



elements

lounge

The Elements bartenders are creating original interpretations of pre-prohibition era cocktails, perfectly balanced with fresh juices, house-made syrups and a unique selection of small batch, eclectic, high quality spirits. These were chosen specifically for their unique flavor profiles and their blending quality. Not sure what to select? Challenge the bar staff to create a unique cocktail suited to your tastes...just "Spin the Bottle!"

Cocktail List

Herbs & Flowers

Basil Cooler

Hendricks gin, basil, cucumber, fresh lime juice
simple syrup, served up

12

Lovely Lavender

Gin, lavender infused simple syrup, fresh lemon juice, served up

10

French Maid

Brandy, fresh lime juice, simple syrup,
cucumber, mint, served on the rocks

10

Pride of Pasadena

Orange muscat, strawberries, rose water,
simple syrup & lime juice, served with crushed ice

10

Lavender Driver

Vodka, Combier Liqueur du Orange, lavender simple syrup,
fresh lemon juice, served on the rocks

10

Citrus

Gordons Cup

Gin, lime cubes, simple syrup, cucumber
served with cracked ice

10

The Citrus in the Rye

Rye Whisky, housemade Curaçao, peach bitters,
muddled lemon & orange wedges, served on the rocks

10

Peach Sour

Rye Whisky, fresh lemon juice, simple syrup,
peach bitters, served in sour glass

10

Old Fashioned

Tradional Old Fashioned

Bourbon, citrus peel, simple syrup, Angostura bitters

10

Laphroig Old Fashioned

Islay malt 10 year cask strength, citrus peels,
Old Fashion bitters, simple syrup

16

Don Camilo Tequila Old Fashioned

Don Camilo Limited Edition Añejo, grapefruit & lemon zest,
simple syrup & housemade orange bitters

16

Spirit

Negroni

Gin, Campari, Carpano Antica Formula,
served up and garnished with orange zest

14

Little Italy

Rye whisky, Cynar, Carpano Antica, served up with a lemon zest

16

Bitter Amore

Sagatiba Velha Cachaca, Aperol, simple syrup, grapefruit,
lemon wedges and champagne

16

Spin the Bottle

Bartenders Choice

10

Bar Bites

(from 5-10 PM)

Elements Burger

Housemade bun • Spicy rémoulade • Garlic truffle fries

11

Add your elements:

Fiscalini cheddar cheese 2

Grilled balsamic red onion steak 2

Confit tomatoes 2

Truffled mushrooms 4

Applewood smoked bacon 4

Grilled butter-poached lobster 7

Fried egg 2

Artisan Sausage Plate

Frutta di mostarda • Grain & Dijon mustard
Garlic truffle fries

13

Keftedes: Greek Meatballs

Yogurt & cucumber sauce • Feta • Red onion
Olives • House-made pita rounds

15

Crab & Corn Cake

with Crispy Calamari Salad

Rouille • Pepperoncini • Cherry peppers

16

Marinated Flank Steak & Kimchi Tacos

Corn & sesame tortillas • Sambal aioli • Pickled ginger

13

Beer-battered Maui Onions with Coconut Crust

Macadamia nut aioli

7

Housemade Charcuterie Plate

Duck, Pistachio & Kumquat Galantine

Garlic-Sage Pork Sausage

Duck Liver Mousse, Duck Hearts Confit

Pork Rillettes

Crostinis • Parsley salad • Cranberry compote • Horseradish mustard

18

Cocktail Hour

Tuesday through Friday

5pm to 7pm

Herb

Basil Cooler

8

French Maid

7

Lavender Driver

7

Citrus

Gordon's Cup

7

Peach Sour

7

Wine by the Glass

2009 Grao Vasco, Encruzado/Bical/Malvasia-Fina, Dao, Portugal

6

2008 Bautista Simona, Malbec, Mendoza, Argentina

6



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Wine by the Glass



Sparkling wine by the glass

Gruet, Brut, New Mexico, NV 11
Classic crisp style with rich complexity and a fine mousse

Blancher, Cava, Rosat, Reserva Brut, Spain, NV 12
Delightful and fun sparkling blend with strawberry and cassis

