



CAMELBACK/PHX
SPRING 2023

BUCK & RIDER

DINNER MENU

SHAREABLE

FRESH PULL-APART DINNER ROLLS with maldon sea salt	10
EDNA'S PICNIC CHICKEN SNACK ♦ herbs, spices, hot sauce, ranch dipping sauce	15
CRISPY BRUSSELS SPROUTS ♦ apple gastrique, almonds, goat cheese dipping sauce	17
#1 AHI TUNA CRISPY RICE* avocado, spicy aioli, sesame oil	17
SMOKED TROUT DIP Ducktrap farms trout, watermelon radish, saltine crackers	17
POINT JUDITH CRISPY CALAMARI Thai dipping sauce, KILLER louie dressing	18
VOODOO FRIED RICE shrimp, chicken, peas, gochujang, red fresnos	17
BAJA SHRIMP CEVICHE* ♦ Sea of Cortez wild shrimp, cucumber, tomato, cilantro, avocado	19

SUSHI BY バック & ライダ

NIGIRI 3PC/6PC ♦*	11/21
Ora King salmon, hamachi, #1 Ahi tuna	
DELUXE SPICY TUNA ROLL ♦*	17
#1 sushi grade tuna, avocado, spicy aioli	
CRUNCHY SHRIMP ROLL ♦*	16
roasted almonds, avocado, spicy aioli, serranos	
HAMACHI & SALMON ROLL ♦*	17
Ora King salmon, hamachi, asparagus, soy paper	
BAKED YUZU CRAB ROLL ♦*	18
blue crab, spicy tuna, serranos, soy paper, avocado	
YASAI VEGETABLE ROLL ♦*	14
beets, asparagus, avocado, yuzu kosho	
HAMACHI CRUDO *	18
Thai chili sauce, ponzu	

FRESH FISH - FRESH FISH - FRESH FISH

TODAY'S FISH SELECTION FLOWN IN DAILY

ASK YOUR SERVER ABOUT
OUR MARKET CATCH

served with a side of mojo verde,
piri piri, or lemon caper beurre blanc
- your choice!

mkt price on raw bar card

SALADS

ARCADIAN MIXED GREENS ♦	15
watermelon radish, asparagus, shaved carrots, almonds, orange segments, whole grain mustard vinaigrette <i>add salmon +12, add shrimp +4.25 ea</i>	
CAESAR	15
sweet gem romaine, parmesan reggiano, hand-torn croutons <i>add salmon +12, add shrimp +4.25 ea</i>	
TUNA TATAKI*	21
seared sushi grade ahi tuna, XO dressing, goat cheese, mixed greens	
DUNGENESS CRAB "WEDGE"*	30
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	

SEAFOOD AND MORE PROVISIONS

A.O.B. BURGER* B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, housemade french fries	18	MARY'S PAN ROASTED CHICKEN sauteed greens, lemon, fresno chili, garlic	28
TROFIE PASTA Sea of Cortez wild shrimp, housemade chicken sausage, tuscan kale, sun-dried tomatoes, almond pesto	25	SHRIMP SCAMPI RISOTTO Sea of Cortez wild shrimp, mascarpone, garlic, fresh herbs	32
PAN ROASTED HOLLANDER & DE KÖNING MUSSELS chorizo, white wine, grilled rustic sourdough	26	PAN CRISP YELLOWTAIL SNAPPER ♦ lemon caper beurre blanc, farmers market vegetable	33
BBQ PORK RIBS fall off the bone tender, housemade bbq sauce, baked potato	30	MAINE DIVER SCALLOPS ♦ U10 dayboat scallops, pan seared with lemon caper beurre blanc, farmers market vegetable	42
		FRESH BLUE CRAB CAKES ♦ jumbo lump crab NO FILLERS! pommery mustard, farmers market vegetable	45

CERTIFIED ANGUS STEAK



CENTER CUT FILET MIGNON* (8oz.)	48	RIBEYE STEAK* (16oz.)	49
HARRIS RANCH PRIME NY STRIP* (14oz.)	55	BONE IN RIBEYE* (32oz.)	95

We proudly serve our own private label beef, B&R RESERVE.
Our midwestern breed-specific Black Angus is grain-fed and aged between 25 and 35 days providing maximum flavor and tenderness.

MAKE IT A SURF & TURF

1/2 Lobster	30
1/4 lb. King Crab	37.50
Scallop	10 ea
Crab Cake	22 ea
Shrimp Scampi	4.50 ea

* Items contain raw/uncooked products. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness. Our lemonade contains raw egg whites.
♦ **Gluten Free!** We are sensitive to dietary needs & concerns of our guests, but are not a gluten-free facility. We ask that anyone with wheat allergies please use caution.

