

# IN ROOM DINING SERVICE HOURS

<b>breakfast (monday-friday)</b>	7:00am - 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>	7:00am - 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, undercooked, contain (or may contain) raw/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

7:00am - 11:00am

## BREAKFAST BEGINNINGS

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

rolled oats, macadamia nuts, sesame seeds, pistachios  
almonds, dried cherries, coconut, choice of milk

### **STEEL CUT IRISH OATS** <sup>GF V</sup> • 12

toasted walnuts, brown sugar, golden raisins

### **SMOKED SALMON & BAGEL\*** • 19

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

### **MIXED BERRY ACAI BOWL** <sup>GF V</sup> • 18

coconut, honey, pomegranate, banana  
chia seeds

### **GREEK YOGURT** <sup>V</sup> • 16

seasonal fruit, blood orange curd  
maple cashew crunch

## ORGANIC EGGS

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

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

### **EGGS BENEDICT\*** • 24

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

### **HUEVOS RANCHEROS\*** <sup>GF</sup> • 23

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

### **EGG WHITE & SMOKED SALMON FRITTATA\*** • 23

yukon gold potatoes, parmesan béchamel  
asparagus, dill crème fraiche

## SPECIALTIES

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### **AVOCADO TOAST\* V • 22**

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

### **BUTTERMILK PANCAKES V • 17**

sea salt butter, maple syrup

### **BREAKFAST FRIED RICE\* • 23**

two wash farm fried egg, bbq bacon  
chinese sausage, napa cabbage, snap peas  
carrots, sriracha honey

### **KALE & QUINOA POWER WRAP • 21**

fire roasted vegetables, egg whites, feta cheese, kale  
turkey sausage, smoked tomato jam  
pumpkin seed chimichurri

### **KOREAN FRIED CHICKEN & WAFFLE • 21**

crispy chicken thigh, kimchi hot honey, fried egg  
pickled radish salad

## SIDES

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### **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**

## 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

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

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

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

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

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

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

**KENNEBEC TRUFFLE FRIES** <sup>V</sup> • 15  
parmesan reggiano

## ENTRÉES

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**ELEMENTAL FEATURE** • mkt  
seasonal, fresh, inspired

**GRILLED SKIRT STEAK** <sup>GF</sup> • 36  
roasted maitake mushrooms  
brussel sprouts, purple yams  
black garlic chive butter

**LOBSTER UDON CARBONARA** • 34  
pancetta, english peas, red onion  
egg yolk, parmesan reggiano

**TOFU & VEGGIE  
RICE BOWL** <sup>GF V</sup> • 25  
brown rice, pickled vegetables  
avocado, teriyaki, toasted sesame

**CHICKEN UNDER A BRICK** <sup>GF</sup> • 23  
two wash farms crispy chicken thighs  
roasted root vegetables, swiss chard  
cipollini onions  
citrus rosemary pan jus

## SPA BENTO BOXES • 34

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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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## **MARKET GREENS** <sup>GF V</sup> • 14

japanese cucumber, red onion  
sugar snap peas, soy sesame vinaigrette

## **SLOW ROASTED TURKEY CLUB** • 21

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

## **HEARTS OF ROMAINE** <sup>GF</sup> • 18

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

## **JADE BURGER\*** • 23

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

## **LITTLE GEM CHICKEN CAESAR\*** • 24

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

GF • gluten free

V • vegetarian

# DINNER

available monday - sunday

5:00pm - 9:30pm

## BEGINNINGS

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### **AHI TUNA POKE\*** • 29

togarashi, radish, crispy onion, blood orange aguachile

### **SHISHITO PEPPERS** <sup>V</sup> • 14

soy caramel, crispy garlic, sea salt

### **CHARRED EDAMAME** <sup>GF V</sup> • 10

togarashi, lime, sea salt

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

old bay spice, cocktail sauce, horseradish, lemon

## APPETIZERS

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### **ELEMENTAL SOUP** • 15

seasonal, fresh, inspired

### **HONEY & VINEGAR**

#### **ROASTED BEETS** <sup>V</sup> • 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

### **WAGYU BEEF & GINGER**

#### **DUMPLINGS** • 21

green onion, yuzu mint emulsion  
toasted peanuts

### **HEARTS OF ROMAINE** <sup>GF</sup> • 18

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

# ENTRÉES

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**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

