



NORTH SCOTTSDALE

# BUCK & RIDER

ABBY'S OYSTER BAR

FALL 2023 / DINNER MENU

## SHAREABLE

- FRESH PULL-APART DINNER ROLLS** 10  
with maldon sea salt
- EDNA'S PICNIC CHICKEN SNACK** 15  
herbs, spices, hot sauce, ranch dipping sauce
- CRISPY BRUSSELS SPROUTS** 17  
apple gastrique, almonds, served with a goat cheese dipping sauce
- #1 AHI TUNA CRISPY RICE\*** 17  
avocado, spicy aioli, sesame oil
- SMOKED TROUT DIP** 17  
Ducktrap farms trout, watermelon radish, saltines
- CRISPY CALAMARI** 18 POINT JUDITH, RI  
Thai dipping sauce, KILLER louie dressing
- VOODOO FRIED RICE** 17  
shrimp, chicken, peas, gochujang, red fresnos
- BAJA SHRIMP CEVICHE\*** 19  
Sea of Cortez wild shrimp, cucumber, cilantro, tomato, avocado
- J.T.'S BROILERS** 21  
six oysters on the half shell charbroiled to perfection—just get them!

## 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** 17  
#1 sushi grade tuna, avocado, spicy aioli
- CRUNCHY SHRIMP ROLL** 16  
roasted almonds, avocado, spicy aioli, serranos
- HAMACHI & SALMON ROLL** 17  
Ora King salmon, hamachi, asparagus, soy paper
- BAKED YUZU CRAB ROLL** 18  
blue crab, tuna, serrano pepper, 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\*** 18 KAGOSHIMA, JP  
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

<i>Seasonal Soup</i>	<b>NEW ENGLAND CLAM CHOWDER 9</b>
----------------------	-----------------------------------

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

## SEAFOOD AND MORE PROVISIONS

- A.O.B. BURGER\*** 18  
B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, served with french fries
- HOLLANDER & DE KÖNING MUSSELS** 26 MT DESERT ISLAND, ME  
Spanish chorizo, white wine, grilled rustic sourdough
- TROFIE PASTA** 25  
Sea of Cortez wild shrimp, housemade chicken sausage, tuscan kale, sun-dried tomatoes, almond pesto
- BBQ PORK RIBS** 30  
fall off the bone tender, housemade bbq, served with baked potato

- MARY'S PAN ROASTED CHICKEN** 28  
sauteed greens, lemon, fresno chili, garlic
- SHRIMP SCAMPI RISOTTO** 32 SEA OF CORTEZ  
Sea of Cortez wild shrimp, garlic, fresh herbs
- PAN CRISP YELLOWTAIL SNAPPER** 33 ALLIGATOR REEF, FL  
lemon caper beurre blanc, farmers market vegetable
- DIVER SCALLOPS** 42 GEORGES BANKS, ATLANTIC  
U10 dayboat scallops pan seared with lemon caper beurre blanc, farmers market vegetable
- FRESH BLUE CRAB CAKES** 45  
jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable

## CERTIFIED ANGUS STEAK



- CENTER CUT FILET MIGNON\*** (8oz.) 48
- HARRIS RANCH PRIME NY STRIP\*** (14oz.) 55

- RIBEYE STEAK\*** (16oz.) 49
- BONE IN RIBEYE\*** (32oz.) 95

We proudly serve our own private label beef, B&R RESERVE. Our midwestern breed-specific Black Angus is grain-fed and aged between 25 and 35 days providing maximum flavor and tenderness.

## MAKE IT A SURF & TURF

- 1/2 Lobster 28
- 1/4 lb. King Crab 37.50
- Scallop 10 ea
- Crab Cake 20 ea
- Shrimp Scampi 5 ea

\* 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 &amp; 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

Opahr 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

## 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

Domaine De La Brettoniere 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

Lucas & Llewellen Pinot Noir Santa Barbara County	14/49
Birichino 'Saint Georges' Pinot Noir Central Coast	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

## Reserve Wines

For full reserve list, please refer to THE GOOD STUFF book

## SPARKLING

NV Billecart Salmon Rose Champagne	165
NV Ruinart Rose Champagne	175
2012 Veuve Cliquot 'La Grande Dame' Champagne	325
NV Krug '170th Edition' Champagne	355

## WHITE

2021 Rombaur Chardonnay Los Carneros	105
2020 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145
2020 Merry Edwards Sauvignon Blanc Russian River Valley	115
2016 Chateau D'Yquem 'Y' White Blend Bordeaux	395

## RED

2021 Occidental Pinot Noir Sonoma Coast	135
2020 Illahe '1899' Pinot Noir Willamette Valley	165
2019 Cobb Coastland Vineyard Pinot Noir Sonoma Coast	250
2018 Cotiere Dérive Red Blend Napa/Santa Ynez Valley	105
2019 Lillian Syrah California	145
2020 Tenuta San Guido 'Guidalberto' Red Blend Tuscany	185
2018 Spring Mountain Vineyard Cabernet Napa Valley	160
2018 Larkmead 'Estate' Cabernet Napa Valley	235
2018 The Mascot Cabernet Napa Valley	350

## 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, 12oz non-alcoholic	6

## SAKE

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

*Ask your server about*

## PRIVATE DINING &amp; SPECIAL EVENTS

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