



**NORTH  
SCOTTSDALE**

# BUCK & RIDER

ABBY'S OYSTER BAR

SUMMER 2024 / BRUNCH MENU

## 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!	

### Seasonal Soup

#### SHRIMP & CRAB GAZPACHO 16

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

## 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, egg, heirloom tomatoes, olives, KILLER louie	

## 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	
<b>CRAB CAKE 'THE LUNCH VERSION'*</b>	23
jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable	
<b>FISH &amp; CHIPS</b>	22
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

<b>HOUSEMADE BISCUITS</b> 10
rosemary, whipped honey butter
<b>CRISPY HASH BROWNS</b> ♦ 11
great for sharing! with sour cream and chives
<b>NAN'S DUTCH BABY PANCAKE</b> 18
traditional German pancake, cherry rhubarb compote, Domino's powdered sugar
<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

ENJOY OUR BRUNCH BUBBLY SPECIAL  
See reverse for details



## 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	
<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, 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

Upwell Pinot Noir Mendocino	14/49
Stolpman 'La Cuadrilla' Syrah Blend Santa Barbara	14/49
Birichino 'Saint Georges' Pinot Noir Central Coast	17/59
Montoya Cabernet Central Coast	14/49
Trefethen 'Eschol' Red Blend Napa Valley	15/52
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

### SAKE

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

### 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.