

Sparkling

	GLASS	BOTTLE
MOSCATO D'ASTI , ASTORIA <i>ITALY</i> Flavors of tangerine, lemon zest & orange.	\$8	\$30
PINK MOSCATO , RISATA <i>ITALY</i> Tantalizing sweetness with juicy flavors of cherry, strawberry, & raspberry.	\$10	\$35
PROSECCO , LA MARCA <i>ITALY</i> Bright fresh citrus fruit with hints of lemon & a touch of honey.	\$8	\$30
SPARKLING ROSÉ , RUFFINO <i>ITALY</i> Strawberry & rose petal with fresh acidity.	\$10	\$35
BRUT ROSÉ , J VINEYARDS <i>RUSSIAN RIVER</i> Ripe raspberry, blood orange & blanched almonds.		\$70
CUVÉE BRUT , BLANC DE BLEU <i>CALIFORNIA</i> Seductive fruit flavors & fresh aromatics. Delicate, dry & crisp.	\$10	\$35
BRUT CAVA , CRISTALINO <i>SPAIN</i> Citrus, green apple & mineral flavors. Lively mouthfeel and clean finish.	\$8	\$30
BRUT , SCHRAMSBERG MIRABELLE <i>NORTH COAST</i> Balanced flavors of citrus, white flowers and butterscotch.		\$55
CHAMPAGNE , BUENA VISTA LA VICTOIRE <i>FRANCE</i> Aromas of grapefruit, honey & brioche, with flavors of white stone fruits.		\$85
CHAMPAGNE , PIPER HEIDSIECK BRUT CUVÉE <i>FRANCE</i> Juicy, fleshy pear and citrus with harmonious balance.		\$105
CHAMPAGNE , BOLLINGER SPECIAL CUVÉE <i>FRANCE</i> Flavors of pear, brioche & spice, with a creamy spiced finish.		\$165

White Wines

	GLASS	BOTTLE
RIESLING , STARLING CASTLE <i>GERMANY</i> Sliced green apple, white peach & flowers.	\$9	\$31
WHITE BLEND , CONUNDRUM <i>CALIFORNIA</i> Lively and enticing, with apple, honeysuckle & apricot.	\$12	\$43
SAUVIGNON BLANC , WHITEHAVEN <i>NEW ZEALAND</i> Fresh and zesty with tropical fruits and a slight herbaceous note.	\$11	\$38
PINOT GRIGIO , SEAGLASS <i>CALIFORNIA</i> Fresh & bright citrus & melon.	\$9	\$31
PINOT GRIS , ACROBAT <i>OREGON</i> Lemon, grapefruit & green apple.	\$10	\$35
PINOT GRIGIO , SANTA MARGHERITA <i>ITALY</i> Aromas of peach & honeysuckle, & flavors of golden apples.		\$50
ROSE , BUTTERNUT <i>CALIFORNIA</i> Watermelon, citrus, & pale floral.		\$30
ROSE , CHAMPS DE PROVENCE <i>FRANCE</i> Tart cherry & fresh violets.	\$10	\$35
CHENIN BLANC/VOIGNIER , PINE RIDGE <i>CALIFORNIA</i> Bright & enticing pineapple, lychee & Meyer lemon.	\$10	\$35
CHARDONNAY , STORYPOINT <i>CALIFORNIA</i> Citrus, honeysuckle, caramel & toasted oak.	\$10	\$35
CHARDONNAY , KIM CRAWFORD <i>MARLBOROUGH</i> Pineapple, ripe melon & butterscotch	\$12	\$44
CHARDONNAY , SONOMA-CUTRER <i>RUSSIAN RIVER VALLEY</i> Bosc pear, ripe peach & vanilla oaky notes with a touch of butterscotch.		\$55
CHARDONNAY BLEND , ORIN SWIFT MANNEQUIN <i>NAPA</i> Assertive flavors of crème brulee, white peach, tangerine oil & honeysuckle.		\$64

