



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 ♦ POINT JUDITH, RI	17
Thai dipping sauce, KILLER louie dressing	
TUNA CRISPY RICE ♦*	18
#1 Bigeye tuna, avocado, sesame, spicy aioli	
BAJA SHRIMP CEVICHE ♦ SEA OF CORTEZ	19
wild shrimp, cucumber, tomato, cilantro, avocado	
J.T.'S BROILERS*	23
six oysters on the half shell charbroiled to perfection	

Seasonal Soup

NEW ENGLAND CLAM CHOWDER 12

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 #1 Bigeye 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
CALIFORNIA AVOCADO TOAST WITH A FRIED EGG* 17
grilled sourdough, heirloom baby tomatoes, burrata, herbs
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 Bigeye tuna	
TEMAKI TUNA TARTARE*	17
#1 Bigeye tuna, kizami, crispy nori, sushi rice	
DELUXE SPICY TUNA ROLL ♦*	17
#1 Bigeye tuna, avocado, spicy aioli	
CRUNCHY SHRIMP ROLL ♦	16
roasted almonds, avocado, spicy aioli, serrano pepper	
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 pepper, 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 AND
TAKE 50% OFF**

Acinum Prosecco 46
Italy

The Diver Brut 46
Champagne

Famille Moutard Brut 95
Champagne

Ruinart Rosé 175
Champagne



MAKE IT A MIMOSA

choice of fresh juice
orange, cranberry, pineapple
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	-	45
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 and Ladder Cabernet Sonoma County	17	26	59

Our Maritime Wine Program highlights wines sourced from vineyards within 30 miles of a coastline.

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 & caramel, earthy, crisp	46
ARIZONA SAKE "THE ORIGINAL" 370ml slightly fruity, well-balanced, sweetly dry, slight acidity	48