



N. SCOTTSDALE  
SPRING 2023

# BUCK & RIDER

LUNCH MENU

## SHAREABLE

<b>SMOKED TROUT DIP</b>	16
Ducktrap farms trout, saltines, watermelon radish	
<b>CRISPY BRUSSELS SPROUTS</b> ♦	17
apple gastrique, almonds, goat cheese dipping sauce	
<b>EDNA'S PICNIC CHICKEN SNACK</b> ♦	13
herbs, spices, hot sauce, ranch dipping sauce	
<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
Mexican wild shrimp, cucumber, tomato, avocado	

## SUSHI 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> ♦*	16
#1 sushi grade tuna, avocado, spicy aioli	
<b>CRUNCHY SHRIMP ROLL</b> ♦*	16
roasted almonds, avocado, spicy aioli, serrano peppers	
<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 peppers, 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>ARCADIAN MIXED GREENS</b> ♦	15
watermelon radish, shaved carrots, asparagus, orange segments, almonds, whole grain mustard vinaigrette	
<b>CAESAR</b>	15
sweet gem romaine, parmesan reggiano, hand-torn croutons	
<b>KILLER LOUIE "WEDGE"</b>	16
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	
<b>TUNA TATAKI*</b>	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

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

FRESH FISH

FRESH FISH

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## HANDCRAFTED COCKTAILS

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

<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

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## 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 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
<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 & Llewellyn 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

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## SAKE SELECTIONS

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