



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 — just get them!	

Seasonal Soup

NEW ENGLAND CLAM CHOWDER 13

SALAD SELECTIONS

CAESAR*	15
sweet gems, Parmesan Reggiano, hand-torn croutons	
EMERALD COAST TUNA SALAD	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	
BAKED YUZU CRAB ROLL ♦*	24
blue crab, tuna, serranos, 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
grilled sourdough, 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, 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, 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 Bollinger ‘Special Cuvée’ Brut Champagne 165

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
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
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
Illahé ‘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.