



CAMELBACK/PHX
SUMMER 2023

BUCK & RIDER

DINNER MENU

SHAREABLE

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| FRESH PULL-APART DINNER ROLLS with maldon sea salt | 10 |
| EDNA'S PICNIC CHICKEN SNACK ♦ herbs, spices, hot sauce, ranch dipping sauce | 15 |
| CRISPY BRUSSELS SPROUTS ♦ apple gastrique, almonds, goat cheese dipping sauce | 17 |
| #1 AHI TUNA CRISPY RICE* avocado, spicy aioli, sesame oil | 17 |
| SMOKED TROUT DIP Ducktrap farms trout, watermelon radish, saltine crackers | 17 |
| CRISPY CALAMARI ♦ POINT JUDITH, RI Thai dipping sauce, KILLER louie dressing | 18 |
| VOODOO FRIED RICE shrimp, chicken, peas, gochujang, red fresnos | 17 |
| BAJA SHRIMP CEVICHE* ♦ Sea of Cortez wild shrimp, cucumber, tomato, cilantro, avocado | 19 |
| J.T.'S BROILERS six oysters on the halfshell charbroiled to perfection—just get them! | 21 |

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

SUSHI BY バック & ライダー

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

SALADS

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| ARCADIAN MIXED GREENS ♦ | 15 |
| watermelon radish, asparagus, shaved carrots, almonds, orange segments, whole grain mustard vinaigrette add salmon +12, add shrimp +4.90 ea | |
| CAESAR | 15 |
| sweet gem romaine, parmesan reggiano, hand-torn croutons add salmon +12, add shrimp +4.90 ea | |
| TUNA TATAKI* | 22 |
| seared sushi grade ahi tuna, XO dressing, goat cheese, mixed greens | |
| DUNGENESS CRAB "WEDGE"* ♦ | 32 |
| iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing | |

SEAFOOD AND MORE PROVISIONS

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

CERTIFIED ANGUS STEAK



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

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|--------------------------|-------|
| 1/2 Lobster | 30 |
| 1/4 lb. King Crab | 37.50 |
| Scallop | 10 ea |
| Crab Cake | 20 ea |
| Shrimp Scampi | 5 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

ALL 15

KYOTO SOUR

Ford's gin, plum wine, ginger, fresh citrus

DIEGO RIVERA

Corazón Silver tequila, grapefruit, fresh thyme

THE DIRECT MARTINI

St. George vodka or botanivore gin,
premium vermouth
served full strength, table side!

BUCK & RIDER

Old Overholt rye, French amaro, aperol, lemon
served up

BOBBY LOVE

St. George green chile vodka, green juice, lime
served up

ACE IN THE HOLE

Arette reposado tequila, fresh strawberry,
lemon, French amaro

YELLOW JACKET

Rayu mezcal, honey, lemon, serrano pepper

THE BEACHCOMBER

Navy strength rum, orgeat, French amaro, lime

ONE NIGHT IN BABYLON

Opilhr spiced gin, cucumber, za'atar

BARREL-AGED OLD FASHIONED

Old Forester bourbon, house bitters,
hand cut ice

YOUR MONEY OR YOUR LIFE

Old Forester bourbon, bénédictine, combier,
orange bitters

NOLA ESPRESSO MARTINI

St. George vodka, cold brew coffee, coffee liqueur,
served up (try it with Casamigos Reposado +5)

IN THE WELL

St. George Standard vodka, Corazón Silver tequila,
Fords gin, Flor De Cana rum, Old Forester bourbon,
Old Overholt rye, Cutty Sark scotch

BEER SELECTIONS

DRAFT

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| Arizona Wilderness 'Refuge' IPA AZ 6.8% | 9 |
| The Shop 'Church Music' IPA AZ 6.8% | 8 |
| Great Divide 'Colette' Saison CO 7.3% | 9 |
| Chapman 'Social Butterfly' Apricot Wheat LA 6.8% | 8 |
| Wren House 'Big Spill' Pilsner AZ 4.7% | 8 |
| Fate 'Irish Red' Red Ale AZ 5.4% | 9 |

CAN

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| HoliDaily (GF) Blonde CO 5%, 12oz. | 7 |
| Athletic 'Upside Dawn' Golden Ale CA Non-Alcoholic, 12oz. | 6 |

WINE BY THE GLASS

SPARKLING

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|---|-------|
| Acinum Prosecco DOP Italy | 13/45 |
| Folktale Sparkling Brut California | 13/45 |
| Famille Moutard Brut Champagne | 90 |
| NV Bollinger-Special Cuvee Brut Champagne | 175 |

WHITE WINE

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| Vina Cartin Albariño Spain | 12/42 |
| Ant Moore Sauvignon Blanc Marlborough | 13/46 |
| Domaine Cherrier 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

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| 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

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|---|-------|
| 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

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| 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

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|---|-----|
| 2018 Mount Eden Vineyards Chardonnay Santa Cruz | 105 |
| 2020 Kistler 'Les Noisetiers' Chardonnay Sonoma Coast | 145 |
| 2019 Trois Noix Sauvignon Blanc Napa Valley | 85 |
| 2021 Peter Michael Sauvignon Blanc Knights Valley | 140 |

RED

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| 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 |