



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, cilantro, 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!

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	
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

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

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

Rise AND Shine

HOUSEMADE BISCUITS 13
rosemary, whipped honey butter

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

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

* 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, 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

SANT’ ANDREA SPRITZ

Ford’s gin, Italian amaro, house citrus-cello, sparkling wine

KYOTO SOUR

Ford’s gin, plum wine, ginger, fresh citrus

SECRET GARDEN

St. George vodka, cucumber, yuzu, Chareau

THE DIRECT MARTINI

St. George vodka or Botanivore gin, premium vermouth
served full strength, table side!

40-LOVE

The Botanist gin, fresh citrus, allspice dram, peach tea

DIEGO RIVERA

Corazón Silver tequila, grapefruit, fresh thyme

ACE IN THE HOLE

Corazón Reposado tequila, fresh strawberry, lemon, French amaro

PLAYA DE PIÑA

chile-infused mezcal, pineapple, cilantro, lime

THE BEACHCOMBER

Navy strength rum, orgeat, French amaro, lime

GOLDEN HOUR

Old Forester bourbon, Amontillado sherry, honey, chamomile

BARREL-AGED OLD FASHIONED

Old Forester bourbon, house bitters, hand cut ice

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

NV Haslinger & Fils Brut 70
Champagne

NV Emile Paris 'Reserve' Brut 95
Champagne

NV Bollinger 'Special Cuvee' Brut 165
Champagne

MAKE IT A MIMOSA

choice of fresh juice
orange, cranberry, pineapple
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	–	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.

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