Red Wines

GLASS BOTTLE

SWEET RED, RISATA IL ROSSO ITALY Fresh, red berry flavors with floral notes and a soft, rounded finish.	\$10	\$35
PINOT NOIR, MEIOMI CALIFORNIA Complex & aromatic with notes of cherries & violets. Deep & dark with nuances of tea leaves, & chai spices.	\$12	\$43
MALBEC, DONA PAULA ARGENTINA Fresh red and black fruits, floral notes, and earthy minerals.		\$30
MALBEC, FINCA LAS MORAS BARREL SELECT ARGENTINA Ripe red berry, plum & spice.	\$10	\$35
MONTEPULCIANO D'ABRUZZO, CARLETTO ITALY Cherries & spices on a well orchestrated full palate.		\$30
MERLOT, CARMEN GRAN RESERVA CHILE Dark fruit & chocolate, elegant oak.	\$11	\$39
MERLOT, COPPOLA DIAMOND CALIFORNIA Jammy fruit mingles with vanilla, mocha & toasty oak.		\$36
CÔTES-DU-RHÔNE, M. CHAPOUTIER BELLERUCHE FRANCE Blend of Syrah & Grenache with aromas of morello cherries and spices of licorice and grey pepper. Great structure with firm and silky tannins.	\$10	\$36
CHIANTI, RUFFINO SUPERIORE ITALY Fruity & floral aromatics with hints of spice & hazelnut.		\$37
RED BORDEAUX, CHATEAU TIMBERLAY ITALY Black currant with hints of vanilla.	\$13	\$47
ZINFANDEL, JOEL GOTT CALIFORNIA Spicy plum & black pepper silkiness.	\$12	\$43
ZINFANDEL, SEGHEISIO SONOMA COUNTY Smoky cedar, vanilla and sweet tobacco flavors blend harmoniously with cassis and cranberry.		\$50
RED BLEND, COLUMBIA COMPOSITION WASHINGTON Ripe blackberry & plum framed by hints of spicy oak.		\$30
RED BLEND, LOCATIONS E SPAIN Dark cherry & exotic spiciness.	\$12	\$42
RED BLEND, 7 MOONS CALIFORNIA Rich and sultry with cinnamon spice.	\$9	\$33
RED BLEND, TAKEN NAPA VALLEY Intense aromas of ripe blackberries & blueberries, crushed graphite & earthy notes. Underlying notes of dark chocolate & espresso.		\$75
CABERNET SAUVIGNON, STORYPOINT CALIFORNIA Rich, bold dark fruit, rich oak, nutmeg & vanilla	\$10	\$35
CABERNET SAUVIGNON, WOLF BLASS RESERVE SOUTH AUSTRALIA Lifted fruit aromas of black currant, blackberry and plum complexed with savory oak. Smooth & generous dark fruit with rich tannins.	\$13	\$45
BOURBON BARREL CABERNET SAUVIGNON, STAVE & STEEL PASO ROBLES Dark blackberry & plum with generous tannins & cedar.	\$12	\$43
CABERNET SAUVIGNON, SIMI WINERY ALEXANDER VALLEY Flavors of cherry & plum, this silky wine finishes with velvety coffee roasted tannins a peppery cassis.		\$58
SHIRAZ, OXFORD LANDING AUSTRALIA Fresh plum vanilla oak & violets.	\$9	\$30
SHIRAZ, TWO HANDS GNARLY DUDES BAROSSA, AUSTRALIA Deep red, with black fruit flavors, fine tannins & subtle oak.		\$90
CHATEAUNEUF-DU-PAPE, E. GUIGAL RHONE VALLEY, FRANCE Rich, textured & medium to full bodied with ample black cherry, olive tapenade and subtle meatiness.		\$120
AMARONE, ALLEGRINI VENETO, ITALY Vibrant & elegant, concentrated core with flavors of black cherry, dried thyme, mocha & spice.		\$160

Wine Flight \$13

ENJOY ANY 3 2.5oz POURS OF OUR BY THE GLASS OPTIONS
SERVED WITH A SIDE OF FRUIT & CHOCOLATE

Element Lounge House Wine \$7/\$25

CHARDONNAY

CABERNET SAUVIGNON

PLUM WINE

Craft Beer

BELL'S BREWERY TWO HEARTED ALE \$4.75

IPA - 7.0% - KALAMAZOO, MI
Bursting with hop aromas ranging from pine nut to grapefruit.

