



GILBERT/
EAST VALLEY

BUCK & RIDER

ABBY'S OYSTER BAR

WINTER 2024 / BRUNCH MENU

SHAREABLE

SMOKED TROUT DIP	16
Ducktrap Farms trout, watermelon radish, saltines	
CRISPY BRUSSELS SPROUTS ♦	17
apple gastrique, almonds, goat cheese dipping sauce	
EDNA'S PICNIC CHICKEN SNACK ♦	14
herbs, spices, hot sauce, ranch dipping sauce	
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* ♦ SEA OF CORTEZ	19
wild shrimp, cucumber, tomato, cilantro, avocado	
J.T.'S BROILERS	21
six oysters on the half shell charbroiled to perfection—just get them!	

SALADS

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

LUNCH PROVISIONS

GRILLED FISH TACOS ♦	20
hand-pressed tortilla, avocado, tomatillo crema, cilantro	
A.O.B. BURGER*	18
B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, french fries	
BUCK'S FAMOUS FISH SANDWICH	21
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	
FISH & CHIPS	21
line caught American haddock, tartar sauce, french fries	

TODAY'S FISH SELECTIONS 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

Rise AND Shine

HOUSEMADE BISCUITS 10
rosemary, whipped honey butter
CRISPY HASH BROWNS ♦ 11
great for sharing! with sour cream and chives
CALIFORNIA AVOCADO TOAST WITH A FRIED EGG* 16
grilled sourdough, heirloom baby tomatoes, burrata, 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
EGGS BENEDICT* 23
English muffin, Canadian bacon, spinach, hollandaise
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, house made biscuit

NEW ENGLAND CLAM CHOWDER 11



THE SUSHI BAR

NIGIRI 3PC/6PC ♦*	11/21
choice of: Ora King salmon, yuzu shrimp, hamachi, #1 Ahi tuna	
TEMAKI TUNA TARTARE	17
kizami, crispy nori, sushi rice	
DELUXE SPICY TUNA ROLL ♦*	16
#1 sushi grade tuna, avocado, spicy aioli	
CRUNCHY SHRIMP ROLL ♦*	16
roasted almonds, avocado, spicy aioli, serrano pepper	
HAMACHI & SALMON ROLL ♦*	17
Ora King salmon, hamachi, asparagus, soy paper	
YASAI VEGETABLE ROLL ♦*	14
beets, asparagus, avocado, yuzu kosho	
CRUNCHY TOFU ROLL	15
XO marinated tofu, tempura asparagus, mixed greens	
HAMACHI CRUDO* KAGOSHIMA, JP	18
Thai chili sauce, ponzu	
ALASKAN KING CRAB ROLL ♦*	29
baked king crab, tuna, serrano pepper, soy paper, avocado	

* 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 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, Fords gin,
Corazón Silver tequila, Old Forester bourbon,
Flor De Cana rum, Old Overholt rye, Cutty Sark scotch

Half off Bubbly!

**PICK A BOTTLE AND
TAKE 50% OFF**

Acinum Prosecco 46
DOP Italy

The Diver Brut 46
Champagne

Famille Moutard Brut 95
Champagne

Ruinart Rosé 175
Champagne



MAKE IT A MIMOSA

choice of fresh juice
orange, cranberry, pineapple
or grapefruit

WINE BY THE GLASS

SPARKLING

Acinum Prosecco DOP Italy	13/46
The Diver Brut California	13/46

WHITE

Domaine De La Bretonniere Muscadet France	13/46
Wai Wai Sauvignon Blanc New Zealand	13/46
Domaine Naudet Sauvignon Blanc Sancerre	17/59
Astrolabe Pinot Gris New Zealand	13/46
Illaha Viognier Willamette Valley	15/52
Tyler Chardonnay Santa Barbara County	14/49
Dutton Goldfield Chardonnay Russian River Valley	17/59
Deovlet Chardonnay Santa Rita Hills	65
Walter Scott 'Cuvee Anne' Chardonnay Willamette Valley	105

ROSÉ

Ultraviolet Sparkling Rosé Napa Valley	13/45
Peyrassol 'La Croix' Provence Rosé France	15/52

RED

Upwell Pinot Noir Mendocino	14/49
Tatome Pinot Noir Santa Barbara	17/59
Marcel Malbec France	13/46
Stolpman Red Blend Santa Barbara County	14/49
Trefethen 'Eschol' Red Blend Napa Valley	15/52
Montoya Cabernet Sauvignon Central Coast	14/49
Hook & Ladder Cabernet Sauvignon Sonoma County	17/59
Scribe Pinot Noir Los Carneros	95
Paul Hobbs 'Crossbarn' Cabernet Sauvignon Napa Valley	105

BEER SELECTIONS

DRAFT

WILDERNESS REFUGE American IPA, AZ 6.8%	8
THE SHOP 'CHURCH MUSIC' Juicy IPA, AZ 6.7%	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

SAKE

HONJOZO NIGORI SACRED MIST 300ml unfiltered, well-balanced, subtle sweetness, floral	33
TSUKINOWA YOI-NO-TSUKI MIDNIGHT MOON 300ml amber tint, notes of honey and caramel, complex, crisp	46
ARIZONA SAKE "THE ORIGINAL" 370ml slightly fruity, well-balanced, sweetly dry, slight acidity	48