



GILBERT/
EAST VALLEY

BUCK & RIDER

FALL 2024 / DINNER MENU

SHAREABLE

FRESH PULL-APART DINNER ROLLS with Maldon sea salt	11
EDNA'S PICNIC CHICKEN SNACK ♦ herbs, spices, hot sauce, served with a ranch dipping sauce	15
CRISPY BRUSSELS SPROUTS ♦ apple gastrique, almonds, served with a goat cheese dipping sauce	17
TUNA CRISPY RICE ♦* #1 Bigeye tuna, avocado, spicy aioli, sesame oil	19
SMOKED TROUT DIP Ducktrap Farms trout, watermelon radish, saltines	17
CRISPY CALAMARI ♦ POINT JUDITH, RI Thai dipping sauce, KILLER louie dressing	18
VOODOO FRIED RICE shrimp, chicken, peas, gochujang, red Fresnos	17
BAJA SHRIMP CEVICHE ♦ SEA OF CORTEZ wild shrimp, cucumber, cilantro, tomato, avocado	19
J.T.'S BROILERS* six oysters on the half shell charbroiled to perfection—just get them!	23

SALADS

CAESAR* sweet gem lettuces, Parmesan Reggiano, topped with hand-torn croutons	15
TUNA TATAKI* seared s#1 Bigeye tuna, XO dressing, goat cheese, mixed greens	26
DUNGENESS CRAB "WEDGE"* ♦ iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	32



THE SUSHI BAR

NIGIRI 3PC/6PC ♦* choice of: Ora King salmon, yuzu shrimp, hamachi, #1 Bigeye tuna	11/21
TEMAKI TUNA TARTARE* #1 Bigeye tuna, kizami, crispy nori, sushi rice	18
DELUXE SPICY TUNA ROLL ♦* #1 Bigeye tuna, avocado, spicy aioli	17
CRUNCHY SHRIMP ROLL ♦ roasted almonds, avocado, spicy aioli, serrano pepper	17
HAMACHI & SALMON ROLL ♦* Ora King salmon, hamachi, asparagus, soy paper	17
YASAI VEGETABLE ROLL ♦* beets, asparagus, avocado, yuzu kosho	14
CRUNCHY TOFU ROLL XO marinated tofu, tempura asparagus, mixed greens	15
HAMACHI CRUDO* KAGOSHIMA, JP Thai chili sauce, ponzu	18
ALASKAN KING CRAB ROLL ♦* baked king crab, tuna, serrano pepper, soy paper, avocado	29

Seasonal Soup

NEW ENGLAND CLAM CHOWDER 12

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

SEAFOOD AND MORE PROVISIONS

A.O.B. BURGER* B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, served with french fries	19	HOLLANDER & DE KÖNING MUSSELS* MT DESERT ISLAND, ME Spanish chorizo, white wine, grilled rustic sourdough	27
MARY'S PAN ROASTED CHICKEN all-natural, domestic-raised chicken, sauteed greens, lemon, Fresno chili, garlic	30	SHRIMP SCAMPI RISOTTO ♦ Sea of Cortez wild shrimp, garlic, fresh herbs	34
BBQ PORK RIBS ♦ fall off the bone tender, housemade bbq sauce, served with a baked potato	31	PAN CRISP YELLOWTAIL SNAPPER ♦ ALLIGATOR REEF, FL lemon caper beurre blanc, farmers market vegetable	35
TROFIE PASTA Sea of Cortez wild shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto	26	DIVER SCALLOPS ♦* GEORGES BANKS, ATLANTIC U10 dayboat scallops pan seared with lemon caper beurre blanc, farmers market vegetable	43
		FRESH BLUE CRAB CAKES* jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable	46

BUCK & RIDER ANGUS BEEF

CENTER CUT FILET MIGNON ♦* (8oz.)	55	RIBEYE STEAK ♦* (16oz.)	58
ELITE PRIME NY STRIP ♦* (14oz.)	63	BONE IN RIBEYE ♦* (32oz.)	110

We proudly serve our own private label beef, B&R RESERVE. Our midwestern breed-specific Black Angus is grain-fed and aged between 25 and 35 days providing maximum flavor and tenderness.



MAKE IT A SURF & TURF

1/2 Lobster	30
1/4 lb. King Crab Scallop*	37.50
Crab Cake*	10 ea
Shrimp Scampi	24 ea
	5 ea

* 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

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

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

BEER SELECTIONS

DRAFT

WILDERNESS REFUGE American IPA, AZ 6.8%	8
WREN HOUSE 'SPELLBINDER' IPA, AZ 7%	8
PEDAL HAUS 'DAY DRINKER' Lager, AZ 3.6%	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
GALIPETTE EXTRA BRUT (BOTTLE) Cidre, GF, France, 5.5%	8

SAKE

HONJOZO NIGORI SACRED MIST 300ml unfiltered, well-balanced, subtle sweetness, floral	33
TSUKINOWA YOI-NO-TSUKI MIDNIGHT MOON 300ml amber tint, notes of honey and caramel, earthy, crisp	46
ARIZONA SAKE "THE ORIGINAL" 370ml slightly fruity, well-balanced, sweetly dry, slight acidity	48

WINE BY THE GLASS

SPARKLING

Acinum Prosecco Italy	13/46
The Diver Brut California	13/46

WHITE

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

ROSÉ

Ultraviolet Sparkling Rosé Mendocino	13/45
Peyrassol 'La Croix' Provence Rosé France	15/52

RED

Upwell Pinot Noir Mendocino	14/49
Birichino 'Saint George' Pinot Noir Central Coast	17/59
Stolpman Red Blend Santa Barbara County	14/49
Trefethen 'Eshcol' Red Blend Napa Valley	15/52
Montoya Cabernet Sauvignon Central Coast	14/49
Hook & Ladder Cabernet Sauvignon Sonoma County	17/59

Reserve Wines

For full reserve list, please refer to THE GOOD STUFF book

SPARKLING

NV Gaston Chiquet 'Tradition' Brut Champagne	105
NV Bollinger 'Special Cuvee' Brut Champagne	165
NV Billecart-Salmon Brut Rose Champagne	200
2012 Dom Perignon Brut Champagne	395

WHITE

2019 Troix Nois Sauvignon Blanc Napa Valley	85
2021 Eyrie 'Vineyard' Estate Pinot Gris Willamette Valley	70
2021 Frog's Leap Chardonnay Napa Valley	75
2020 Walter Scott Chardonnay Willamette Valley	105
2019 Inglenook 'Blancaneaux' White Blend Napa Valley	135
2021 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145

RED

2021 Scribe Pinot Noir Los Carneros	95
2022 EnRoute Pinot Noir Russian River Valley	100
2015 Edmond Conru & Fils Aloxe-Corton Burgundy	120
2021 Sea Smoke 'Ten' Pinot Noir Santa Rita Hills	200
2021 Cotiere Bordeaux Blend Santa Ynez Valley	85
2018 Arietta 'H Block' Red Blend Napa Valley	250
2019 'Crossbarn' Cabernet Sauvignon Napa Valley	105
2019 O'Shaughnessy Cabernet Napa Valley	165
2019 Darioush 'Signature' Cabernet Napa Valley	235
2017 Heitz 'Martha's Vineyard' Cabernet Napa Valley	495
2019 Shafer 'Hillside Select' Cabernet Napa Valley	650