



GILBERT/  
EAST VALLEY

# BUCK & RIDER

ABBY'S OYSTER BAR

SPRING 2024 / DINNER MENU

## SHAREABLE

<b>FRESH PULL-APART DINNER ROLLS</b> with Maldon sea salt	11
<b>EDNA'S PICNIC CHICKEN SNACK</b> ♦ herbs, spices, hot sauce, served with a ranch dipping sauce	15
<b>CRISPY BRUSSELS SPROUTS</b> ♦ apple gastrique, almonds, served with a goat cheese dipping sauce	17
<b>#1 AHI TUNA CRISPY RICE*</b> avocado, spicy aioli, sesame oil	18
<b>SMOKED TROUT DIP</b> Ducktrap Farms trout, watermelon radish, saltines	17
<b>CRISPY CALAMARI</b> ♦ POINT JUDITH, RI Thai dipping sauce, KILLER louie dressing	18
<b>VOODOO FRIED RICE</b> shrimp, chicken, peas, gochujang, red Fresnos	17
<b>BAJA SHRIMP CEVICHE*</b> ♦ SEA OF CORTEZ wild shrimp, cucumber, cilantro, tomato, avocado	19
<b>J.T.'S BROILERS</b> six oysters on the half shell charbroiled to perfection—just get them!	21



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

THE SUSHI BAR

## SALADS

<b>CAESAR*</b> sweet gem lettuces, Parmesan Reggiano, topped with hand-torn croutons	15
<b>TUNA TATAKI*</b> seared sushi grade ahi tuna, XO dressing, goat cheese, mixed greens	24
<b>DUNGENESS CRAB "WEDGE"*</b> ♦ iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	32

## 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

## SEAFOOD AND MORE PROVISIONS

<b>A.O.B. BURGER*</b> B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, served with french fries	18
<b>MARY'S PAN ROASTED CHICKEN</b> all-natural, domestic-raised chicken, sauteed greens, lemon, Fresno chili, garlic	30
<b>BBQ PORK RIBS</b> fall off the bone tender, housemade bbq sauce, served with a baked potato	31
<b>TROFIE PASTA</b> Sea of Cortez wild shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto	26

<b>HOLLANDER &amp; DE KÖNING MUSSELS</b> MT DESERT ISLAND, ME Spanish chorizo, white wine, grilled rustic sourdough	27
<b>SHRIMP SCAMPI RISOTTO</b> SEA OF CORTEZ Sea of Cortez wild shrimp, garlic, fresh herbs	34
<b>PAN CRISP YELLOWTAIL SNAPPER</b> ♦ ALLIGATOR REEF, FL lemon caper beurre blanc, farmers market vegetable	35
<b>DIVER SCALLOPS</b> ♦ GEORGES BANKS, ATLANTIC U10 dayboat scallops pan seared with lemon caper beurre blanc, farmers market vegetable	43
<b>FRESH BLUE CRAB CAKES</b> jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable	46

## BUCK & RIDER ANGUS BEEF



<b>CENTER CUT FILET MIGNON*</b> (8oz.)	49	<b>RIBEYE STEAK*</b> (16oz.)	52
<b>ELITE PRIME NY STRIP*</b> (14oz.)	58	<b>BONE IN RIBEYE*</b> (32oz.)	98

We proudly serve our own private label beef, B&R RESERVE.  
Our midwestern breed-specific Black Angus is grain-fed and aged  
between 25 and 35 days providing maximum flavor and tenderness.

## MAKE IT A SURF & TURF

1/2 Lobster	28
1/4 lb. King Crab	37.50
Scallop	10 ea
Crab Cake	20 ea
Shrimp Scampi	5 ea

\* 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.

## HANDCRAFTED 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 &amp; 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

Opahr 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

## 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, earthy, crisp	46
ARIZONA SAKE "THE ORIGINAL" 370ml slightly fruity, well-balanced, sweetly dry, slight acidity	48

## 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
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

## Reserve Wines

For full reserve list, please refer to THE GOOD STUFF book

## SPARKLING

NV Gaston Chiquet 'Tradition' Brut Champagne	105
NV Bollinger 'Special Cuvee' Brut Champagne	165
NV Billecart-Salmon Brut Rose Champagne	200
2012 Dom Perignon Brut Champagne	395

## WHITE

2019 Troix Nois Sauvignon Blanc Napa Valley	85
2019 Inglenook 'Blancaneaux' White Blend Napa Valley	135
2021 Frog's Leap Chardonnay Napa Valley	75
2021 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145

## RED

2022 EnRoute Pinot Noir Russian River Valley	100
2015 Edmond Conru & Fils Aloxe-Corton Burgundy	120
2021 Sea Smoke 'Ten' Pinot Noir Santa Rita Hills	200
2021 Cotiere Bordeaux Blend Santa Ynez Valley	85
2019 Grgich Hills Cabernet Napa Valley	145
2019 O'Shaughnessy Cabernet Napa Valley	165
2019 Darioush 'Signature' Cabernet Napa Valley	235
2017 Heitz 'Martha's Vineyard' Cabernet Napa Valley	495
2019 Shafer 'Hillside Select' Cabernet Napa Valley	650