



SHAREABLES

- FRESH PULL-APART DINNER ROLLS with Maldon sea salt 12
EDNA'S PICNIC CHICKEN SNACK 15
CRISPY BRUSSELS SPROUTS 18
TUNA CRISPY RICE 19
SMOKED TROUT DIP 17
CRISPY CALAMARI 18
VOODOO FRIED 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!

GIGI'S SEAFOOD STUFFED ARTICHOKE

Italian traditions meet Creole flavors. Handpicked Louisiana jumbo lump crab meat, wild-caught Sea of Cortez shrimp.

Limited availability.

48

- 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
CRUNCHY TOFU ROLL 15
HAMACHI CRUDO* 19
ALASKAN KING CRAB ROLL 30

SALAD SELECTIONS

- CAESAR* 15
EMERALD COAST TUNA PICNIC 24
DUNGENESS CRAB 'WEDGE'* 32
TUNA TATAKI* 26

SEAFOOD AND MORE PROVISIONS

- A.O.B. BURGER* 20
MARY'S PAN ROASTED CHICKEN 30
BBQ PORK RIBS 31
TROFIE PASTA 26
HOLLANDER & DE KONING MUSSELS* 27
SHRIMP SCAMPI RISOTTO 34
PAN CRISP YELLOWTAIL SNAPPER 35
DIVER SCALLOPS 43
FRESH BLUE CRAB CAKES* 46
TODAY'S FISH SELECTION FLOWN IN DAILY MKT

BUCK & RIDER ANGUS BEEF

- CENTER CUT FILET MIGNON 55
ELITE PRIME NY STRIP 63
RIBEYE STEAK 58
BONE IN RIBEYE 110

We proudly serve our own private label beef, B&R RESERVE. Our midwestern breed-specific Black Angus is grain-fed and aged between 25 and 35 days providing maximum flavor and tenderness.



MAKE IT A SURF & TURF

- 1/2 Lobster 30
1/4 lb. King Crab 42.50
Scallop* 10 ea
Crab Cake* 24 ea
Shrimp Scampi 5 ea

* 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.
Diamond 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

ESPRESSO MARTINI

St. George vodka, cold brew coffee, coffee liqueur, served up (try 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

BEER SELECTIONS

DRAFT

THE SHOP 'CHURCH MUSIC' IPA, AZ 6.8% 9

WREN HOUSE 'BIG SPILL' Pilsner, AZ 4.7% 9

FATE 'HALF WAY TO HEFEN' Hefeweizen, AZ 4.8% 9

CAN

HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz 8

ATHLETIC 'UPSIDE DAWN' Golden Ale, 12oz, N/A 7

SAKE

TAKARA FUNE TREASURE SHIP JUNMAI GINJO 38
smooth, pure, refreshing, crisp, cherry blossoms

HONJOZO NIGORI SACRED MIST 33
unfiltered, well-balanced, subtle sweetness, floral

TSUKINOWA SHUZO, MIDNIGHT MOON YOI-NO-TSUKI 46
amber tint, notes of honey and caramel, earthy, crisp

PRIVATE DINING & SPECIAL EVENTS

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

WINE SELECTIONS

SPARKLING / ROSÉ

	glass	quartino	bottle
Poggio Costa Prosecco Italy	13	-	46
The Diver Brut California	13	-	46
M. Haslinger Brut Champagne	20	-	70
Ultraviolet Sparkling Rosé Napa Valley	13	-	45
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
Pride 'Mountain' Chardonnay Napa Valley	20	30	70

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
Marcel Malbec France	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
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.

Reserve Wines

For full reserve list, see our GOOD STUFF book

SPARKLING

NV Famille Moutard Brut Champagne	95
NV Bollinger 'Special Cuvée' Brut Champagne	165
NV Ruinart Blanc de Blanc Brut Champagne	175
2012 Veuve Cliquot 'La Grande Dame' Champagne	325

WHITE

2022 St. Supery 'Dollarhide' Sauvignon Blanc Napa Valley	75
2023 Merry Edwards Sauvignon Blanc Russian River Valley	115
2020 Daniel-Etienne Defaix Chablis Burgundy	95
2022 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145
2022 Sea Smoke Chardonnay Sta Rita Hills	175

ROSÉ

2023 Arnot Roberts Rosé California	60
2021 Robert Sinskey 'Vin Gris' Rosé Los Carneros	95

RED

2021 Illahe 'Bon Sauvage' Pinot Noir Willamette Valley	95
2021 Aston 'Estate' Pinot Noir Sonoma County	135
2021 Dom. De La Cote 'Bloom's Field' Pinot Noir Sta Rita Hills	175
2022 Sea Smoke 'Ten' Pinot Noir Sta Rita Hills	225
2019 Bibi Graetz 'Testamatta' Red Blend Tuscany	195
2020 Grgich Hills Cabernet Rutherford	135
2021 Scribe 'Atlas West' Cabernet Napa Valley	155
2020 The Mascot Cabernet Napa Valley	350
2018 Shafer 'Hillside Select' Cabernet Napa Valley	650