



N. SCOTTSDALE  
SPRING 2023

# BUCK & RIDER

DINNER MENU

## SHAREABLE

<b>FRESH PULL-APART DINNER ROLLS</b> with maldon sea salt	10
<b>EDNA'S PICNIC CHICKEN SNACK</b> ◊ herbs, spices, hot sauce, ranch dipping sauce	15
<b>CRISPY BRUSSELS SPROUTS</b> ◊ apple gastrique, almonds, goat cheese dipping sauce	17
<b>#1 AHI TUNA CRISPY RICE*</b> avocado, spicy aioli, sesame oil	17
<b>SMOKED TROUT DIP</b> Ducktrap farms trout, watermelon radish, saltines	17
<b>POINT JUDITH CRISPY CALAMARI</b> Thai dipping sauce, KILLER louie dressing	18
<b>VOODOO FRIED RICE</b> shrimp, chicken, peas, gochujang, red fresnos	17
<b>BAJA SHRIMP CEVICHE*</b> ◊ Sea of Cortez wild shrimp, cucumber, cilantro, tomato, avocado	19
<b>J.T.'S BROILERS</b> six oysters on the halfshell charbroiled to perfection—just get them!	24

## SUSHI AND CRUDO BY バック & ライダ

<b>NIGIRI 3PC/6PC</b> ◊*	11/21
choice of: Ora King salmon, yuzu shrimp, hamachi, #1 Ahi tuna	
<b>DELUXE SPICY TUNA ROLL</b> ◊*	17
#1 sushi grade tuna, avocado, spicy aioli	
<b>CRUNCHY SHRIMP ROLL</b> ◊*	16
roasted almonds, avocado, spicy aioli, serranos	
<b>HAMACHI &amp; SALMON ROLL</b> ◊*	17
Ora King salmon, hamachi, asparagus, soy paper	
<b>BAKED YUZU CRAB ROLL</b> ◊*	18
blue crab, spicy tuna, serrano pepper, soy paper, avocado	
<b>YASAI VEGETABLE ROLL</b> ◊*	14
beets, asparagus, avocado, yuzu kosho	
<b>CRUNCHY TOFU ROLL</b>	15
XO marinated tofu, tempura asparagus, mixed greens	
<b>HAMACHI CRUDO*</b>	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

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

## SEAFOOD AND MORE PROVISIONS

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

### CERTIFIED ANGUS STEAK



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

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

### DRAFT BEER

<b>THE SHOP 'CHURCH MUSIC'</b> IPA, AZ 6.8% 8
<b>WREN HOUSE 'BIG SPILL'</b> Pilsner, AZ 4.7% 8
<b>FATE 'HALF WAY TO HEFEN'</b> Hefeweizen, AZ 4.8% 8
<b>HOLIDAILY ♦ (GF)</b> Blonde, CO 5%, 12oz. can 7
<b>ATHLETIC 'UPSIDE DAWN'</b> Golden Ale, non-alcoholic, 12oz can 6

## SAKE SELECTIONS

<b>TAKARA FUNE TREASURE SHIP JUNMAI GINJO</b> smooth, pure, refreshing, crisp, cherry blossoms	38
<b>HONJOZO NIGORI SACRED MIST</b> unfiltered, well-balanced, subtle sweetness, floral	33
<b>TSUKINOWA SHUZO, MIDNIGHT MOON YOI-NO-TSUKI</b> amber tint, notes of honey and caramel, earthy, crisp	46

## WINE BY THE GLASS

<b>SPARKLING</b>	
Acinum Prosecco DOP Italy	13/46
The Diver Brut California	13/46
NV Famille Moutard Champagne	95
NV Bollinger-Special Cuvee Champagne	165
<b>WHITE</b>	
Domaine De La Brettoniere Muscadet France	12/42
Ant Moore Sauvignon Blanc New Zealand	13/46
Domaine Cherrier Sauvignon Blanc Sancerre	17/59
Le Monde Pinot Grigio Italy	13/46
Tyler Chardonnay Santa Barbara County	15/52
Dutton-Goldfield Chardonnay Russian River Valley	17/59
Ramey Chardonnay Russian River Valley	20/70
Frog's Leap Chardonnay Napa Valley	75
Troix Nois Sauvignon Blanc Napa Valley	85
Daniel-Etienne Defaix, Chablis 1er Cru Burgundy	95
<b>ROSÉ</b>	
Klinker Brick 'Bricks & Roses' Rosé Lodi	10/35
Ultraviolet Sparkling Rosé Napa Valley	13/45
Chateau Pegau Rose Provence France	55
Scribe 'Una Lou' Rosé Sonoma County	65
<b>RED</b>	
Lucas & Llewellen Pinot Noir Santa Barbara County	14/49
Maritana 'Le Russe' Pinot Noir Russian River Valley	17/59
Marcel Malbec France	13/46
Piedrasissi 'PS' Syrah Santa Barbara County	16/56
Trefethen 'Eschol' Red Blend Napa Valley	15/52
Le Petit Paysan Cabernet Central Coast	14/49
Hook and Ladder Cabernet Sonoma County	17/59
B Wise 'Trios' Cabernet Sonoma County	20/70
Bedrock Zinfandel Sonoma County	85
Grgich Cabernet Rutherford	135

## Reserve Wines

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

<b>SPARKLING</b>	
NV Billecart Salmon Rose Champagne	165
NV Ruinart Rose Champagne	175
2012 Veuve Cliquot 'La Grande Dame' Champagne	325
NV Krug '170th Edition' Champagne	355
<b>WHITE</b>	
2021 Rombaur Chardonnay Los Carneros	105
2020 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145
2020 Merry Edwards Sauvignon Blanc Russian River Valley	115
2016 Chateau D'Yquem 'Y' White Blend Bordeaux	395
<b>RED</b>	
2021 Occidental Pinot Noir Sonoma Coast	135
2020 Illahe '1899' Pinot Noir Willamette Valley	165
2019 Cobb Coastland Vineyard Pinot Noir Sonoma Coast	250
2018 Cotiere Dérive Red Blend Napa/Santa Ynez Valley	105
2019 Lillian Syrah California	145
2020 Tenuta San Guido 'Guidalberto' Red Blend Tuscany	185
2018 Spring Mountain Vineyard Cabernet Napa Valley	160
2018 Larkmead 'Estate' Cabernet Napa Valley	235
2018 The Mascot Cabernet Napa Valley	350