIC • 17

moonshine, concord grape, reduced balsamic

BRAIN TONIC • 17

cognac v.s.o.p., pineapple, house made cola bitters

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

veuve clicquot yellow label reims, fr	25
roederer estate anderson valley, ca	18
chandon rosé napa, ca	16
nino franco prosecco veneto, it	14

CHARDONNAY

far niente napa, ca	25
heitz cellars napa, ca	20
terres dorées beaujolais, fr	18
hewitson barossa, au	15

SAUVIGNON BLANC

inglenook rutherford, ca	18
pascal jolivet 'attitude' loire, fr	16
drylands marlborough, nz	14

PINOT GRIGIO

jermann friuli, it	14
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RIESLING

willems-willems saar, gr	14
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MOSCATO D'ASTI

de forville barbaresco, it	15
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ROSÉ

aldenalli russian river, ca	16
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PINOT NOIR

dutton goldfield russian river, ca	25
et fille willamette, or	20
pflüger pflaz, gr	17
morgan monterey, ca	15

CABERNET SAUVIGNON

trefethen oak knoll, ca	25
stretch drive napa, ca	20

MERLOT

truchard merlot carneros, ca	16
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RED BLENDS

orin swift abstract, ca	24
paydirt paso robles, ca	20

I'M FEELING LUCKY

always rotating drink outside the box	16
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DRAFT BEERS

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

WORLD BEERS

asahi lager, japan	8
duvel, Belgium	12
clauthaler (n/a), germany	6
estrella lager, mexico	7
heineken lager, netherlands	8
paulaner oktoberfest, germany	9
stella artois lager, belgium	8
stiegl radler, austria	8

LOCAL BEERS

four peaks "kilt lifter," amber ale, tempe, az	8
lumber yard "flagstaff" ipa, flagstaff, az	8
wrenhouse brewing "spellbinder" ipa, phoenix az	11

AMERICAN

bell's "oberon ale," kalamazoo, mi	8
harland brewing "japanese lager," san diego, ca	9
left hand brewing "milk stout" longmont, co	8
ommegang "rarevos amber," cooperstown, ny	9
pizza port "swami ipa," solana beach, ca	9
schilling "local legend", seattle, wa	8
budweiser, st. louis, mo	6
coors light, golden, co	6
michelob ultra, st. louis, mo	6