



SHAREABLES

FRESH PULL-APART DINNER ROLLS	12
with Maldon sea salt	
EDNA'S PICNIC CHICKEN SNACK ♦	15
herbs, spices, hot sauce, ranch dipping sauce	
CRISPY BRUSSELS SPROUTS ♦	18
apple gastrique, almonds, goat cheese dipping sauce	
TUNA CRISPY RICE ♦*	19
#1 Bigeye tuna, avocado, spicy aioli, sesame oil	
SMOKED TROUT DIP	17
Ducktrap Farms trout, watermelon radish, saltines	
CRISPY CALAMARI ♦ POINT JUDITH, RI	18
Thai dipping sauce, KILLER louie dressing	
VOODOO FRIED RICE	18
shrimp, chicken, peas, gochujang, red Fresnos	
BAJA SHRIMP CEVICHE ♦ SEA OF CORTEZ	19
wild shrimp, cucumber, cilantro, tomato, avocado	
J.T.'S BROILERS*	23
six oysters on the half shell charbroiled to perfection	

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
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, serranos	
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 ♦*	24
baked crab, tuna, serranos, soy paper, avocado	

SALAD SELECTIONS

CAESAR*	15
sweet gems, Parmesan Reggiano, hand-torn croutons	
EMERALD COAST TUNA PICNIC	24
Spanish Ortiz tuna, Beecher's smoked cheddar, seasonal melon	
DUNGENESS CRAB 'WEDGE'* ♦	32
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	
TUNA TATAKI*	26
seared #1 Bigeye tuna, XO dressing, goat cheese, mixed greens	

SEAFOOD AND MORE PROVISIONS

A.O.B. BURGER*	20	SHRIMP SCAMPI RISOTTO ♦	34
B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, served with french fries		Sea of Cortez wild shrimp, garlic, fresh herbs	
MARY'S PAN ROASTED CHICKEN	30	PAN CRISP YELLOWTAIL SNAPPER ♦ ALLIGATOR REEF, FL	35
all-natural, domestic-raised chicken, sauteed greens, lemon, Fresno chili, garlic		lemon caper beurre blanc, market vegetable	
BBQ PORK RIBS ♦	31	DIVER SCALLOPS ♦*	43
fall off the bone tender, housemade bbq sauce, served with a baked potato		U10 dayboat scallops pan seared with lemon caper beurre blanc, market vegetable	
TROFIE PASTA	26	FRESH BLUE CRAB CAKES*	46
Sea of Cortez wild shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto		jumbo lump crab NO FILLERS!, pommery mustard, market vegetable	
HOLLANDER & DE KÖNING MUSSELS* MT DESERT ISLAND, ME	27	TODAY'S FISH SELECTION FLOWN IN DAILY	MKT
Spanish chorizo, white wine, grilled rustic sourdough		Ask your server about our market catch.	
		Served with a side of lemon caper beurre blanc, mojo verde, or piri piri. mkt price on raw bar card.	

BUCK & RIDER ANGUS BEEF				MAKE IT A SURF & TURF	
CENTER CUT FILET MIGNON ♦* (8oz.)	55	RIBEYE STEAK ♦* (16oz.)	58	1/2 Lobster	30
ELITE PRIME NY STRIP ♦* (14oz.)	63	BONE IN RIBEYE ♦* (32oz.)	110	1/4 lb. King Crab	42.50
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.				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.
♦ 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

WINE SELECTIONS

SPARKLING / ROSÉ	glass quartino bottle		
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

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

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.

Reserve Wines

For full reserve list, see our GOOD STUFF book

SPARKLING	
NV Gaston Chiquet ‘Tradition’ Brut Champagne	105
NV Bollinger ‘Special Cuvee’ Brut Champagne	165
NV Billecart-Salmon Brut Rose Champagne	200
2013 Dom Perignon Brut Champagne	395

WHITE

2022 Lieu Dit Sauvignon Blanc Santa Ynez Valley	65
2022 Eyrie ‘Vineyard’ Estate Pinot Gris Willamette Valley	70
2022 Ramey Chardonnay Russian River Valley	70
2020 Daniel-Etienne Chardonnay Chablis	85
2021 Kistler ‘Les Noisetier’ Chardonnay Sonoma Coast	145

RED

2021 Illahe ‘Bon Sauvage’ Pinot Noir Willamette Valley	85
2021 Aston ‘Estate’ Pinot Noir Sonoma Coast	135
2021 Sea Smoke ‘Ten’ Pinot Noir Santa Rita Hills	200
2021 Unti Sangiovese Dry Creek Valley	95
2019 G.D. Vajra di ‘Albe’ Barolo	95
2019 Arietta ‘H Block’ Red Blend Napa Valley	250
2020 ‘Crossbarn’ Cabernet Sauvignon Napa Valley	105
2019 O’Shaughnessy Cabernet Napa Valley	165
2021 Darioush ‘Signature’ Cabernet Napa Valley	235
2017 Heitz ‘Martha’s Vineyard’ Cabernet Napa Valley	495
2019 Shafer ‘Hillside Select’ Cabernet Napa Valley	650

BEER SELECTIONS

DRAFT		
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		
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

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	