

LIBATIONS

Bottomless Mimosa

sparkling wine, fresh squeezed orange juice.....16

Mimosa.....8.5

Elements Bloody Mary

Skyy vodka, Elements mix.....8.5

Pom Pom

sparkling wine, pomegranate juice, pama liqueur.....9

Bellinitini

vodka, triple sec, sparkling wine, peach puree.....9

Rangpur Limesdrop

Skyy vodka, fresh rangpur lime juice
triple sec, simple syrup.....10

Sour Cherry Gin Sling

Rangpur lime gin, Cointreau, lime, soda
housemade sour cherry syrup10

COFFEE

Bottomless Coffee (Peet's Coffee).....2.95

Espresso.....2.95

Double Espresso.....4

Cappuccino.....3.75

FRESH SQUEEZED JUICES

Orange.....3.25

Grapefruit.....3.25

Apple.....3.25

WINES BY THE GLASS

WHITE

Calina <i>Chardonnay</i> , Chile	2008	7
Melville <i>Chardonnay</i> , 'Estate-Verna's', SBC	2008	13
Chalk Hill <i>Chardonnay</i> , Estate, Russian River	2008	16
Tercero <i>Gewürztraminer</i> 'Outlier', SYV	2008	11
Brander <i>Sauvignon Blanc</i> , Mesa Verde, SYV	2007	11
Fiddlehead <i>Sauvignon Blanc</i> , Happy Canyon, SYV	2007	14
Palmina <i>Pinot Grigio</i> , SBC	2009	12
Tangent <i>Viognier</i> , Paragon Vineyard, Edna Valley	2008	11

RED

Line 39 <i>Cabernet Sauvignon</i> , Lake County	2006	8
Brander Reserve <i>Cabernet Sauvignon</i> , SYV	2006	15
Domaine Chandon <i>Pinot Noir</i> , Carneros	2006	11
ZD <i>Pinot Noir</i> , Carneros	2007	16
Qupe <i>Rhone Blend</i> , 'Los Olivos Cuvee', SYV	2008	14
Kenneth Crawford <i>Syrah</i> , 'Four Play', SBC	2006	12
Stoplman "La Coppa" <i>Syrah</i> , SYV	2005	11

all of our eggs are cage free from **Lilly's Farms**
we source sustainable seafood

& feature hand selected produce from local farmers

a gratuity of 20% may be added parties of six or more
we strive to honor vegetarian or special dietary requests

special event catering
and food to-go is available – please inquire

061910

BRUNCH

Spicy Chorizo

scrambled eggs, scarlet runner beans
toasted salsa, corn tortilla.....11

Elements Eggs Benedict

poached eggs, buttermilk biscuit, smoked salmon
lobster hollandaise.....12.5

Short Rib Hash

poached egg, fingerlings, jalapeno béarnaise.....13

Dungeness Crab Cake Benedict

poached eggs, chile verde-avocado salsa
jalapeno béarnaise.....13.5

Goat Cheese & Wild Mushroom Omelet

roasted green onion, ciabatta toast.....11

Brioche French Toast

fresh baked brioche, Lane Farm strawberry maple syrup
honey crème fraiche, mint.....10

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Biscuits with Chorizo & Jalapeño Gravy.....5

House cured Bacon.....3

Breakfast Fingerling Potatoes.....3

Sautéed Spinach.....3

Farmer's Market Fruit.....3.5

THE HANGOVER CURE

French Fries.....5

with Fried Eggs.....7

with Fried Eggs & Chorizo.....10

(add a bloody mary +6.5)

SALADS

Elements Cobb Salad

Lane Farm romaine, house bacon, egg, roasted turkey, red onion
avocado, blue cheese, red wine vinaigrette.....13
substitute **Shrimp** +2

Chicken Salad

grilled chicken, Mud Creek Farm tangerine, asian pear
toasted cashew, baby bok choy, red cabbage
soy citrus vinaigrette.....14.5

LUNCH

all lunch items include a choice of Shepherd's Farm greens or fries

Grilled Chicken Breast Sandwich

house pesto, oven roasted tomato, sunflower sprouts
parmesan cheese.....12

Carnitas Tacos

corn tortillas, onion salsa, lime.....13

Baja Style Local Fish Tacos

corn tortillas, cabbage, cilantro aioli, lime.....13

Ricotta & Tomato Sandwich

BD Farms sylvetta, aioli, toasted whole wheat.....12.5
add **Bacon** +2

House Made Burger

Lane Farm greens, red onion, aioli, house mustard.....13
choice of **point reyes blue, aged cheddar or pecorino cheese**

Executive Chef ~ Brian Champlin

Chef – Brandon Worrell