HANDCRAFTED COCKTAILS

KYOTO SOUR	15
Ford's gin, plum wine, ginger, fresh citrus	
DIEGO RIVERA	15
Corazón Silver tequila, grapefruit, fresh thyme	
THE DIRECT MARTINI	15
St. George vodka or botanivore gin, premium vermouth <i>served full strength, table side!</i>	
BUCK & RIDER	15
Old Overholt rye, French amaro, aperol, lemon <i>served up</i>	
BOBBY LOVE	15
St. George green chile vodka, green juice, lime <i>served up</i>	
ACE IN THE HOLE	15
Corazón Reposado tequila, fresh strawberry, lemon, French amaro	
YELLOW JACKET	15
Rayu mezcal, honey, lemon, serrano pepper	
THE BEACHCOMBER	15
Navy strength rum, orgeat, French amaro, lime	
ONE NIGHT IN BABYLON	15
Opilhr spiced gin, cucumber, za'atar	
BARREL-AGED OLD FASHIONED	15
Old Forester bourbon, house bitters, hand cut ice	
YOUR MONEY OR YOUR LIFE	15
Old Forester bourbon, bénédictine, combier, orange bitters	
NOLA ESPRESSO MARTINI	15
cold brew coffee, St. George vodka, coffee liqueur, <i>served up (try it with Casamigos Reposado +5)</i>	

IN THE WELL: St. George Standard vodka, Fords gin, Corazón Silver tequila, Flor De Cana rum, Old Forester bourbon, Old Overholt rye, Cutty Sark scotch

DRAFT BEER

ARIZONA WILDERNESS 'REFUGE' IPA	9
AZ 6.8%	
THE SHOP 'CHURCH MUSIC' IPA	8
AZ 6.8%	
GREAT DIVIDE 'COLETTE' Saison	9
CO 7.3%	
CHAPMAN 'SOCIAL BUTTERFLY' Apricot Wheat	8
LA 6.8%	
WREN HOUSE 'BIG SPILL' Pilsner	8
AZ 4.7%	
FATE 'IRISH RED' Red Ale	9
AZ 5.4%	
HOLIDAILY (GF) Blonde	7
CO 5%, 12oz. can	
ATHLETIC 'UPSIDE DAWN' Golden Ale	6
CA, Non-Alcoholic, 12oz. can	

WINE BY THE GLASS

SPARKLING	
Acinum Prosecco DOP Italy	13/45
The Diver Brut California	13/45
Famille Moutard Brut Champagne	90
NV Bollinger-Special Cuvee Brut Champagne	175
WHITE WINE	
Vina Cartin Albariño Spain	12/42
Ant Moore Sauvignon Blanc Marlborough	13/46
Andre Vatan Sauvignon Blanc Sancerre	17/59
Astrolabe Pinot Gris New Zealand	13/45
Illaha Viognier Willamette Valley	15/52
Tyler Chardonnay Santa Barbara County	14/49
Dutton-Goldfield Chardonnay Russian River Valley	17/59
Daniel-Etienne Defaix Chardonnay Chablis	85
ROSÉ	
Ultraviolet Sparkling Rosé Napa Valley	13/45
Peyrassol 'La Croix' Rosé France	13/45
Chateau Pegau Provence	55
Arnot Roberts Rosé California	75
RED WINE	
Lucas & Lewellen Pinot Noir Santa Barbara County	14/49
Maritana 'Le Russe' Pinot Noir Russian River Valley	17/59
'Love You Bunches' Sangiovese Santa Barbara	15/52
Baca 'Cat's Cradle' Zinfandel Sonoma County	16/55
Le P'tit Paysan Cabernet Central Coast	14/49
Hook & Ladder Cabernet Sonoma County	17/60
Scribe Pinot Noir Sonoma County	95
Paul Hobbs 'Crossbarn' Cabernet Napa Valley	105

Reserve Wines

For full reserve list, please refer to THE GOOD STUFF book

SPARKLING	
NV Laurent-Perrier Brut Rosé Champagne	135
NV Ruinart Rosé Champagne	175
2012 Veuve Cliquot 'La Grande Dame' Brut Champagne	325
2012 Dom Perignon Brut Champagne	395
WHITE	
2018 Mount Eden Vineyards Chardonnay Santa Cruz	105
2020 Kistler 'Les Noisetiers' Chardonnay Sonoma Coast	145
2019 Trois Noix Sauvignon Blanc Napa Valley	85
2020 Rudd Estate Sauvignon Blanc Mount Veeder	185
RED	
2021 North Valley 'Reserve' Willamette Valley	115
2020 Roar 'Sierra Mar' Santa Lucia Highlands	170
2017 Kosta Browne 'Gap's Crown' Russian River Valley	225
2019 Rune 'Wild' Syrah Willcox, Arizona	115
2019 Bibi Graetz 'Testamatta' Red Blend Italy	195
2018 Grgich Hills Rutherford Napa Valley	135
2019 Darioush 'Signature' Napa Valley	235
2016 Heitz Cellar 'Martha's Vineyard' Napa Valley	495