



SHAREABLE

SMOKED TROUT DIP	16
Ducktrap Farms trout, watermelon radish, saltine crackers	
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, avocado, cilantro	
J.T.'S BROILERS*	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

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

SALADS

ARCADIAN MIXED GREENS ◊	15
watermelon radish, shaved carrots, asparagus, almonds, orange segments, 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 lettuce, egg, heirloom tomatoes, olives, KILLER Louie dressing	

Rise AND Shine

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

LUNCH PROVISIONS

GRILLED FISH TACOS* ◊	21	A.O.B. CHEESEBURGER*	19
hand-pressed tortillas, avocado, tomatillo crema, cilantro		B&R Reserve beef, Beecher's smoked cheddar, crispy onion, french fries	
FISH & CHIPS*	23	CRAB CAKE 'THE LUNCH VERSION'*	25
Mediterranean Loup de Mer, tartar sauce, french fries		jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable	
BUCK'S FAMOUS FISH SANDWICH*	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
Big Salt Riesling Blend Oregon	15	23	52
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
Whitehall Lane 'Stage' Pinot Noir Sonoma 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

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

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