

# 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

### 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

## BEGINNINGS

### ELEMENTAL SOUP • 15

seasonal, fresh, inspired

### 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

### FIERY CALAMARI • 17

fried herbs, cherry peppers, miso scallion vinaigrette

### FARMERS MARKET SALAD GF V • 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

## ENTREES

### ELEMENTAL FEATURE • mkt

seasonal, fresh, inspired

### MISO GLAZED WILD ISLES SALMON\* • 42

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

### FILET OF BEEF\* GF • 58

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

### 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 cippolini 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

## SIDE DISHES

### CHILI GARLIC BROCCOLINI GF V • 10

peanut salsa macha

### SZECHUAN GREEN BEANS • 10

toasted cashew, onion, crispy garlic, chili

### BUTTER WHIPPED YUKON GOLD POTATOES GF V • 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

### 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*

**roederer estate** *anderson valley, ca*

**chandon rosé** *napa, ca*

**nino franco prosecco** *veneto, it*

### CHARDONNAY

**far niente** *napa, ca*

**heitz cellars** *napa, ca*

**terres dorées** *beaujolais, fr*

**hewitson** *barossa, au*

### SAUVIGNON BLANC

**inglenook** *rutherford, ca*

**pascal jolivet 'attitude'** *loire, fr*

**drylands** *marlborough, nz*

### PINOT GRIGIO

**jermann** *friuli, it*

### RIESLING

**donnhoff estate** *nahe, gr*

### MOSCATO D'ASTI

**de forville** *barbaresco, it*

### ROSÉ

25 **aldenalli** *russian river, ca* 16

18

### PINOT NOIR

16 **dutton goldfield** *russian river, ca* 25

14

**et fille** *willamette, or*

**pflüger** *pflaz, gr*

25 **morgan** *monterey, ca* 15

20

18

### CABERNET SAUVIGNON

15 **trefethen** *oak knoll, ca* 25

**stretch drive** *napa, ca*

18

16

14

### MERLOT

**truchard merlot** *carneros, ca* 16

### RED BLENDS

14 **orin swift abstract** *ca* 24

**paydirt** *paso robles, ca*

14

### I'M FEELING LUCKY

**always rotating** *drink outside the box* 16

15

## DRAFT BEERS

**seasonal craft & local selection**

9

ask your server about our current handles

## 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

## 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

## 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