



NORTH SCOTTSDALE

BUCK & RIDER

ABBY'S OYSTER BAR

SPRING 2024 / DINNER MENU

SHAREABLE

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



THE SUSHI BAR

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

SALADS

CAESAR* sweet gem lettuces, Parmesan Reggiano, topped with hand-torn croutons	15
TUNA TATAKI* seared sushi grade ahi tuna, XO dressing, goat cheese, mixed greens	24
DUNGENESS CRAB "WEDGE"* ♦ 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

A.O.B. BURGER* B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, served with french fries	18	HOLLANDER & DE KÖNING MUSSELS MT DESERT ISLAND, ME Spanish chorizo, white wine, grilled rustic sourdough	27
MARY'S PAN ROASTED CHICKEN all-natural, domestic-raised chicken, sauteed greens, lemon, Fresno chili, garlic	30	SHRIMP SCAMPI RISOTTO SEA OF CORTEZ Sea of Cortez wild shrimp, garlic, fresh herbs	34
BBQ PORK RIBS fall off the bone tender, housemade bbq sauce, served with a baked potato	31	PAN CRISP YELLOWTAIL SNAPPER ♦ ALLIGATOR REEF, FL lemon caper beurre blanc, farmers market vegetable	35
TROFIE PASTA Sea of Cortez wild shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto	26	DIVER SCALLOPS ♦ GEORGES BANKS, ATLANTIC U10 dayboat scallops pan seared with lemon caper beurre blanc, farmers market vegetable	43
		FRESH BLUE CRAB CAKES jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable	46

BUCK & RIDER ANGUS BEEF



CENTER CUT FILET MIGNON* (8oz.)	49	RIBEYE STEAK* (16oz.)	52
ELITE PRIME NY STRIP* (14oz.)	58	BONE IN RIBEYE* (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 & 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

WINE BY THE GLASS

SPARKLING

Acinum Prosecco Italy	13/46
The Diver Brut California	13/46
NV Famille Moutard Brut Champagne	95
NV Bollinger 'Special Cuvée Brut Champagne	165

WHITE

Vina Cartin Albariño Spain	14/49
Ant Moore Sauvignon Blanc New Zealand	13/46
Domaine Naudet Sauvignon Blanc Sancerre	17/59
Le Monde Pinot Grigio Italy	13/46
Tyler Chardonnay Santa Barbara County	15/52
Dutton-Goldfield Chardonnay Russian River Valley	17/59
Ramey Chardonnay Russian River Valley	20/70
Frog's Leap Chardonnay Napa Valley	75
Troix Nois Sauvignon Blanc Napa Valley	85
Daniel-Etienne Defaix Chablis Burgundy	95

ROSÉ

Peyrassol 'La Croix' Rosé France	15/46
Ultraviolet Sparkling Rosé Napa Valley	13/45
Chateau Pink Pegau Rosé France	55
Robert Sinskey 'Vin Gris' Rosé Los Carneros	95

RED

Lucas & Lewellan Pinot Noir Santa Barbara County	14/49
Birichino 'Saint Georges' Pinot Noir Central Coast	17/59
Marcel Malbec France	13/46
Vietti 'Tre Vigne' Barbera d'Asti Italy	14/49
Trefethen 'Eschol' Red Blend Napa Valley	15/52
Le Petit Paysan Cabernet Central Coast	14/49
Hook and Ladder Cabernet Sonoma County	17/59
B Wise 'Trios' Cabernet Sonoma County	20/70
Illaha 'Bon Sauvage' Pinot Noir Willamette Valley	95
Grgich Hills Cabernet Rutherford	135

Reserve Wines

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

SPARKLING

2016 Caraccioli Cellars Brut Rosé Santa Lucia Highlands	125
NV Ruinart Blanc de Blanc Brut Champagne	175
2012 Veuve Cliquot 'La Grande Dame' Champagne	325
NV Krug '170th Edition' Champagne	355

WHITE

2021 Rombaur Chardonnay Los Carneros	105
2020 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145
2020 Merry Edwards Sauvignon Blanc Russian River Valley	115
2016 Chateau D'Yquem 'Y' White Blend Bordeaux	395

RED

2021 Occidental Pinot Noir Sonoma Coast	135
2020 Sea Smoke 'Ten' Pinot Noir Santa Rita Hills	225
2020 Cirq 'Bootleggers Hill' Pinot Noir Russian River Valley	355
2018 Cotiere Dérive Red Blend Napa/Santa Ynez Valley	105
2019 Ashes & Diamond 'No.6' Cabernet Franc Napa Valley	135
2019 Bibi Graetz 'Testamatta' Red Blend Tuscany	195
2018 O'Shaughnessy Cabernet Napa Valley	165
2018 Larkmead 'Estate' Cabernet Napa Valley	235
2018 The Mascot Cabernet Napa Valley	350
2018 Shafer 'Hillside Select' Cabernet Napa Valley	650

BEER SELECTIONS

DRAFT

THE SHOP 'CHURCH MUSIC' IPA, AZ 6.8%	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, 12oz non-alcoholic	6

SAKE

TAKARA FUNE TREASURE SHIP JUNMAI GINJO	38
smooth, pure, refreshing, crisp, cherry blossoms	
HONJOZO NIGORI SACRED MIST	33
unfiltered, well-balanced, subtle sweetness, floral	
TSUKINOWA SHUZO, MIDNIGHT MOON YOI-NO-TSUKI	46
amber tint, notes of honey and caramel, earthy, crisp	

Ask your server about

PRIVATE DINING & SPECIAL EVENTS

Our thoughtfully designed private dining
and event spaces offer the perfect setting
for any occasion.