



N. SCOTTSDALE
SPRING 2023

BUCK & RIDER

BRUNCH MENU

SHAREABLE

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

SALADS

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

SUSHI BY バック & ライダ

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

Rise AND Shine

BEIGNETS ♣ a New Orleans classic	10
CRISPY HASH BROWNS ◊ great for sharing! with sour cream and chives	10
NAN'S DUTCH BABY PANCAKE traditional German pancake, cherry rhubarb compote, Domino's powdered sugar	17
CALIFORNIA AVOCADO TOAST W/ FRIED EGG grilled sourdough, heirloom baby tomatoes, burrata, herbs	15
CITRUS CURED SALMON TOAST noble bread, scrambled eggs, herb creme fraiche	20
CLASSIC FRENCH OMELET ◊ cage-free farm eggs, gruyere, fine herbs, petite greens salad	16
FARMER'S VEGETABLE HASH ◊ selection of farmers market vegetables, sunny side egg, chimichurri, english muffin	19
COWBOY SKILLET ◊ bacon, housemade chicken sausage, white cheddar, two eggs, hash browns	21
NEW ORLEANS SHRIMP & GRITS ◊ Marsh Hen Mill grits, Sea of Cortez wild shrimp, cheddar, bacon	25
EGGS BENEDICT* English muffin, Canadian bacon, spinach, hollandaise	22
CRAB CAKE BENEDICT* fresh blue crab, spinach, hollandaise	27

LUNCH PROVISIONS

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

FRESH FISH

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

FRESH FISH

* 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.

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

DRAFT BEER

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

WINE SELECTIONS

SPARKLING

Acinum Prosecco DOP Italy	13/46
The Diver Brut California	13/46
NV Famille Moutard Champagne	95
NV Bollinger-Special Cuvee Champagne	165

WHITE WINE

Domaine De La Bretonniere 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

ROSÉ

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

RED WINE

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

SAKE

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

SIGNATURE 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
Rittenhouse 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
Opihr 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	

MAKE YOUR BRUNCH POP

Half off Bubbly!

PICK A BOTTLE, TAKE 50% OFF

Acinum Prosecco DOP Italy 46

The Diver Brut California 46

Famille Moutard Brut Champagne 95

Ruinart Rosé Champagne 175

MAKE IT A MIMOSA

choice of fresh juice: orange,
cranberry, or grapefruit