



## SHAREABLE

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

## SALADS

<b>ARCADIAN MIXED GREENS</b> ♦	15
watermelon radish, orange segments, asparagus, shaved carrots, roasted almonds, 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	

## LUNCH PROVISIONS

<b>GRILLED FISH TACOS</b> ♦	20
hand-pressed tortilla, avocado, tomatillo crema, cilantro	
<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 Mediterranean 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	
<b>FISH &amp; CHIPS</b>	21
Mediterranean Loup de Mer, 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

<b>HOUSEMADE BISCUITS</b> 10
rosemary, whipped honey butter
<b>CRISPY HASH BROWNS</b> ♦ 11
great for sharing! with sour cream and chives
<b>CALIFORNIA AVOCADO TOAST WITH A FRIED EGG*</b> 16
grilled sourdough, heirloom baby tomatoes, burrata, herbs
<b>CITRUS CURED SALMON TOAST*</b> 21
noble bread, scrambled eggs, herb creme fraiche
<b>CLASSIC FRENCH OMELET</b> ♦ 16
cage-free farm eggs, Gruyère, fines herbs, petite greens salad
<b>FARMER'S VEGETABLE HASH</b> ♦* 19
selection of farmers market vegetables, sunny side egg, mojo verde, english muffin
<b>COWBOY SKILLET</b> ♦* 22
bacon, housemade chicken sausage, white cheddar, two eggs, hash browns
<b>NEW ORLEANS SHRIMP &amp; GRITS</b> ♦* 26
Sea of Cortez wild shrimp, Marsh Hen Mill grits, cheddar, bacon
<b>EGGS BENEDICT*</b> 23
English muffin, Canadian bacon, spinach, hollandaise
<b>CRAB CAKE BENEDICT*</b> 28
fresh blue crab, spinach, hollandaise
<b>ELITE PRIME NY STRIP STEAK AND EGGS*</b> 28
prime NY strip, two eggs sunny side up, tomato, house made biscuit



## THE SUSHI BAR

<b>NIGIRI 3PC/6PC</b> ♦*	11/21
choice of: Ora King salmon, yuzu shrimp, 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 pepper	
<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>CRUNCHY TOFU ROLL</b>	15
XO marinated tofu, tempura asparagus, mixed greens	
<b>HAMACHI CRUDO*</b> KAGOSHIMA, JP	18
Thai chili sauce, ponzu	
<b>ALASKAN KING CRAB ROLL</b> ♦*	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  
Illahe 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  
Tatomer Pinot Noir Santa Barbara 17/59  
Marcel Malbec France 13/46  
Stolpman Red Blend Santa Barbara County 14/49  
Trefethen 'Eshcol' 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 33  
unfiltered, well-balanced, subtle sweetness, floral  
TSUKINOWA YOI-NO-TSUKI MIDNIGHT MOON 300ml 46  
amber tint, notes of honey and caramel, complex, crisp  
ARIZONA SAKE "THE ORIGINAL" 370ml 48  
slightly fruity, well-balanced, sweetly dry, slight acidity