



SHAREABLE

<b>SMOKED TROUT DIP</b>	16
Ducktrap Farms trout, watermelon radish, saltine crackers	
<b>CRISPY BRUSSELS SPROUTS</b> ◊	17
apple gastrique, almonds, goat cheese dipping sauce	
<b>EDNA'S PICNIC CHICKEN SNACK</b> ◊	14
herbs, spices, hot sauce, ranch dipping sauce	
<b>VOODOO FRIED RICE</b>	17
shrimp, chicken, peas, gochujang, red Fresnos	
<b>CRISPY CALAMARI</b> ◊ POINT JUDITH, RI	17
Thai dipping sauce, KILLER Louie dressing	
<b>TUNA CRISPY RICE</b> ◊*	18
#1 Bigeye tuna, avocado, sesame, spicy aioli	
<b>BAJA SHRIMP CEVICHE</b> ◊ SEA OF CORTEZ	19
wild shrimp, cucumber, tomato, avocado, cilantro	
<b>J.T.'S BROILERS*</b>	23
six oysters on the halfshell charbroiled to perfection—just get them!	

*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**

<b>THE SUSHI BAR</b>	<b>NIGIRI 3PC/6PC</b> ◊*	11/21
	choice of: Ora King salmon, yuzu shrimp, hamachi, #1 Bigeye tuna	
	<b>TEMAKI TUNA TARTARE*</b>	18
	#1 Bigeye tuna, kizami, crispy nori, sushi rice	
	<b>DELUXE SPICY TUNA ROLL</b> ◊*	17
	#1 Bigeye tuna, avocado, spicy aioli	
	<b>CRUNCHY SHRIMP ROLL</b> ◊	17
	roasted almonds, avocado, spicy aioli, serranos	
	<b>HAMACHI &amp; SALMON ROLL</b> ◊*	17
	Ora King salmon, hamachi, asparagus, soy paper	
	<b>YASAI VEGETABLE ROLL</b> ◊*	14
beets, asparagus, avocado, yuzu kosho		
<b>HAMACHI CRUDO*</b> KAGOSHIMA, JP	18	
Thai chili sauce, ponzu		
<b>ALASKAN KING CRAB ROLL</b> ◊*	29	
baked king crab, tuna, serranos, soy paper, avocado		

SALADS

<b>ARCADIAN MIXED GREENS</b> ◊	15
watermelon radish, shaved carrots, asparagus, almonds, orange segments, chervil vinaigrette	
<b>CAESAR*</b>	15
sweet gems, Parmesan Reggiano, hand-torn croutons	
<b>TUNA TATAKI*</b>	25
seared #1 Bigeye tuna, XO dressing, goat cheese, mixed greens	
<b>B&amp;R RESERVE STEAK SALAD*</b>	25
filet mignon, mixed greens, goat cheese, cauliflower, chervil vinaigrette	
<b>DUNGENESS CRAB 'WEDGE'*◊</b>	32
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER Louie dressing	

*Rise AND Shine*

<b>HOUSEMADE BISCUITS</b>	12	<b>FARMER'S VEGETABLE HASH</b> ◊*	19
rosemary, whipped honey butter		selection of farmers market vegetables, sunny side egg, mojo verde, english muffin	
<b>CRISPY HASH BROWNS</b> ◊	12	<b>COWBOY SKILLET</b> ◊*	22
great for sharing! sour cream and chives		bacon, housemade chicken sausage, white cheddar, two eggs, hash browns	
<b>NAN'S DUTCH BABY PANCAKE</b>	18	<b>NEW ORLEANS SHRIMP &amp; GRITS</b> ◊* SEA OF CORTEZ	28
traditional German pancake, cherry rhubarb compote, Domino's powdered sugar		wild shrimp, Marsh Hen Mill grits, cheddar, bacon	
<b>CALIFORNIA AVOCADO TOAST W/ A FRIED EGG*</b>	17	<b>EGGS BENEDICT*</b>	24
grilled sourdough, burrata, heirloom tomato, herbs		English muffin, Canadian bacon, spinach, hollandaise	
<b>CITRUS CURED SALMON TOAST*</b>	22	<b>CRAB CAKE BENEDICT*</b>	29
noble bread, scrambled eggs, herb creme fraiche		fresh blue crab, spinach, hollandaise	
<b>CLASSIC FRENCH OMELET</b> ◊	17	<b>ELITE PRIME NY STRIP STEAK AND EGGS*</b>	34
cage-free farm eggs, Gruyère, fines herbs, petite greens salad		prime NY strip, two eggs sunny side up, tomato, housemade biscuit	

LUNCH PROVISIONS

<b>GRILLED FISH TACOS*</b> ◊	21	<b>A.O.B. CHEESEBURGER*</b>	19
hand-pressed tortillas, avocado, tomatillo crema, cilantro		B&R Reserve beef, Beecher's smoked cheddar, crispy onion, french fries	
<b>FISH &amp; CHIPS*</b>	23	<b>CRAB CAKE 'THE LUNCH VERSION'*</b>	25
Mediterranean Loup de Mer, tartar sauce, french fries		jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable	
<b>BUCK'S FAMOUS FISH SANDWICH*</b>	22		
pan seared Mediterranean Loup de Mer, house tartar, lettuce, tomato, pickle			

\* 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 **11**

HOUSE HIGHBALLS **9**

SELECT RED AND WHITE WINE **8**

SELECT DRAFT BEER **7**

**50% OFF BOTTLES OF SPARKLING**

Ultraviolet Sparkling Rosé California **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 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