



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                                                            |
| great for sharing! with 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, heirloom baby tomatoes, burrata, herbs                          |
| CITRUS CURED SALMON TOAST* 22                                                      |
| noble bread, scrambled eggs, herb creme fraiche                                    |
| 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, Chateau

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, Cutty Sark scotch

Half Off Bubbly!

PICK A BOTTLE & TAKE 50% OFF

Poggio Costa Prosecco Italy 46

The Diver Brut California 46

NV M. Haslinger Brut Champagne 70

NV Emile Paris 'Reserve' Brut Champagne 95

NV Ruinart Blanc de Blanc Brut Champagne 175

MAKE IT A MIMOSA

choice of fresh juice: orange, cranberry, or grapefruit

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 |
| Illaha 'Bon Sauvage' Pinot Noir Willamette Valley | 20 | 30 | 70 |
| 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 |
| Grgich Hills 'Estate' Cabernet Napa Valley        | 20 | 30 | 70 |

Our Maritime Wine Program highlights wines sourced from vineyards within 30 miles of a coastline.

SAKE

|                                                        |    |
|--------------------------------------------------------|----|
| HONJOZO NIGORI SACRED MIST                             | 33 |
| unfiltered, well-balanced, subtle sweetness, floral    |    |
| TAKARA FUNE TREASURE SHIP JUNMAI GINJO                 | 38 |
| smooth, light, refreshing, crisp, cherry blossoms      |    |
| TSUKINOWA SHUZO, MIDNIGHT MOON YOI-NO-TSUKI            | 46 |
| amber tint, notes of honey and caramel, complex, crisp |    |

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, non-alcoholic, 12oz | 7 |

PRIVATE DINING  
AND SPECIAL EVENTS

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