



N. SCOTTSDALE  
FALL 2023

# BUCK & RIDER

BRUNCH MENU

## SHAREABLE

<b>SMOKED TROUT DIP</b>	16
Ducktrap farms trout, watermelon radish, saltines	
<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>CRISPY CALAMARI</b> ♦ POINT JUDITH, RI	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
Sea of Cortez wild shrimp, cucumber, tomato, cilantro, avocado	
<b>J.T.'S BROILERS</b>	21
six oysters on the half shell charbroiled to perfection—just get them!	

## SALADS

<b>CAESAR</b>	15
sweet gem romaine, parmesan reggiano, hand-torn croutons	
<i>add salmon +12, add shrimp +4.90 ea</i>	
<b>ARCADIAN MIXED GREENS</b> ♦	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>	
<b>TUNA TATAKI*</b>	22
seared sushi grade ahi tuna, XO dressing, goat cheese, mixed greens	
<b>DUNGENESS CRAB "WEDGE"*</b> ♦	32
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	

## SUSHI BY バック & ライダー

<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
sushi grade tuna, avocado, spicy aioli	
<b>HAMACHI &amp; SALMON ROLL</b> ♦*	17
Ora King salmon, hamachi, asparagus, soy paper	
<b>CRUNCHY SHRIMP ROLL</b> ♦*	16
roasted almonds, avocado, spicy aioli, serranos	
<b>BAKED YUZU CRAB ROLL</b> ♦*	18
blue crab, tuna, serranos, soy paper, avocado	
<b>YASAI VEGETABLE ROLL</b> ♦*	14
beets, asparagus, avocado, yuzu kosho	
<b>CRUNCHY TOFU ROLL</b>	15
XO marinated tofu, tempura asparagus, mixed greens	
<b>HAMACHI CRUDO*</b> KAGOSHIMA, JP	18
Thai chili sauce, ponzu	

## Rise AND Shine

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

## LUNCH PROVISIONS

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