DESCHUTES FRESH SQUEEZED IPA \$5.00

IPA - 6.8% - BEND, OR
Mouthwateringly delicious with citra & mosaic hops.

DESCHUTES BLACK BUTTE PORTER \$4.75

PORTER - 5.2% - BEND, OR
Dark, distinctive & rich with chocolate & crystal malts.

LOST COAST TANGERINE WHEAT \$4.50

FRUIT BEER - 5.5% - EUREKA, CA
Refreshing wheat ale with bright fruit flavor.

O'DELL 90 SHILLING AMBER ALE \$4.75

SCOTTISH ALE - 5.3% - FORT COLLINS, CO
Smooth & deeply satisfying, with a crisp & clean Colorado taste.

TOPPLING GOLIATH

DOROTHY'S NEW WORLD LAGER \$5.75

CALIFORNIA COMMON - 5.5% - DECORAH, IA
Easy drinking and light in color and in body.

TOPPLING GOLIATH

PSEUDOSUE APA \$6.00

AMERICAN PALE ALE - 5.8% - CALIFORNIA COMMON
Feroocious aromas of grapefruit & evergreen, mild bite on the finish.

ALASKAN WHITE ALE \$5.00

WHEAT ALE - 5.3% - JUNEAU, AK
Light & crisp with pleasant tartness with slight coriander spice.

ADDITIONAL BEER SELECTIONS \$3.75

Bud Light, Budweiser, Michelob Ultra, Corona, Busch Light

Liquor

WHISKEY

JACK DANIEL'S SINGLE BARREL	\$7.50
CROWN ROYAL SPECIAL RESERVE	\$7.00
TEMPLETON RYE WHISKEY	\$6.50

BOURBON

KNOB CREEK 9 YR	\$6.50
WOODFORD RESERVE	\$7.00

VODKA

BELVEDERE	\$6.50
GREY GOOSE	\$6.50
STOLI ELITE	\$7.00

BRANDY

REMY MARTIN VSOP	\$7.00
COURVOISIER VSOP	\$7.00

Port

QUINTA DO NOVAL BLACK

\$10.00

PORTUGAL 3OZ POUR
Bright aromatics, plump & supple with dark fruits & chocolate.

Desserts

TIRAMISU \$8

Zabaione cream divided by three layers of espresso soaked sponge cake and dusted with cocoa powder.

MOLTEN CHOCOLATE CAKE (GF) \$8

Molten chocolate cake a deeply chocolate desire, embodied with dark chocolate truffle. Served wickedly warm.

NEW YORK CHEESECAKE \$7

Creamy vanilla bean cheesecake topped with a white chocolate whipped cream with a graham cracker crust.

RED VELVET CAKE \$10

Brilliant red velvet cake layers with a deep chocolate truffle, filled and frosted with a tangy cream cheese.

APPLE CARAMEL HARVEST CAKE \$8

Fresh pieces of apple & cinnamon spices baked into moist cake, topped with cream cheese icing, rich caramel & toasted pecan pralines

TURTLE CAKE \$8

NY Cheesecake resting on a layer of fudge, with pecans, caramel sauce & a graham cracker crust.

WAFFLE GELATO \$7

Choice of vanilla, chocolate or pistachio served on a waffle with our flavored sauce.

CARROT CAKE \$7

Layers of moist cake loaded with shredded carrots, pecans & crushed pineapple. Layered & iced with cream cheese frosting.

LEMON BERRY MASCARPONE CAKE \$9

A luscious, light and lemony treat with a fluffy mascarpone center which compliments the berry crumble topping.

