



NORTH SCOTTSDALE

BUCK & RIDER

FALL 2024 / DINNER MENU

SHAREABLE

- FRESH PULL-APART DINNER ROLLS with Maldon sea salt 11
EDNA'S PICNIC CHICKEN SNACK 15
CRISPY BRUSSELS SPROUTS 17
TUNA CRISPY RICE 19
SMOKED TROUT DIP 17
CRISPY CALAMARI 18
VOODOO FRIED RICE 17
BAJA SHRIMP CEVICHE 19
J.T.'S BROILERS* 23

SALADS

- CAESAR* 15
TUNA TATAKI* 26
DUNGENESS CRAB 'WEDGE'* 32



THE SUSHI BAR

- NIGIRI 3PC/6PC 11/21
TEMAKI TUNA TARTARE* 18
DELUXE SPICY TUNA ROLL 17
CRUNCHY SHRIMP ROLL 17
HAMACHI & SALMON ROLL 17
YASAI VEGETABLE ROLL 14
CRUNCHY TOFU ROLL 15
HAMACHI CRUDO* 18
ALASKAN KING CRAB ROLL 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* 19
MARY'S PAN ROASTED CHICKEN 30
BBQ PORK RIBS 31
TROFIE PASTA 26
HOLLANDER & DE KONING MUSSELS* 27
SHRIMP SCAMPI RISOTTO 34
PAN CRISP YELLOWTAIL SNAPPER 35
DIVER SCALLOPS* 43
FRESH BLUE CRAB CAKES* 46

BUCK & RIDER ANGUS BEEF

- CENTER CUT FILET MIGNON (8oz.) 55
ELITE PRIME NY STRIP (14oz.) 63
RIBEYE STEAK (16oz.) 58
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, Ford's gin,
Corazón Silver tequila, Old Forester bourbon,
Flor De Cana rum, Old Overholt rye, Cutty Sark scotch

WINE BY THE GLASS

SPARKLING

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| 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

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|--|-------|
| 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

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| Peyrassol 'La Croix' Rosé France | 15/46 |
| Chateau Pink Pegau Rosé France | 55 |
| Robert Sinskey 'Vin Gris' Rosé Los Carneros | 95 |

RED

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|--|-------|
| 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 |
| Far Niente 'Post & Beam' Cabernet Napa Valley | 20/70 |
| Illaha 'Bon Sauvage' Pinot Noir Willamette Valley | 95 |
| Grgich Hills Cabernet Rutherford | 135 |

Reserve Wines

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

SPARKLING

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| 2016 Caraccioli Cellars Brut Rosé Santa Lucia Highlands | 125 |
| NV Ruinart Blanc de Blanc Brut Champagne | 175 |
| 2012 Veuve Cliquot 'La Grande Dame' Champagne | 325 |
| NV Krug '170th Edition' Champagne | 355 |

WHITE

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|---|-----|
| 2021 Rombauer Chardonnay Los Carneros | 105 |
| 2020 Kistler 'Les Noisetier' Chardonnay Sonoma Coast | 145 |
| 2020 Merry Edwards Sauvignon Blanc Russian River Valley | 115 |
| 2016 Chateau D'Yquem 'Y' White Blend Bordeaux | 395 |

ROSÉ

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| 2023 Arnot Roberts Rosé California | 60 |
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RED

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| 2021 Occidental Pinot Noir Sonoma Coast | 135 |
| 2021 Dom. De La Cote 'Bloom's Field' Pinot Noir Sta Rita Hills | 175 |
| 2019 Cobb 'Diane' Pinot Noir Sonoma Coast | 250 |
| 2018 Cotiere 'Dérive' Red Blend Napa/Santa Ynez Valley | 105 |
| 2019 Ashes & Diamond 'No.6' Cabernet Franc Napa Valley | 135 |
| 2019 Bibi Graetz 'Testamatta' Red Blend Tuscany | 195 |
| 2021 Scribe 'Atlas West' Cabernet Napa Valley | 155 |
| 2018 The Mascot Cabernet Napa Valley | 350 |
| 2018 Shafer 'Hillside Select' Cabernet Napa Valley | 650 |

BEER SELECTIONS

DRAFT

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| 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

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| HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz | 7 |
| ATHLETIC 'UPSIDE DAWN' Golden Ale, 12oz non-alcoholic | 6 |

SAKE

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

Ask your server about

PRIVATE DINING & SPECIAL EVENTS

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