



PHOENIX/
CAMELBACK

BUCK & RIDER

ABBY'S OYSTER BAR

FALL 2023 / 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, cilantro, 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

- ARCADIAN MIXED GREENS** ◊ 15
watermelon radish, asparagus, shaved carrots, almonds, orange segments, whole grain mustard vinaigrette
- CAESAR** 15
sweet gems, parmesan reggiano, hand-torn croutons
- 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 - 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

Seasonal Soup

**NEW ENGLAND
CLAM CHOWDER 9**

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, burrata, heirloom tomato, 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
Sea of Cortez wild shrimp, Marsh Hen Mill grits,
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

LUNCH PROVISIONS

- GRILLED FISH TACOS** ◊ 20
hand-pressed tortilla, avocado, tomatillo crema, cilantro
- FISH & CHIPS** 20
line caught american haddock, tartar sauce, french fries
- 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, sesame seed roll
- CRAB CAKES "THE LUNCH VERSION"** 23
jumbo lump crab NO FILLERS!, pommery mustard,
farmers market vegetable

* 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

BRUNCH HAPPY HOUR

ALL BRUNCH & SIGNATURE COCKTAILS 10

HOUSE HIGHBALLS 9

SELECT RED AND WHITE WINE 8

SELECT DRAFT BEER 7

50% OFF BOTTLES OF SPARKLING

Ultraviolet Sparkling Rosé Napa Valley 45

Acinum Prosecco DOP Italy 46

The Diver Brut California 46

NV Raventos i Blanc Rosé Cava Penedes 95

Famille Moutard Brut Champagne 95

NV Bollinger-Special Cuvee Brut Champagne 165

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

Famille Moutard Brut Champagne 95

NV Bollinger-Special Cuvee Brut Champagne 165

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

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

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

Noble Tree Pinot Noir Russian River Valley 17/59

Marcel Malbec France 13/46

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

For list of reserve wines, please refer to THE GOOD STUFF book

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