BUCK & RIDER

HAPPY HOUR

3 TO 7 PM DAILY Available at Abby's Oyster Bar, Alcove and Sushi Bar

DRINKS

SIGNATURE COCKTAILS 11 List on Back House Highballs 9 Select Red and white wines 8 DRAFT BEER 7

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Raw Bar SEAFOOD FLOWN IN DAILY



Our chefs handpick the best oysters from both East and West coast to ensure we have the freshest oysters in Arizona. Our shrimp are wild-caught from the Sea of Cortez.

ALL OYSTERS 2.50 served with Thai chili, mignonette, cocktail sauce, or horseradish

SEA OF CORTEZ WILD SHRIMP 3

SMALL BITES

11

VOODOO FRIED RICE shrimp, organic chicken, peas, gochujang, red Fresnos

BAJA SHRIMP CEVICHE Sea of Cortez wild shrimp, cucumber, tomato, cilantro, avocado

EDNA'S PICNIC CHICKEN SNACK herbs, spices, hot sauce, ranch dipping sauce

> FEATURE FROM SUSHI BAR ask your server

SMOKED TROUT DIP Ducktrap Farms trout, saltines, watermelon radish

SIGNATURE COCKTAILS

ALL 11

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

complet, orange precere

NOLA ESPRESSO MARTINI

St. George vodka, cold brew coffee, coffee liqueur *served up*

(try it with Casamigos Reposado +5)