



CAMELBACK/PHX  
SUMMER 2023

# BUCK & RIDER

LUNCH MENU

## SHAREABLE

- EDNA'S PICNIC CHICKEN SNACK** ◊ 13  
herbs, spices, hot sauce, ranch dipping sauce
- CRISPY BRUSSELS SPROUTS** ◊ 17  
apple gastrique, almonds, goat cheese dipping sauce
- SMOKED TROUT DIP** 16  
Ducktrap farms trout, saltines, watermelon radish
- VOODOO FRIED RICE** 17  
shrimp, chicken, peas, gochujang, red fresnos
- CRISPY CALAMARI** ◊ POINT JUDITH, RI 17  
Thai dipping sauce, KILLER louie dressing
- #1 AHI TUNA CRISPY RICE\*** 17  
avocado, sesame, spicy aioli
- BAJA SHRIMP CEVICHE\*** ◊ 19  
Mexican wild shrimp, cucumber, tomato, cilantro, avocado
- J.T.'S BROILERS** 21  
six oysters on the halfshell charbroiled to perfection—just get them!

## Salads

**ARCADIAN MIXED GREENS** ◊ 15  
watermelon radish, shaved carrots, asparagus, orange segments, almonds, whole grain mustard vinaigrette

**CAESAR 15**  
sweet gem romaine, parmesan reggiano, hand-torn croutons

**KILLER LOUIE "WEDGE"** ◊ 16  
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing

**TUNA TATAKI\*** 21  
seared sushi grade ahi tuna, XO dressing, goat cheese, mixed greens

### ADD FRESH SEAFOOD

Chilled Shrimp	4.90 ea	1/2 Lobster	30
Scallop	10 ea	1/4 Lb King Crab	37.50
Market Fish	12	Dungeness Crab	16
Crab Cake	20	Grilled Chicken	7

## SUSHI BY バック & ライダー

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

## CLASSICS

- GRILLED FISH TACOS\*** ◊ 20  
hand pressed tortilla, avocado, tomatillo crema, cilantro
- FISH & CHIPS\*** 20  
line caught american haddock, tartar sauce, lemon, french fries
- BUCK'S FAMOUS FISH SANDWICH\*** 20  
pan seared loup de mer, house tartar, lettuce, tomato, pickle, poppyseed roll
- A.O.B. CHEESEBURGER\*** 18  
B&R Reserve beef, Beecher's smoked cheddar, crispy onion, french fries
- TROFIE PASTA** 25  
shrimp, housemade chicken sausage, tuscan kale, sun-dried tomatoes, almond pesto
- CRAB CAKES "THE LUNCH VERSION"** 23  
jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable
- PAN CRISP YELLOWTAIL SNAPPER** ◊ ALLIGATOR REEF, FL 32  
lemon caper beurre blanc, farmers market vegetable
- DIVER SCALLOPS\*** GEORGES BANKS, ATLANTIC 42  
U10 dayboat scallops pan seared with lemon caper beurre blanc, farmers market vegetable

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

\* 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

Opihr 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, b nedictine, 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, Fords gin,  
Coraz n Silver tequila, Flor De Cana rum,  
Old Forester bourbon, Old Overholt rye,  
Cutty Sark scotch

## WINE BY THE GLASS

### SPARKLING

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

Vina Cartin Albari�o Spain	12/42
Ant Moore Sauvignon Blanc Marlborough	13/46
Domaine Cherrier 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

### ROS 

Ultraviolet Sparkling Ros� Napa Valley	13/45
Peyrassol 'La Croix' Ros� France	13/45
Chateau Pegau Provence	55
Arnot Roberts Ros� 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

## BEER SELECTIONS

### DRAFT

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

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