



PHOENIX/
CAMELBACK

BUCK & RIDER

ABBY'S OYSTER BAR

WINTER 2024 / BRUNCH MENU

SHAREABLE

EDNA'S PICNIC CHICKEN SNACK ♦	14
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* ♦ SEA OF CORTEZ, MX	19
wild shrimp, cucumber, tomato, cilantro, avocado	
J.T.'S BROILERS	21
six oysters on the halfshell charbroiled to perfection—just get them!	

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

NIGIRI 3PC/6PC ♦*	11/21
Ora King salmon, 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	
HAMACHI & SALMON ROLL ♦*	17
Ora King salmon, hamachi, asparagus, soy paper	
YASAI VEGETABLE ROLL ♦*	14
beets, asparagus, avocado, yuzu kosho	
HAMACHI CRUDO* KAGOSHIMA, JP	18
Thai chili sauce, ponzu	
ALASKAN KING CRAB ROLL ♦*	29
baked king crab, tuna, serrano, soy paper, avocado	

SALADS

ARCADIAN MIXED GREENS ♦	15
watermelon radish, shaved carrots, roasted almonds, asparagus, orange segments, 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	

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

GRILLED FISH TACOS ♦	20
hand-pressed tortilla, avocado, tomatillo crema, cilantro	
FISH & CHIPS	21
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	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	

* 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 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 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 New Zealand **13/46**

Domaine Naudet 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 Rosé France **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**

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**