BANANA TOFFEE BOURBON \$10

Layers of vanilla crème brulee and toffee banana cake drenched in buttery bourbon, filled with banana chunks, with butterscotch icing.

COOKIE & CREAM CAKE \$9

Hunk of dark chocolate cake sandwiched by vanilla cake layers and chocolate chunks.

STRAWBERRY FLOAT \$9

Stacks of strawberry and vanilla cake, in cool strawberry cream cheese icing.

SWEET SWEET SAMPLER \$12

Assortment of 6-8 bite size sweet treats.

MACAROONS 3/\$3.00

Black Tea

***ENGLISH BREAKFAST** \$4.95

Robust & entrancing,
enjoy a splash of milk

***EARL GRAY** \$4.95

Assam leaves with a liquoring
of citrus bergamot

BLACK DARJEELING \$4.50

A bright, floral cup, delicious & fragrant

***CHOCOLATE ROSE** \$4.95

Indulgent chocolate taste
and leasing floral finish

PEACH BRULEE \$4.50

Sweetpeacheswithalingeringtropicalfinish

BLACK CHERRY \$4.50

Exotic tastes of vanilla, licorice, and cherries

ORCHID VANILLA \$4.50

Madagascar vanilla and
the taste of coconut

COCONUT CHAI \$4.50

Zesty cinnamon, cardamom,
clove & island coconut

***BOMBAY CHAI** \$4.95

Traditional blend of warming spice
recommended with milk & honey

VANILLA CHAI \$4.50

Ceylon black tea blended with spices
& hints of vanilla flavors

***LONDON FOG** \$4.95

Traditional earl grey, with a hint of lavender
served with steamed milk

Green Tea

***SENCHA** \$4.95

Soothing taste with fresh
green vegetal notes

***JASMINE** \$4.95

Prized, intoxicatingly fragrant, jasmine
blossom

***CUCUMBER MINT** \$4.95

Cucumber and mint with taste of blueberries

MOROCCAN MINT \$4.50

Hand-rolled green tea and
cooling nana mint

***LEMON SORBETTI** \$4.95

Blended with organic lemon
herb & lemongrass

***ORANGE JASMINE** \$4.95

Sunshiny citrus brightens up
fragrant night-blooming jasmine

***HANAMI** \$4.95

Tart cherries paired with flowers &
organic green tea.

MANGO PEACH \$4.50

Mix of mango nectar and sweet peach

White Tea

***VANILLA PEAR** \$4.95

Mellow white tea with
vanilla and taste of pear

***WHITE GINGER PEAR** \$4.95

White tea with sweet pea
and zingy ginger

WHITE AMBROSIA \$4.50

Sweet notes of vanilla,
and island coconut

***PEAR COBBLER** \$4.50

Sweet pear with tastes of lychee

Herbal Tea

***CITRUS MINT** \$4.95

Refreshing infusion of
peppermint and citrus

***GINGER LEMONGRASS** \$4.95

Citrusy herbs blended with an enlivening
tingle of ginger

***BLUEBERRY MERLOT** \$4.95

Herbal blend with sweet berries
& savory sage

RASPBERRY NECTAR \$4.50

Raspberries with hibiscus flowers

AFRICAN SOLSTICE \$4.50

A rooibos herb blend of
sweet berries & blossoms

***LEMON LAVENDER** \$4.95

Relaxing chamomile with
sun-blessed lavender & citrus

MOJITO MARMALADE *\$4.95

Lush citrus with spearmint
& high mountain rooibos

***HARVEST APPLE SPICE** \$4.95

Orchard ripe fruit & berries
infused with spices

***CHAMOMILE CITRON** \$4.95

Sunny Egyptian chamomile
brightened by herbs & flowers

* ORGANIC SELECTIONS

Oolong / Rare Imported Tea

MOUNTAIN OOLONG TEA * \$6.50

Deep dark oolong with lush taste of peach

LONG JING \$6.50

Rare green tea from Hangzhou, China. Gentle, light & sweet

DA HONG PAO

(ALSO KNOWN AS BIG RED ROBE) \$6.50

Rare oolong tea from wuyi mountains, Fujian province, China. Rich aromas, a truly legendary tea.

