



CAMELBACK/PHX
SPRING 2023

BUCK & RIDER

LUNCH MENU

SHAREABLE

EDNA'S PICNIC CHICKEN SNACK ♦	13
herbs, spices, hot sauce, ranch dipping sauce	
CRISPY BRUSSELS SPROUTS ♦	17
apple gastrique, almonds, goat cheese dipping sauce	
SMOKED TROUT DIP	16
Ducktrap farms trout, saltines, watermelon radish	
VOODOO FRIED RICE	17
shrimp, chicken, peas, gochujang, red fresnos	
POINT JUDITH CRISPY CALAMARI	17
Thai dipping sauce, KILLER louie dressing	
#1 AHI TUNA CRISPY RICE*	17
avocado, sesame, spicy aioli	
BAJA SHRIMP CEVICHE* ♦	19
Mexican wild shrimp, cucumber, tomato, cilantro, avocado	

SUSHI BY バック & ライダ

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

SALADS

ARCADIAN MIXED GREENS ♦	15
watermelon radish, shaved carrots, asparagus, orange segments, almonds, whole grain mustard vinaigrette	
CAESAR	15
sweet gem romaine, parmesan reggiano, hand-torn croutons	
KILLER LOUIE "WEDGE"	16
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	
TUNA TATAKI*	21
seared sushi grade ahi tuna, XO dressing, goat cheese, mixed greens	

ADD FRESH SEAFOOD

Chilled Shrimp	4.25 ea	1/2 Lobster	30
Scallop	10 ea	1/4 Lb King Crab	37.50
Market Fish	12	Dungeness Crab	16
Crab Cake	22	Grilled Chicken	7

CLASSICS

GRILLED FISH TACOS*	20
hand pressed tortilla, avocado, tomatillo crema, cilantro	
FISH & CHIPS*	20
line caught american haddock, tartar sauce, lemon, housemade french fries	
BUCK'S FAMOUS FISH SANDWICH*	20
pan seared loup de mer, house tartar, lettuce, tomato, pickle, poppyseed roll	
A.O.B. CHEESEBURGER*	18
B&R Reserve beef, Beecher's smoked cheddar, crispy onion, housemade french fries	
TROFIE PASTA	25
shrimp, housemade chicken sausage, tuscan kale, sun-dried tomatoes, almond pesto	
CRAB CAKE BLT	26
jumbo lump crab, crispy bacon, butter lettuce, tomato, tartar sauce	
PAN CRISP YELLOWTAIL SNAPPER ♦	32
lemon caper beurre blanc, farmers market vegetable	
MAINE DIVER SCALLOPS*	42
U10 dayboat scallops pan seared with lemon caper beurre blanc, farmers market vegetable	

**TODAY'S FISH SELECTION
FLOWN IN DAILY**

ASK YOUR SERVER ABOUT OUR MARKET CATCH

served with mojo verde, piri piri,
or lemon caper beurre blanc – your choice!

mkt price on raw bar card

* 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.

CHEERS

HANDCRAFTED COCKTAILS

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

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

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
Illahé 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

DRAFT BEER

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