



PHOENIX/
CAMELBACK

BUCK & RIDER

ABBY'S OYSTER BAR

SPRING 2024 / BRUNCH MENU

SHAREABLE

EDNA'S PICNIC CHICKEN SNACK ◊	14
herbs, spices, hot sauce, served with a ranch dipping sauce	
CRISPY BRUSSELS SPROUTS ◊	17
apple gastrique, almonds, served with a 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!	

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
Mediterranean Loup de Mer, 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 Mediterranean 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

Cadre 'Sea Queen' Albariño Central Coast	14/49
Wai Wai Sauvignon Blanc New Zealand	13/46
Domaine Naudet Sauvignon Blanc Sancerre	17/59
Illahé 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
Pedal Haus 'White Rabbit' IPA AZ 6.5%	9
1912 '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 12oz., Non-Alcoholic	6