



N. SCOTTSDALE
SUMMER 2023

BUCK & RIDER

BRUNCH MENU

SHAREABLE

SMOKED TROUT DIP	16
Ducktrap farms trout, watermelon radish, saltines	
CRISPY BRUSSELS SPROUTS ♦	17
apple gastrique, almonds, goat cheese dipping sauce	
EDNA'S PICNIC CHICKEN SNACK ♦	13
herbs, spices, hot sauce, ranch dipping sauce	
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
Sea of Cortez wild shrimp, cucumber, tomato, cilantro, avocado	
J.T.'S BROILERS	21
six oysters on the half shell charbroiled to perfection—just get them!	

SALADS

CAESAR	15
sweet gem romaine, parmesan reggiano, hand-torn croutons	
<i>add salmon +12, add shrimp +4.90 ea</i>	
ARCADIAN MIXED GREENS ♦	15
mixed greens, watermelon radish, asparagus, shaved carrots, almonds, orange segments, whole grain mustard vinaigrette	
<i>add salmon +12, add shrimp +4.90 ea</i>	
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	

SUSHI BY バック & ライダー

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

Rise AND Shine

HOUSEMADE BISCUITS 9	
rosemary, whipped honey butter	
CRISPY HASH BROWNS ♦ 10	
great for sharing! with sour cream and chives	
NAN'S DUTCH BABY PANCAKE 17	
traditional German pancake, cherry rhubarb compote, Domino's powdered sugar	
CALIFORNIA AVOCADO TOAST W/ FRIED EGG* 15	
grilled sourdough, heirloom baby tomatoes, burrata, herbs	
CITRUS CURED SALMON TOAST* 20	
noble bread, scrambled eggs, herb creme fraiche	
CLASSIC FRENCH OMELET ♦ 16	
cage-free farm eggs, gruyere, fine herbs, petite greens salad	
FARMER'S VEGETABLE HASH ♦* 19	
selection of farmers market vegetables, sunny side egg, mojo verde, english muffin	
COWBOY SKILLET ♦* 21	
bacon, housemade chicken sausage, white cheddar, two eggs, hash browns	
NEW ORLEANS SHRIMP & GRITS ♦* 25	
Marsh Hen Mill grits, Sea of Cortez wild shrimp, cheddar, bacon	
EGGS BENEDICT* 22	
English muffin, Canadian bacon, spinach, hollandaise	
CRAB CAKE BENEDICT* 27	
fresh blue crab, spinach, hollandaise	
HARRIS RANCH STEAK AND EGGS* 27	
prime NY strip, two eggs sunny side up, tomato, house made biscuit	

LUNCH PROVISIONS

GRILLED FISH TACOS ♦	20
hand-pressed tortilla, avocado, tomatillo crema, cilantro	
A.O.B. BURGER*	18
B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, french fries	
BUCK'S FAMOUS FISH SANDWICH	20
pan seared loup de mer, house tartar, lettuce, tomato, pickle, poppyseed roll	
CRAB CAKES "THE LUNCH VERSION"	23
jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable	
FISH & CHIPS	20
line caught american haddock, tartar sauce, french fries	

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

* 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 St. George vodka, cold brew coffee, coffee liqueur, served up 15
try it with Casamigos Reposado +5

SIGNATURE 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, 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, Fords gin,
Corazón Silver tequila, Old Forester bourbon,
Flor De Cana rum, Old Overholt rye, Cutty Sark scotch

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*

WINE BY THE GLASS

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 & Llewellyn Pinot Noir Santa Barbara County	14/49
Maritana 'Le Russe' Pinot Noir Russian River Valley	17/59
Marcel Malbec France	13/46
Villavarda Cabernet Franc Italy	14/49
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

BEER SELECTIONS

DRAFT

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

CAN

HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz.	7
ATHLETIC 'UPSIDE DAWN' Golden Ale, non-alcoholic, 12oz	6

Ask your server about

PRIVATE DINING & SPECIAL EVENTS

Our thoughtfully designed private dining
and event spaces offer the perfect setting
for any occasion.

SAKE

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