



PHOENIX/
CAMELBACK

BUCK & RIDER

ABBY'S OYSTER BAR

SUMMER 2024 / LUNCH MENU

SHAREABLE

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

SALADS

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

Seafood Market Salads

Top our Arcadian Mixed Greens or Caesar salad, gratis, with your choice of fresh seafood.

Wild Shrimp 4 ea	20	Ora King Salmon 6oz	27
chilled or grilled		grilled or pan-seared	
Scallop U-10 2 ea	21	Crab Cake	23
pan-seared		jumbo lump crab NO FILLERS!	
Half Boston Lobster	28		
chilled or steamed			

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 pepper	
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 pepper, soy paper, avocado	

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

CLASSICS

GRILLED FISH TACOS*◊	20
hand pressed tortillas, avocado, tomatillo crema, cilantro	
FISH & CHIPS*	21
Mediterranean Loup de Mer, tartar sauce, french fries	
BUCK'S FAMOUS FISH SANDWICH*	21
pan seared Mediterranean Loup de Mer, house tartar, lettuce, tomato, pickle, sesame seed roll	
A.O.B. CHEESEBURGER*	18
B&R Reserve beef, Beecher's smoked cheddar, crispy onion, french fries	
TROFIE PASTA	24
shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto	
CRAB CAKES 'THE LUNCH VERSION'	23
jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable	
PAN CRISP YELLOWTAIL SNAPPER ◊ ALLIGATOR REEF, FL	32
lemon caper beurre blanc, 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.
◊ 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

40-LOVE

The Botanist gin, fresh citrus,
allspice dram, peach tea

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, Flor De Cana rum,
Old Forester bourbon, Old Overholt rye,
Cutty Sark scotch

WINE BY THE GLASS

SPARKLING / ROSÉ

Acinum Prosecco Italy	13/46
The Diver Brut California	13/46
Peyrassol La Croix Provence Rosé France	13/46
Arnot-Roberts Rosé California	17/59
Ultraviolet Sparkling Rosé California	13/46

WHITE WINE

Cadre 'Sea Queen' Albariño Central Coast	14/49
Wai Wai Sauvignon Blanc New Zealand	13/46
Henri Bourgeois Sauvignon Blanc Sancerre	17/59
Left Coast 'The Orchard' Pinot Gris Willamette Valley	14/49
Tyler Chardonnay Santa Barbara County	14/49
Dutton-Goldfield Chardonnay Russian River Valley	17/59

RED WINE

Upwell Pinot Noir Mendocino	14/49
Birichino Saint Georges Pinot Noir Central Coast	17/59
Stolpman 'La Cuadrilla' Syrah Blend Santa Barbara	14/49
Trefethen 'Eshcol' Red Blend Napa Valley	15/52
Montoya Cabernet Sauvignon Central Coast	14/49
Hook & Ladder Cabernet Sonoma County	17/59
B Wise 'Trios' Cabernet Sonoma County	20/70

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