



NORTH SCOTTSDALE

BUCK & RIDER

ABBY'S OYSTER BAR

SUMMER 2024 / BRUNCH MENU

SHAREABLE

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

Seasonal Soup

SHRIMP & CRAB GAZPACHO 16

Sea of Cortez wild shrimp, Dungeness crab, tomato and cucumber – chilled and refreshing!

SALADS

- ARCADIAN MIXED GREENS** ♦ 15
watermelon radish, orange segments, asparagus, shaved carrots, 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, egg, heirloom tomatoes, olives, KILLER louie

LUNCH PROVISIONS

- GRILLED FISH TACOS** ♦ 20
hand-pressed tortilla, avocado, tomatillo crema, cilantro
- 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 CAKE "THE LUNCH VERSION"** 23
jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable
- FISH & CHIPS** 21
Mediterranean Loup de Mer, tartar sauce, fries

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

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 WITH A FRIED EGG*** 16
grilled sourdough, heirloom baby tomatoes, burrata, 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
- EGGS BENEDICT*** 23
English muffin, Canadian bacon, spinach, hollandaise
- 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, house made biscuit

ENJOY OUR BRUNCH BUBBLY SPECIAL
See reverse for details



THE SUSHI BAR

- NIGIRI 3PC/6PC** ♦* 11/21
choice of: Ora King salmon, yuzu shrimp, 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
- CRUNCHY TOFU ROLL** 15
XO marinated tofu, tempura asparagus, mixed greens
- HAMACHI CRUDO*** KAGOSHIMA, JP 18
Thai chili sauce, ponzu
- ALASKAN KING CRAB ROLL** ♦* 29
baked king crab, tuna, serrano, 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.
♦ 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

40-LOVE

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

THE DIRECT MARTINI

St. George vodka or Botanivore gin, premium vermouth
served full strength, table side!

BOBBY LOVE

St. George green chile vodka, green juice, lime
served up

DIEGO RIVERA

Corazón Silver tequila, grapefruit, fresh thyme

ACE IN THE HOLE

Corazón Reposado tequila, fresh strawberry,
lemon, French amaro

YELLOW JACKET

Rayu mezcal, honey, lemon, serrano pepper

BUCK & RIDER

Old Overholt rye, French amaro, aperol, lemon
served up

THE BEACHCOMBER

Navy strength rum, orgeat, French amaro, lime

BARREL-AGED OLD FASHIONED

Old Forester bourbon, house bitters, hand cut ice

YOUR MONEY OR YOUR LIFE

Old Forester bourbon, bénédictine, combier,
orange bitters

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 & TAKE 50% OFF

Acinum Prosecco Italy 46

The Diver Brut California 46

NV Famille Moutard Brut Champagne 95

NV Laurent-Perrier Cuvée Brut Rosé Champagne 135

NV Ruinart Blanc de Blanc Brut Champagne 175

MAKE IT A MIMOSA

choice of fresh juice: orange,
cranberry, or grapefruit

WINE BY THE GLASS

SPARKLING

Poggio Costa Prosecco Italy 13/46

The Diver Brut California 13/46

Ultraviolet Sparkling Rosé Napa Valley 13/45

NV Famille Moutard Brut Champagne 95

NV Bollinger 'Special Cuvée Brut Champagne 165

WHITE

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 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

Arnot Roberts Rosé California 17/59

Chateau Pink Pegau Rosé France 55

Robert Sinskey 'Vin Gris' Rosé Los Carneros 95

RED

Lucas & Lewellan Pinot Noir Santa Barbara County 14/49

Upwell Pinot Noir Mendocino 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

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, non-alcoholic, 12oz 6

Ask your server about

PRIVATE DINING & SPECIAL EVENTS

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

SAKE

HONJOZO NIGORI SACRED MIST 33
unfiltered, well-balanced, subtle sweetness, floral

TAKARA FUNE TREASURE SHIP JUNMAI GINJO 38
smooth, light, refreshing, crisp, cherry blossoms

TSUKINOWA SHUZO, MIDNIGHT MOON YOI-NO-TSUKI 46
amber tint, notes of honey and caramel, complex, crisp