



SHAREABLE

- 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, avocado, cilantro
- J.T.'S BROILERS* 23
six oysters on the halfshell charbroiled to perfection

Seasonal Soup

SHRIMP & CRAB GAZPACHO 16

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

SALADS

- CAESAR* 15
sweet gems, Parmesan Reggiano, hand-torn croutons
- EMERALD COAST TUNA PICNIC 24
Spanish Ortiz tuna, Beecher's smoked cheddar, seasonal melon
- 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

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

Rise AND Shine

- HOUSEMADE BISCUITS 13
rosemary, whipped honey butter
- CRISPY HASH BROWNS ◊ 13
great for sharing!
sour cream and chives
- NAN'S DUTCH BABY PANCAKE 18
traditional German pancake, cherry rhubarb compote, Domino's powdered sugar
- CALIFORNIA AVOCADO TOAST W/ A FRIED EGG* 17
grilled sourdough, burrata, heirloom tomato, herbs
- CLASSIC FRENCH OMELET ◊ 18
cage-free farm eggs, Gruyère, fines herbs, petite greens salad
- CITRUS CURED SALMON TOAST* 22
noble bread, scrambled eggs, herb creme fraiche
- 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 ◊* SEA OF CORTEZ 28
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, housemade biscuit

LUNCH PROVISIONS

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



THE SUSHI BAR

- NIGIRI 3PC/6PC ◊* 12/22
Ora King salmon, 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, serranos
- HAMACHI & SALMON ROLL ◊* 18
Ora King salmon, hamachi, asparagus, soy paper
- YASAI VEGETABLE ROLL ◊* 15
beets, asparagus, avocado, yuzu kosho
- HAMACHI CRUDO* KAGOSHIMA, JP 19
Thai chili sauce, ponzu
- ALASKAN KING CRAB ROLL ◊* 30
baked crab, tuna, serranos, soy paper, avocado

* 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	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