



SHAREABLE

- SMOKED TROUT DIP 16
CRISPY BRUSSELS SPROUTS 17
EDNA'S PICNIC CHICKEN SNACK 14
VOODOO FRIED RICE 17
CRISPY CALAMARI 17
TUNA CRISPY RICE 18
BAJA SHRIMP CEVICHE 19
J.T.'S BROILERS* 23

Seasonal Soup

NEW ENGLAND CLAM CHOWDER 12

SALADS

- ARCADIAN MIXED GREENS 15
CAESAR* 15
TUNA TATAKI* 25
B&R RESERVE STEAK SALAD* 25
DUNGENESS CRAB 'WEDGE'* 32

Seafood Market Salad

Top our Arcadian Mixed Greens or Caesar salad with your choice of fresh seafood.

- Wild Shrimp 4 ea 24
Crab Cake* 25
Scallop U-10 2 ea* 25
Market Fish mkt

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
HAMACHI CRUDO* 18
ALASKAN KING CRAB ROLL 29

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

CLASSICS

- GRILLED FISH TACOS* 21
FISH & CHIPS* 23
BUCK'S FAMOUS FISH SANDWICH* 22
A.O.B. CHEESEBURGER* 19
TROFIE PASTA 24
CRAB CAKE 'THE LUNCH VERSION'* 25
PAN CRISP YELLOWTAIL SNAPPER 33

* 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 SELECTIONS

SPARKLING / ROSÉ

glass quartino bottle

Acinum Prosecco Italy	13	-	46
The Diver Brut California	13	-	46
Ultraviolet Sparkling Rosé Napa Valley	13	-	46
Peyrassol 'La Croix' Rosé France	15	23	52

WHITE

Cadre 'Sea Queen' Albariño Central Coast	14	21	49
Wai Wai Sauvignon Blanc New Zealand	13	20	46
Chemin du Cormier Sauvignon Blanc Sancerre	17	26	59
Left Coast Pinot Gris Willamette Valley	14	21	49
Tyler Chardonnay Santa Barbara County	15	23	52
Dutton-Goldfield Chardonnay Russian River Valley	17	26	59

RED

Upwell Pinot Noir Mendocino	14	21	49
Birichino Pinot Noir Central Coast	17	26	59
'La Cuadrilla' Red Blend Santa Barbara County	14	21	49
Trefethen 'Eschol' Red Blend Napa Valley	15	23	52
Montoya Cabernet Central Coast	14	21	49
Hook & Ladder Cabernet Sonoma County	17	26	59
Far Niente 'Post & Beam' Cabernet Napa Valley	20	30	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., N/A	6