



CAMELBACK/PHX  
SPRING 2023

# BUCK & RIDER

BRUNCH MENU

## SHAREABLE

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

## SUSHI BY バック & ライダ

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

## SALADS

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

FRESH FISH

### ASK YOUR SERVER ABOUT OUR MARKET CATCH FLOWN IN DAILY

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

mkt price on raw bar card

FRESH FISH

## Rise AND Shine

**BEIGNETS** 10 ♦

a New Orleans classic

**CRISPY HASH BROWNS** ♦ 10

great for sharing! with sour cream and chives

**NAN'S DUTCH BABY PANCAKE** 17

traditional German pancake, cherry rhubarb compote, Domino's powdered sugar

**CALIFORNIA AVOCADO TOAST W/ FRIED EGG\*** 15

grilled sourdough, heirloom baby tomatoes, burrata, herbs

**CITRUS CURED SALMON TOAST\*** 20

noble bread, scrambled eggs, herb creme fraiche

**CLASSIC FRENCH OMELET** ♦ 16

cage-free farm eggs, gruyere, fine herbs, petite greens salad

**FARMER'S VEGETABLE HASH** ♦\* 19

selection of farmers market vegetables, sunny side egg, chimichurri, english muffin

**COWBOY SKILLET** ♦\* 21

bacon, housemade chicken sausage, white cheddar, two eggs, hash browns

**NEW ORLEANS SHRIMP & GRITS** ♦\* 25

Marsh Hen Mill grits, Sea of Cortez wild shrimp, cheddar, bacon

**CRAB CAKE BENEDICT\*** 27

fresh blue crab, spinach, hollandaise



## Half off Bubbly!

PICK A BOTTLE & TAKE 50% OFF

Acinum Prosecco DOP Italy 45

Ultraviolet Sparkling Rosé Napa Valley 45

The Diver Brut California 45

NV Raventos i Blanc Rosé Cava Penedes 95

Famille Moutard Brut Champagne 90

NV Bollinger-Special Cuvee Brut Champagne 175

Make it a MIMOSA with choice of juice:  
orange, cranberry, grapefruit

## LUNCH PROVISIONS

<b>GRILLED FISH TACOS</b>	20
hand-pressed tortilla, avocado, tomatillo crema, cilantro	
<b>A.O.B. BURGER*</b>	18
B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, housemade french fries	
<b>BUCK'S FAMOUS FISH SANDWICH</b>	20
pan seared loup de mer, house tartar, lettuce, tomato, pickle, poppyseed roll	
<b>FISH &amp; CHIPS</b>	20
line caught american haddock, tartar sauce, housemade french fries	

## Brunch Cocktails

- B&R BLOODY MARY** St. George vodka, house-made bloody mary mix, Sea of Cortez wild shrimp **16**  
**GOLDEN STATE OF MIND** St. George vodka, cold brew coffee, coconut milk, ginger, saffron **15**  
**NOLA ESPRESSO MARTINI** cold brew coffee, St. George vodka, coffee liqueur, served up **15**  
*try it with Casamigos Reposado +5*

### 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  
*served full strength, table side!*  
St. George vodka or botanivore gin, premium vermouth
- BUCK & RIDER** 15  
Rittenhouse rye, French amaro, aperol, lemon, served up
- BOBBY LOVE** 15  
St. George green chile vodka, green juice, lime, served up
- 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  
Opíhr 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

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