TIE GUAN YIN

(ALSO KNOWN AS IRON GODDESS) \$6.50

Rare oolong tea from Fujian, China. Known for fruity, berry taste & aroma

Blooming Art of Tea

BLOOMING SURPRISE ME \$5.75

We will pick one Blooming Tea for you!

PARADISE \$5.75

White tea leaves hand sewn into a bundle with Amaranth flower wrapped inside that blossom as they steep

BLOOMING BEAUTY \$5.75

Fresh and tender green tea leaves are hand sewn into a bundle with a flower wrapped inside that blossom as they steep

MORNING BLOSSOM \$5.75

Fresh and tender green tea leaves are hand sewn into a bundle with an osmanthus flower and chrysanthemum flower wrapped inside that bloom as they steep

High Tea

\$35 with Tea / \$45 with 2 glasses of Sparkling Wine

Includes finger sandwiches, salad & assortment of dessert

Specialty Drinks

LATTE \$4.50

AMERICANO \$4.50

MACCHIATO \$4.50

CHOOSE FROM: PLAIN, VANILLA,
MOCHA OR CARAMEL

ICED TEAS \$3.75

Jasmine Green
Peach Brûlée

Raspberry Nectar
Ceylon Gold

Shareables & Light Entrées

VERY BERRY SALAD \$8

Spring Mix topped with assortment of fresh fruits, drizzled with apple balsamic dressing, with side of toast.

AVOCADO SHRIMP SALAD \$10

Mixed greens, avocado, cucumber, red onion & salsa topped with champagne vinaigrette & shrimp.

ASIAN CHICKEN CHOPPED SALAD \$10

Mix of Romaine lettuce, red cabbage, carrot, topped with chicken slices and Mandarin dressing.

SPINACH ARTICHOKE DIP \$9

Symphony of fresh spinach and chunks of artichoke in creamy cheese & served with pita bread.

CHEESE LOVER PLATTER \$12

Goat Cheese, Brie, Pesto Cheddar, served with crackers and olives.

BRUSCHETTA \$9

French baguette, topped with Bruschetta and Balsamic dressing.
Add smoked salmon \$13

HUMMUS FLIGHT \$10

A mix of original, chipotle and pesto basil hummus, served with crackers and French baguette.

CHARCUTERIE BOARD \$15

A curated selection of Gouda & Havarti cheese, prosciutto ham, dry borsellino salami, candied walnuts, seasoned fruit & served with flatbread crackers.

PESTO CHICKEN FLATBREAD \$12

Crisp flatbread with a layer of cream cheese topped with chicken, pesto & tomato sprinkled with Parmesan cheese.

CHIPOTLE FLATBREAD \$12

Crisp flatbread covered with a layer of chipotle ranch, parsley, shredded Mexican cheese blend, spinach, diced shrimp & ham, topped off with avocado & Japanese mayo.

CAPRESE FLATBREAD \$12

Crisp flatbread with Mozzarella, tomato, drizzled with Balsamic dressing and basil.

***SHRIMP COCKTAIL \$12**

Farm raised tender white shrimp served with our special cocktail sauce & lemon wedges.

***OYSTERS IN THE HALF SHELL \$13**

Succulent steamed oysters in a half shell served with horseradish cocktail sauce and lemon wedges.

SEAFOOD SAMPLER \$35

Selection of oysters, shrimp, tuna sashimi, and mussels.

***TUNA TARTARE \$12**

Diced tuna, cucumber, avocado topped with eel sauce & spicy mayo.
Served with side of tortilla chips.

BRAZI CRAB PUFF (GF) \$11

Authentic Brazilian bread puffs made with cheddar cheese & Parmesan filled with crab meat, avocado & garlic herb spread.

WAFFLE WAFFLE PLATTER \$7

Waffle cut sweet potatoes dipped in a waffle batter & deep fried then seasoned with salt & served with chipotle ranch.

*Contains raw or undercooked food products