



PHOENIX/
CAMELBACK

BUCK & RIDER

ABBY'S OYSTER BAR

SUMMER 2024 / BRUNCH MENU

SHAREABLE

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

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

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	
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, soy paper, avocado	

SALADS

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

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 W/ FRIED EGG* 16
grilled sourdough, burrata, heirloom tomato, 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

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, housemade biscuit

LUNCH PROVISIONS

GRILLED FISH TACOS ◊	20
hand-pressed tortilla, avocado, tomatillo crema, cilantro	
FISH & CHIPS	22
Mediterranean Loup de Mer, tartar sauce, french fries	
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	
CRAB CAKES 'THE LUNCH VERSION'*	23
jumbo lump crab NO FILLERS!, pommery mustard, 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.

Brunch Cocktails

B&R BLOODY MARY St. George vodka, housemade 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

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

Corazón Reposado tequila, fresh strawberry, lemon, French amaro

YELLOW JACKET

Rayu Mezcal, honey, lemon, serrano pepper

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

BRUNCH HAPPY HOUR

ALL BRUNCH & SIGNATURE COCKTAILS **10**

HOUSE HIGHBALLS **9**

SELECT RED AND WHITE WINE **8**

SELECT DRAFT BEER **7**

50% OFF BOTTLES OF SPARKLING

Ultraviolet Sparkling Rosé Napa Valley **46**

Acinum Prosecco Italy **46**

The Diver Brut California **46**

NV Raventos i Blanc Rosé Cava Penedes **95**

Famille Moutard Brut Champagne **95**

NV Bollinger-Special Cuvee Brut Champagne **165**

MAKE IT A MIMOSA!

choice of fresh juice – orange, cranberry, or grapefruit

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