



ELEMENTS

FOR THE TABLE

Skillet Corn Bread

New Mexico hatch green chile, cheddar and honey butter with a corn nut crumble

STARTERS

**New Mexico Hatch Green Chile
& Corn Chowder** *GF*  15
Served with crispy tortilla strips and green onions

Elements Garden Salad *GF* 16
Heritage greens served with cucumbers, heirloom baby tomatoes, red onions, radishes, hard boiled eggs, blue cheese, and applewood smoked bacon tossed with your choice of available dressing or vinaigrettes
Add avocado +3, chicken +10, salmon +12, shrimp +12, hanger steak +16

Spring Rolls  14
Crispy vegetable spring rolls served with a cabbage slaw and sweet chili sauce

Truffle Fries *GF*  14
Crispy fries tossed in a truffle oil, Parmigiano Reggiano and fresh parsley served with a garlic aioli

Wings 17
Rotisserie-style wings, tossed in your choice of classic buffalo sauce, teriyaki, hot honey or bourbon bbq sauce

SANDWICHES

Served with seasoned fries or a simple side salad

Artisan Cheeseburger 24
An 8 oz blend of chuck and brisket, grilled and finished with cheddar cheese and our classic Louie sauce, served with lettuce, tomato, red onion, and Elements pickles on a toasted seeded brioche bun
Add bacon +2, green chile +1, avocado +3, fried egg +1, crispy onion +2
**Veggie patty available upon request*

**Elements Signature
Chicken Sandwich** 24
Choice of grilled or crispy marinated chicken breast topped with Jack cheese, green chiles, bacon and our house ranch served with lettuce, tomato, onions and avocado on a toasted seeded brioche bun

MAINS

No substitutions, no exceptions

Rigatoni Alla Vodka  24
A classic tomato and cream sauce infused with Calabrian chile, finished with buffalo milk burrata and fresh basil
Add grilled chicken +10, salmon +12, shrimp +12, hanger steak +16

Scottish Salmon *GF* 32
Simply grilled, served with lemon-butter sauce, Yukon Gold potato purée and market vegetables

Fish & Chips 26
Hand-battered cod fried crisp and golden, served with seasoned fries, coleslaw, and our house tartar sauce with fresh lemon

Peri Peri Chicken *GF* 30
Marinated, char-grilled deboned half chicken with caramelized lemon and cool buttermilk ranch, served with seasoned frites

Dry-Aged Duroc Pork Chop *GF* 32
Served with a nutty brown butter jus, Yukon Gold potato purée and market vegetables

Steak Frites *GF* 36
Grilled marinated hanger steak served with seasoned fries and herb-garlic butter
Make it a surf & turf with shrimp +12

DESSERTS

Crème Brûlée Cheesecake 15
Served with berry coulis, whipped cream and a gaufrette

Warm Chocolate Fudge Brownie 15
Topped with Häagen-Dazs vanilla ice cream, salted caramel sauce and pecans

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
093026

Vegetarian  Gluten-Free *GF* Vegan *V*
Parties of 8 or more may be charged a 20% gratuity