



SHAREABLE

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| SMOKED TROUT DIP | 16 |
| Ducktrap Farms trout, watermelon radish, saltines | |
| CRISPY BRUSSELS SPROUTS ◊ | 18 |
| apple gastrique, almonds, goat cheese dipping sauce | |
| EDNA'S PICNIC CHICKEN SNACK ◊ | 14 |
| herbs, spices, hot sauce, ranch dipping sauce | |
| VOODOO FRIED RICE | 18 |
| 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—just get them! | |

SALAD SELECTIONS

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| ARCADIAN MIXED GREENS ◊ | 15 |
| watermelon radish, orange segments, asparagus, shaved carrots, roasted almonds, chervil vinaigrette | |
| CAESAR* | 15 |
| sweet gems, Parmesan Reggiano, hand-torn croutons | |
| 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 | |
| TUNA TATAKI* | 25 |
| seared #1 Bigeye tuna, XO dressing, goat cheese, mixed greens | |

LUNCH PROVISIONS

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| GRILLED FISH TACOS ◊ | 21 |
| hand-pressed tortillas, avocado, cilantro, tomatillo crema | |
| A.O.B. BURGER* | 20 |
| B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, french fries | |
| BUCK'S FAMOUS FISH SANDWICH | 23 |
| pan seared Mediterranean Loup de Mer, lettuce, tomato, pickle, house tartar | |
| CRAB CAKE 'THE LUNCH VERSION'* | 25 |
| jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable | |
| FISH & CHIPS | 24 |
| 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



THE SUSHI BAR

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| NIGIRI 3PC/6PC ◊* | 12/22 |
| choice of: Ora King salmon, yuzu shrimp, hamachi, #1 Bigeye tuna | |
| TEMAKI TUNA TARTARE* | 19 |
| #1 Bigeye tuna, kizami, crispy nori, sushi rice | |
| DELUXE SPICY TUNA ROLL ◊* | 18 |
| #1 Bigeye tuna, avocado, spicy aioli | |
| CRUNCHY SHRIMP ROLL ◊ | 18 |
| roasted almonds, avocado, spicy aioli, serrano | |
| HAMACHI & SALMON ROLL ◊* | 18 |
| Ora King salmon, hamachi, asparagus, soy paper | |
| YASAI VEGETABLE ROLL ◊* | 15 |
| beets, asparagus, avocado, yuzu kosho | |
| CRUNCHY TOFU ROLL | 15 |
| XO marinated tofu, tempura asparagus, mixed greens | |
| HAMACHI CRUDO* KAGOSHIMA, JP | 19 |
| Thai chili sauce, ponzu | |
| ALASKAN KING CRAB ROLL ◊* | 30 |
| baked crab, tuna, serrano, soy paper, avocado | |

Rise AND Shine

HOUSEMADE BISCUITS 13
rosemary, whipped honey butter

CRISPY HASH BROWNS ◊ 13
great for sharing! with sour cream and chives

EMERALD COAST TUNA 24
tuna conserva, Beecher's smoked cheddar, seasonal melon

CALIFORNIA AVOCADO TOAST W/ A FRIED EGG* 17
grilled sourdough, heirloom baby tomatoes, burrata, herbs

CLASSIC FRENCH OMELET ◊ 18
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 ◊* 23
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* 25
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

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, Dewars 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 |
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| 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

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| Cadre 'Sea Queen' Albariño Central Coast | 15 | 22 | 52 |
| Wai Wai Sauvignon Blanc New Zealand | 14 | 21 | 49 |
| Chemin du Cormier Sauvignon Blanc Sancerre | 18 | 27 | 63 |
| Left Coast Pinot Gris Willamette Valley | 15 | 22 | 52 |
| Tyler Chardonnay Santa Barbara County | 16 | 24 | 56 |
| Dutton-Goldfield Chardonnay Russian River Valley | 18 | 27 | 63 |

RED

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| Upwell Pinot Noir Mendocino | 15 | 22 | 52 |
| Whitehall Lane 'Stage' Pinot Noir Sonoma Coast | 18 | 27 | 63 |
| 'La Cuadrilla' Red Blend Santa Barbara County | 14 | 21 | 49 |
| Trefethen 'Eschol' Red Blend Napa Valley | 16 | 24 | 56 |
| Montoya Cabernet Central Coast | 15 | 22 | 52 |
| Hook and Ladder Cabernet Sonoma County | 18 | 27 | 63 |

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

BEER SELECTIONS

DRAFT

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| WILDERNESS REFUGE American IPA, AZ 6.8% | 9 |
| WREN HOUSE 'SPELLBINDER' IPA, AZ 7% | 9 |
| PEDAL HAUS 'DAY DRINKER' Lager, AZ 3.6% | 9 |
| FATE 'HALF WAY TO HEFEN' Hefeweizen, AZ 4.8% | 9 |

CAN

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| HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz | 8 |
| ATHLETIC 'UPSIDE DAWN' Golden Ale, non-alcoholic, 12oz | 7 |
| GALIPETTE EXTRA BRUT (BOTTLE) Cidre, GF, France, 5.5% | 9 |

SAKE

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| 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 |