



PHOENIX/  
CAMELBACK

# BUCK & RIDER

ABBY'S OYSTER BAR

WINTER 2024 / BRUNCH MENU

## SHAREABLE

<b>EDNA'S PICNIC CHICKEN SNACK</b> ◊	14
herbs, spices, hot sauce, ranch dipping sauce	
<b>CRISPY BRUSSELS SPROUTS</b> ◊	17
apple gastrique, almonds, goat cheese dipping sauce	
<b>SMOKED TROUT DIP</b>	16
Ducktrap Farms trout, watermelon radish, saltines	
<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> ◊ SEA OF CORTEZ, MX	19
wild shrimp, cucumber, tomato, cilantro, avocado	
<b>J.T.'S BROILERS</b>	21
six oysters on the halfshell charbroiled to perfection—just get them!	
<b>JIMMY &amp; SALLY KING CRAB</b>	54
grilled Alaskan king crab, housemade crab butter	

NEW ENGLAND CLAM CHOWDER 11

## 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

## THE SUSHI BAR

<b>NIGIRI 3PC/6PC</b> ◊*	11/21
Ora King salmon, hamachi, #1 Ahi tuna	
<b>TEMAKI TUNA TARTARE</b>	17
kizami, crispy nori, sushi rice	
<b>DELUXE SPICY TUNA ROLL</b> ◊*	16
#1 sushi grade tuna, avocado, spicy aioli	
<b>CRUNCHY SHRIMP ROLL</b> ◊*	16
roasted almonds, avocado, spicy aioli, serrano	
<b>HAMACHI &amp; SALMON ROLL</b> ◊*	17
Ora King salmon, hamachi, asparagus, soy paper	
<b>YASAI VEGETABLE ROLL</b> ◊*	14
beets, asparagus, avocado, yuzu kosho	
<b>HAMACHI CRUDO*</b> KAGOSHIMA, JP	18
Thai chili sauce, ponzu	
<b>ALASKAN KING CRAB ROLL</b> ◊*	29
baked king crab, tuna, serrano, soy paper, avocado	

## SALADS

<b>ARCADIAN MIXED GREENS</b> ◊	15
watermelon radish, shaved carrots, roasted almonds, asparagus, orange segments, chervil vinaigrette	
<b>CAESAR</b>	15
sweet gems, Parmesan Reggiano, hand-torn croutons	
<b>TUNA TATAKI*</b>	23
seared sushi grade ahi tuna, XO dressing, goat cheese, mixed greens	
<b>B&amp;R RESERVE STEAK SALAD*</b>	25
filet mignon, mixed greens, goat cheese, cauliflower, chervil vinaigrette	
<b>DUNGENESS CRAB "WEDGE"*</b> ◊	32
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	

## Rise AND Shine

**HOUSEMADE BISCUITS** 10  
rosemary, whipped honey butter

**CRISPY HASH BROWNS** ◊ 11  
great for sharing! with sour cream and chives

**NAN'S DUTCH BABY PANCAKE** 18  
traditional German pancake, cherry rhubarb compote, Domino's powdered sugar

**CALIFORNIA AVOCADO TOAST W/ FRIED EGG\*** 16  
grilled sourdough, burrata, heirloom tomato, herbs

**CITRUS CURED SALMON TOAST\*** 21  
noble bread, scrambled eggs, herb creme fraiche

**CLASSIC FRENCH OMELET** ◊ 16  
cage-free farm eggs, Gruyère, fines herbs, petite greens salad

**FARMER'S VEGETABLE HASH** ◊\* 19  
selection of farmers market vegetables, sunny side egg, mojo verde, english muffin

**COWBOY SKILLET** ◊\* 22  
bacon, housemade chicken sausage, white cheddar, two eggs, hash browns

**NEW ORLEANS SHRIMP & GRITS** ◊\* 26  
Sea of Cortez wild shrimp, Marsh Hen Mill grits, cheddar, bacon

**CRAB CAKE BENEDICT\*** 28  
fresh blue crab, spinach, hollandaise

**ELITE PRIME NY STRIP STEAK AND EGGS\*** 28  
prime NY strip, two eggs sunny side up, tomato, housemade biscuit

## LUNCH PROVISIONS

<b>GRILLED FISH TACOS</b> ◊	20
hand-pressed tortilla, avocado, tomatillo crema, cilantro	
<b>FISH &amp; CHIPS</b>	21
line caught American haddock, tartar sauce, french fries	
<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>	21
pan seared loup de mer, house tartar, lettuce, tomato, pickle, sesame seed roll	
<b>CRAB CAKES "THE LUNCH VERSION"</b>	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 **16**

**NOLA ESPRESSO MARTINI** St. George vodka, cold brew coffee, coffee liqueur, served up **16**  
*try it with Casamigos Reposado +5*

### SIGNATURE COCKTAILS

#### ALL 16

#### 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**

**Illahe 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**

**Trefethen 'Eschol' Red Blend Napa Valley 15/52**

**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**

### BEER SELECTIONS

#### DRAFT

**Arizona Wilderness 'Refuge' IPA AZ 6.8% 9**

**The Shop 'Church Music' IPA AZ 6.8% 8**

**Ta Weno Red Ale AZ 5.1% 8**

**Wren House 'Big Spill' Pilsner AZ 4.7% 8**

#### CAN

**HoliDaily (GF) Blonde CO 5%, 12oz. 7**

**Athletic 'Upside Dawn' Golden Ale CA Non-Alcoholic, 12oz. 6**