



SHAREABLE

- SMOKED TROUT DIP 16
CRISPY BRUSSELS SPROUTS 18
EDNA'S PICNIC CHICKEN SNACK 14
VOODOO FRIED RICE 18
CRISPY CALAMARI 17
TUNA CRISPY RICE 18
BAJA SHRIMP CEVICHE 19
J.T.'S BROILERS\* 23

Seasonal Soup

SHRIMP & CRAB GAZPACHO 16

Sea of Cortez wild shrimp, blue crab, tomato and cucumber - chilled and refreshing!

SALAD SELECTIONS

- CAESAR\* 15
EMERALD COAST TUNA PICNIC 24
B&R RESERVE STEAK SALAD\* 25
DUNGENESS CRAB 'WEDGE'\* 32
TUNA TATAKI\* 25

Seafood Market Salad

Top our Arcadian Mixed Greens or Caesar salad with your choice of fresh seafood

- Wild Shrimp 4 ea 24
Crab Cake\* 25
Scallop U-10 2 ea\* 25
Market Fish mkt

THE SUSHI BAR

- NIGIRI 3PC/6PC 12/22
TEMAKI TUNA TARTARE\* 19
DELUXE SPICY TUNA ROLL 18
CRUNCHY SHRIMP ROLL 18
HAMACHI & SALMON ROLL 18
YASAI VEGETABLE ROLL 15
HAMACHI CRUDO\* 19
ALASKAN KING CRAB ROLL 30

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

CLASSICS

- GRILLED FISH TACOS\* 21
FISH & CHIPS\* 24
BUCK'S FAMOUS FISH SANDWICH\* 23
A.O.B. CHEESEBURGER\* 20
TROFIE PASTA 24
CRAB CAKE 'THE LUNCH VERSION'\* 25
PAN CRISP YELLOWTAIL SNAPPER 33

\* 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.

## Handcrafted 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

#### NOLA ESPRESSO MARTINI

St. George vodka, cold brew coffee, coffee liqueur,  
*served up (try it with Casamigos Reposado +5)*

#### IN THE WELL

St. George Standard vodka,  
Ford's gin, Corazón Silver tequila,  
Old Forester bourbon, Flor De Cana rum,  
Old Overholt rye, Cutty Sark scotch

## 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	15	22	52
Wai Wai Sauvignon Blanc New Zealand	14	21	49
Chemin du Cormier Sauvignon Blanc Sancerre	18	27	63
Big Salt Riesling Blend Oregon	16	24	56
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

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 & Ladder Cabernet Sonoma County	18	27	63
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
GREENWOOD BREWERY'S 'LUNA' Amber, AZ 5.4%	9
WREN HOUSE 'BIG SPILL' Pilsner, AZ 4.7%	9

### CAN

HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz.	7
ATHLETIC 'UPSIDE DAWN' Golden Ale, CA 12oz., N/A	7