Wines by the Glass $10

Gamay
Dufaitre, Beaujolais-Villages 2023

Sauvignon Blanc
Francois Chidane, Loire Valley, 2023

Sparkling Rosé
Marc Plouzeau, Touraine

Côtes De Provence
Domaine Fouquette, Rosé, 2022

Beer $5

Firestone Walker, Pivo, Pilsner
Buellton, CA 5.3%

Drakes Brewing Co
English Style Amber 5.9%

Fort Point, Lobos
Hazy IPA 6.9%

Deschutes Brewery, Fresh Squeezed, IPA
Bend, Oregon 6.4%

Best Day Brewing
N/A West Coast IPA

ELEMENTS
BAR & LOUNGE

Happy Hour From 3:30PM - 6PM

Happy Hour Bites

Oyster
Seasonal Mignonette
$1.5

Hamachi Shot
Avocado | Yuzu Tamari | Masago Arare
$8

Steak Tartare Bite
Miso-Yuzu Koshu | Puff Tendon | Egg Yolk
$10

Truffle Parm Fries
Truffle Oil | Parmesan
$10

食パン Hokkaido Milk Bread
- Duo of Butters - Wagyu / Seaweed
$12

Cod Cromesquis
Miso Aioli
$12

Wagyu Meatballs
Kabayaki glaze / Pickeled Vegetable
$12

Lamb Lollipop (1pc)
Grilled Lamb Chops / Chimmichurri
$12

Charcuterie and Cheese Board
Selection of 2 Cheese and 3 Cured Meats
$20

Cocktails

Hibiscus Haze
Vodka | St. Elderflower | Lemon | Hibiscus
$13

One Of A Kind
Mezcal | Passion Fruit | Jalapeno Syrup | Lime
$13

Madagascar Twist
Tequila | Mezcal | Tamarind | Hibiscus | Agave | Lemon | Sparkling Wine
$13

Sunset Spritz
Gin | Sparkling Wine | Guava | Averna | Thyme
$13

Classic Cocktails
Ask our bar team about recommendations and favorites
$12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness. A 20% service charge will be added to parties 6 or more. 90% of this charge is distributed among the service staff, 10% is retained by ASH as a service charge. A 3% SF health mandate is added to every check.