



CAMELBACK/PHX
SUMMER 2023

BUCK & RIDER

BRUNCH 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, watermelon radish, saltines	
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, avocado	
J.T.'S BROILERS	21
six oysters on the halfshell charbroiled to perfection—just get them!	

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
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	
HAMACHI CRUDO* KAGOSHIMA, JP	18
Thai chili sauce, ponzu	

SALADS

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

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

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
CRAB CAKE BENEDICT* 27
fresh blue crab, spinach, hollandaise
HARRIS RANCH STEAK AND EGGS* 27
prime NY strip, two eggs sunny side up, tomato, housemade biscuit

Half off Bubbly!

PICK A BOTTLE & TAKE HALF OFF



Acinum Prosecco DOP Italy	45
Ultraviolet Sparkling Rosé Napa Valley	45
Folktale Sparkling Brut California	45
NV Raventos i Blanc Rosé Cava Penedes	95
Famille Moutard Brut Champagne	90
NV Bollinger-Special Cuvee Brut Champagne	175

Make it a **MIMOSA** with choice of juice:
orange, cranberry, grapefruit

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	

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

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 Non-Alcoholic, 12oz.	6

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 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

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

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

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

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

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