



SHAREABLE

<b>SMOKED TROUT DIP</b>	16
Ducktrap Farms trout, watermelon radish, saltines	
<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, cilantro, avocado	
<b>J.T.'S BROILERS*</b>	23
six oysters on the half shell charbroiled to perfection—just get them!	

SALAD SELECTIONS

<b>ARCADIAN MIXED GREENS</b> ◊	15
watermelon radish, orange segments, asparagus, shaved carrots, roasted almonds, chervil vinaigrette	
<b>CAESAR*</b>	15
sweet gems, Parmesan Reggiano, hand-torn croutons	
<b>EMERALD COAST TUNA SALAD</b>	24
tuna conserva, Beecher's smoked cheddar, seasonal melon	
<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, egg, heirloom tomatoes, olives, KILLER louie	
<b>TUNA TATAKI*</b>	25
seared #1 Bigeye tuna, XO dressing, goat cheese, mixed greens	

LUNCH PROVISIONS

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



THE SUSHI BAR

<b>NIGIRI 3PC/6PC</b> ◊*	11/21
choice of: Ora King salmon, yuzu shrimp, hamachi, #1 Bigeye tuna	
<b>TEMAKI TUNA TARTARE*</b>	17
#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> ◊	16
roasted almonds, avocado, spicy aioli, serrano	
<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>CRUNCHY TOFU ROLL</b>	15
XO marinated tofu, tempura asparagus, mixed greens	
<b>HAMACHI CRUDO*</b> KAGOSHIMA, JP	18
Thai chili sauce, ponzu	
<b>ALASKAN KING CRAB ROLL</b> ◊*	29
baked king crab, tuna, serrano, soy paper, avocado	

Rise AND Shine

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

ENJOY OUR BRUNCH BUBBLY SPECIAL  
See reverse for details

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

\* 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 & TAKE 50% OFF**

**Poggio Costa Prosecco Italy 46**

**The Diver Brut California 46**

**NV Famille Moutard Brut Champagne 95**

**NV Ruinart Blanc de Blanc Brut Champagne 175**

*MAKE IT A MIMOSA*

*choice of fresh juice: orange,  
cranberry, or grapefruit*

### WINE SELECTIONS

#### SPARKLING / ROSÉ

	glass	quartino	bottle
Poggio Costa 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
Big Salt Riesling Blend Oregon	15	23	52
Tyler Chardonnay Santa Barbara County	15	23	52
Dutton-Goldfield Chardonnay Russian River Valley	17	26	59
Pride 'Mountain' Chardonnay Sonoma/Napa	20	30	70

#### RED

Upwell Pinot Noir Mendocino	14	21	49
Whitehall Lane Pinot Noir Sonoma Coast	17	26	59
'La Cuadrilla' Red Blend Santa Barbara County	14	21	49
Marcel Malbec France	13	20	46
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
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

THE SHOP 'CHURCH MUSIC' IPA, AZ 6.8%	8
WREN HOUSE 'BIG SPILL' Pilsner, AZ 4.7%	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

### PRIVATE DINING AND SPECIAL EVENTS

Host your next event in one of our thoughtfully designed private dining and event spaces.

### SAKE

HONJOZO NIGORI SACRED MIST unfiltered, well-balanced, subtle sweetness, floral	33
TAKARA FUNE TREASURE SHIP JUNMAI GINJO smooth, light, refreshing, crisp, cherry blossoms	38
TSUKINOWA SHUZO, MIDNIGHT MOON YOI-NO-TSUKI amber tint, notes of honey and caramel, complex, crisp	46