**FILET OF BEEF\*** GF • 58

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

**PRIME NY STRIP\*** GF • 68

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

**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 cippollini onion jus

**UDON PUMPKIN CURRY** v • 34

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

**BBQ JAPANESE EGGPLANT** v • 29

crispy tofu, glazed carrots, cilantro scallion hummus  
citrus salad

## SIDES

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**CHILI GARLIC BROCCOLINI** <sup>GF</sup> • 12

peanut salsa macha

**CAVATELLI MAC N CHEESE\*** • 18

pork belly burnt ends, smoked gouda béchamel, jalapeno jam

**HEIRLOOM CARROTS** <sup>V</sup> • 12

tamarind bbq sauce, blistered grapes, feta

**BUTTER WHIPPED YUKON GOLD POTATOES** <sup>GF V</sup> • 15

raclette cheese, chives

**KENNEBEC TRUFFLE FRIES** <sup>V</sup> • 15

parmesan reggiano

**KIMCHI BACON & BRUSSEL SPROUTS\***<sup>GF</sup> • 12

candied bacon, toasted peanuts, thai basil



# 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

## **KENNEBEC TRUFFLE FRIES** <sup>V</sup> • 15

parmesan reggiano

## **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

## **MARKET GREENS** <sup>GF V</sup> • 14

japanese cucumber, red onion  
sugar snap peas, soy sesame vinaigrette

# KIDS MENU

## **BREAKFAST** AVAILABLE 7:00AM - 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 - 9:30PM

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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

7:00AM - 2:00PM

## BEGINNINGS

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

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

### **KENNEBEC TRUFFLE FRIES<sup>V</sup> • 15**

parmesan reggiano

### **MIXED BERRY ACAI BOWL<sup>GF V</sup> • 18**

coconut, honey, pomegranate, banana  
chia seeds

### **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

### **EGGS BENEDICT\* • 24**

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

### **AVOCADO TOAST\* • 22**

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

## BRUNCH ENTREES

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### **BUTTERMILK PANCAKES** <sup>V</sup> • 17

sea salt butter, maple syrup

### **HUEVOS RANCHEROS\*** • 23

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

### **KOREAN FRIED CHICKEN & WAFFLE** • 21

crispy chicken thigh, kimchi hot honey  
fried egg, pickled radish salad

### **HEARTS OF ROMAINE** <sup>GF</sup> • 18

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

### **TOFU & VEGGIE RICE BOWL** <sup>GF V</sup> • 25

brown rice, pickled vegetables, avocado  
teriyaki, toasted sesame

### **JADE BURGER\*** • 18

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

### **SLOW ROASTED TURKEY CLUB** • 21

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

### **LITTLE GEM CHICKEN CAESAR\*** • 24

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

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## DESSERTS

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**BUTTERSCOTCH BUDINO • 14**

brown butter graham cracker crust,  
malted butterscotch sauce, bourbon gelato

**CARAMELIZED APPLE TARTE TATIN • 14**

puff pastry, buttermilk ice cream hazelnut brittle, hot caramel

**PB BOMBE • 14**

chocolate, peanut butter, macadamia nuts  
cracker jack popcorn

**SALTED CARAMEL & CHOCOLATE PANNA COTTA • 14**

mocha ganache, whiskey whipped cream

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

### CHARDONNAY

<b>far niente</b> <i>napa, ca</i>	25
<b>heitz cellars</b> <i>napa, ca</i>	20
<b>terres dorées</b> <i>beaujolais, fr</i>	18
<b>hewitson</b> <i>barossa, au</i>	15

### 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>friuli, it</i>	14
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### RIESLING

<b>willems-willems</b> <i>mosel, gr</i>	14
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### MOSCATO D'ASTI

<b>de forville</b> <i>barbaresco, it</i>	15
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## JADE COCKTAILS

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### 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

### ROSÉ

<b>aldenali</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, 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

### MERLOT

<b>truchard merlot</b> <i>carneros, ca</i>	16
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### RED BLENDS

<b>orin swift abstract</b> <i>ca</i>	24
<b>paydirt</b> <i>paso robles, ca</i>	20

## LOCAL BEERS

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<b>four peaks "kilt lifter,"</b> <i>tempe, az</i>	8
<b>lumber yard ipa,</b> <i>flagstaff, az</i>	8
<b>spellbinder ipa,</b> <i>phoenix, az</i>	11

## WORLD BEERS

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<b>asahi lager,</b> <i>japan</i>	8
<b>duvel,</b> <i>belgium</i>	12
<b>clausthaler (n/a),</b> <i>germany</i>	6
<b>estrella lager,</b> <i>mexico</i>	7
<b>heineken lager,</b> <i>netherlands</i>	8
<b>stella artois lager,</b> <i>belgium</i>	8
<b>stiegl radler,</b> <i>austria</i>	8

## AMERICAN BEERS

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<b>ommegang "rarevos amber,"</b>	9
<i>cooperstown, ny</i>	
<b>bell's, "oberon ale"</b> <i>kalamazoo, MI</i>	8
<b>pizza port "swami ipa,"</b>	9
<i>solana beach, ca</i>	
<b>budweiser,</b> <i>st. louis, mo</i>	6
<b>coors light,</b> <i>golden, co</i>	6
<b>michelob ultra,</b> <i>st. louis, mo</i>	6

## DRAFT BEERS

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seasonal craft & local selection 9

ask your server about our current handles

