



**NORTH
SCOTTSDALE**

BUCK & RIDER

ABBY'S OYSTER BAR

FALL 2023 / BRUNCH MENU

SHAREABLE

SMOKED TROUT DIP Ducktrap farms trout, watermelon radish, saltines	16
CRISPY BRUSSELS SPROUTS ♦ apple gastrique, almonds, goat cheese dipping sauce	17
EDNA'S PICNIC CHICKEN SNACK ♦ herbs, spices, hot sauce, ranch dipping sauce	13
VOODOO FRIED RICE shrimp, chicken, peas, gochujang, red fresnos	17
CRISPY CALAMARI ♦ POINT JUDITH, RI Thai dipping sauce, KILLER louie dressing	17
#1 AHI TUNA CRISPY RICE* avocado, sesame, spicy aioli	17
BAJA SHRIMP CEVICHE* ♦ SEA OF CORTEZ wild shrimp, cucumber, tomato, cilantro, avocado	19
J.T.'S BROILERS six oysters on the half shell charbroiled to perfection—just get them!	21

SALADS

ARCADIAN MIXED GREENS ♦ watermelon radish, orange segments, asparagus, shaved carrots, roasted almonds, whole grain mustard vinaigrette	15
CAESAR sweet gems, parmesan reggiano, hand-torn croutons	15
TUNA TATAKI* seared sushi grade ahi tuna, XO dressing, goat cheese, mixed greens	22
DUNGENESS CRAB "WEDGE"* ♦ iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	32

Seasonal Soup

**NEW ENGLAND
CLAM CHOWDER 9**

SUSHI BY バック & ライダー

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

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

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

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

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 33
unfiltered, well-balanced, subtle sweetness, floral

TAKARA FUNE TREASURE SHIP JUNMAI GINJO 38
smooth, light, refreshing, crisp, cherry blossoms

TSUKINOWA SHUZO, MIDNIGHT MOON YOI-NO-TSUKI 46
amber tint, notes of honey and caramel, complex, crisp