White wine by the glass

2009 Testarossa, Chardonnay, Santa Lucia Highlands 14
Scents of butterscotch, orange blossom and vanilla bean with apple and bright citrus notes

2009 Cave des Vins, "Les Chataigniers," Sancerre, France 12
Layered aromas with flavors of apricot, green melon & lemongrass and a crisp, refreshing finish

2009 Chateau Le Devoy Martine, "Via Secreta," Côtes du Rhone, France 12
Lush aromas of pear and white flowers with nice orchard complexities and good acid

2009 Viña Clavador, Verdejo, Rueda, Spain 9
Orange blossoms and grassy notes with citrus and grapefruit filling out the finish

2008 Coquelicot, Viognier, Santa Ynez Valley 9
Honeysuckle and candied orange peel, with poached pear and hazelnut notes

2009 Grao Vasco, Encruzado/Bical/Malvasia-Fina, Dao, Portugal 7
A toasty aroma of vanilla and pear, this blend satisfies with citrus notes on the finish

2008 Huge Bear, Chardonnay, Sonoma County 18
Flavors of apple, pear and orange flowers with a hint of bacon on the long finish

2009 Pfendler, Rosé of Pinot Noir, Sonoma Coast 10
Flavors of wild raspberry, watermelon, kumquat and spice with refreshing acidity

Red wine by the glass

2009 Substance, Cabernet Sauvignon, Washington State 13
Big, juicy cabernet with lush tannins, ripe dark cherries and plum

2008 Bautista Simona, Malbec, Mendoza, Argentina 9
Rich notes of cassis and violets develop into a full bodied palate with earth and floral notes

2008 Riverby Estate, Pinot Noir, Marlborough, NZ 14
Very well balanced, single vineyard fruit bursting with raspberries and strawberries

2009 Chateau Lagarde, Saint Emilion, Bordeaux, France 12
Rich, deep red fruit with a touch of vanilla and spice. Nice extended finish

2008 Chateau Coupe Roses, "La Bastide," Minervois, France 10
Blend of old vine grenache and carignan brimming with dark rich cherries, earth and spice

2007 Ruby Kurant, "The Archer," Grenache, California 12
Black cherry and currant, rich and ripe with spice and pepper on a full finish

2008 Adelaida, "Version," Rhone Blend, Paso Robles 15
Red fruits and mulled elderberry with hints of allspice and cedar in a lengthy finish

2002 Corison, Cabernet Sauvignon, Napa Valley 18
Aromas of cassis and violets with plum, blackberry and hints of cocoa

TOLOSA '1772' Wine Flight 20

2007 Tolosa Chardonnay
Tartly clean, with generous flavors of limes, pineapples, kiwi fruit, vanilla bean and spice

2007 Tolosa Pinot Noir
Barrel selected from choicest lots, balances earthy cherry, raspberry and blackberry fruits

2007 Tolosa Syrah
Cherry and blueberry star with oak spice, candle smoke and cedar as a supporting cast

Beer List

Lucifer

Fiery Blond top-fermented ale, balanced between a fruity aroma and mellowness
10

Stella Artois

Belgian Pilsner Style Ale
8

Chimay Blue Reserve

Unique double-fermented Ale with exceptional complexity and richness
11

Coney Island Albino Python 750ml
White Lager with provocative hops & spices
13

Sam Smith Nut Brown Ale

Full-bodied Ale with hints of hazelnut & brown sugar
8

Sam Smith Taddy Porter

Roasted barley with tangy, intense flavors
8

Green Flash IPA

Sweet, spicy & hoppy with orange & grapefruit notes
8

O'Douls Amber Non-Alcoholic

Well-balanced hops with a crisp, malty finish
7

Beck's Light

Crisp light Lager with notes of hops and grains
7

Late Night Happy Hour

10pm-midnight (Fri. & Sat.)

Blue Collar Elements Burger
Housemade bun • Spicy rémoulade
\$5

Garlic Truffle Fries
\$2

Select Cocktail Hour Drinks
Cocktail hour prices