



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 — just get them!	

Seasonal Soup

NEW ENGLAND CLAM CHOWDER 13

SALADS

CAESAR*	15
sweet gems, Parmesan Reggiano, hand-torn croutons	
EMERALD COAST TUNA SALAD	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	FARMER'S VEGETABLE HASH ♦*	19
rosemary, whipped honey butter		selection of farmers market vegetables, sunny side egg, mojo verde, english muffin	
CRISPY HASH BROWNS ♦	13	COWBOY SKILLET ♦*	23
great for sharing! sour cream and chives		bacon, housemade chicken sausage, white cheddar, two eggs, hash browns	
NAN'S DUTCH BABY PANCAKE	18	NEW ORLEANS SHRIMP & GRITS ♦* SEA OF CORTEZ	28
traditional German pancake, cherry rhubarb compote, Domino's powdered sugar		wild shrimp, Marsh Hen Mill grits, cheddar, bacon	
CALIFORNIA AVOCADO TOAST W/ A FRIED EGG*	17	EGGS BENEDICT*	25
grilled sourdough, burrata, heirloom tomato, herbs		English muffin, Canadian bacon, spinach, hollandaise	
CLASSIC FRENCH OMELET ♦	18	CRAB CAKE BENEDICT*	29
cage-free farm eggs, Gruyère, fines herbs, petite greens salad		fresh blue crab, spinach, hollandaise	
CITRUS CURED SALMON TOAST*	22	ELITE PRIME NY STRIP STEAK AND EGGS* 34	
grilled sourdough bread, scrambled eggs, herb creme fraiche		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	
BAKED YUZU CRAB ROLL ♦*	24
blue 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

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, 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

Acinum Prosecco Italy 46

The Diver Brut California 46

M. Haslinger & Fils Brut Champagne 70

NV Emile Paris 'Reserve' 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
Famille Natter 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
Ramey Chardonnay Russian River 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
Trefethen 'Eschol' Red Blend Napa Valley	16	24	56
Montoya Cabernet Central Coast	15	22	52
Hook & 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.

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