



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 17
POINT JUDITH, RI
Thai dipping sauce, KILLER louie dressing
#1 AHI TUNA CRISPY RICE 18
avocado, sesame, spicy aioli
BAJA SHRIMP CEVICHE 19
SEA OF CORTEZ
wild shrimp, cucumber, tomato, cilantro, avocado
J.T.'S BROILERS\* 23
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\* 25
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 21
hand-pressed tortilla, avocado, tomatillo crema, cilantro
A.O.B. BURGER\* 19
B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, french fries
BUCK'S FAMOUS FISH SANDWICH 22
pan seared Mediterranean Loup de Mer, house tartar, lettuce, tomato, pickle
CRAB CAKE 'THE LUNCH VERSION'\* 25
jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable
FISH & CHIPS 23
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 12
rosemary, whipped honey butter
CRISPY HASH BROWNS 12
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\* 17
grilled sourdough, heirloom baby tomatoes, burrata, herbs
CITRUS CURED SALMON TOAST\* 22
noble bread, scrambled eggs, herb creme fraiche
CLASSIC FRENCH OMELET 17
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 28
Sea of Cortez wild shrimp, Marsh Hen Mill grits, cheddar, bacon
EGGS BENEDICT\* 24
English muffin, Canadian bacon, spinach, hollandaise
CRAB CAKE BENEDICT\* 29
fresh blue crab, spinach, hollandaise
ELITE PRIME NY STRIP STEAK AND EGGS\* 34
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 17
#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
Chemin du Cormier Sauvignon Blanc Sancerre	17/59
Left Coast 'The Orchards' 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
Birichino 'Saint Georges' Pinot Noir Central Coast	17/59
Stolpman 'La Cuadrilla' Syrah Blend Santa Barbara	14/49
Trefethen 'Eschol' Red Blend Napa Valley	15/52
Montoya 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

### 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	

### 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.