



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 18
Thai dipping sauce, KILLER Louie dressing
- TUNA CRISPY RICE ◊* 19
#1 Bigeye tuna, avocado, sesame, spicy aioli
- BAJA SHRIMP CEVICHE ◊ 19
Oishii 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* 26
filet mignon, mixed greens, goat cheese, cauliflower, chervil vinaigrette
- DUNGENESS CRAB 'WEDGE'*◊ 33
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

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| <ul style="list-style-type: none"> HOUSEMADE BISCUITS 13
rosemary, whipped honey butter CRISPY HASH BROWNS ◊ 13
great for sharing! 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, burrata, heirloom tomato, herbs CLASSIC FRENCH OMELET ◊ 18
cage-free farm eggs, Gruyère, fines herbs, petite greens salad CITRUS CURED SALMON TOAST* 22
grilled sourdough bread, scrambled eggs, herb creme fraiche | <ul style="list-style-type: none"> 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
Oishii 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, housemade biscuit |
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LUNCH PROVISIONS

- GRILLED FISH TACOS*◊ 22
hand-pressed tortillas, avocado, cilantro, tomatillo crema
- FISH & CHIPS* 26
Mediterranean Loup de Mer, tartar sauce, french fries
- BUCK'S FAMOUS FISH SANDWICH* 24
pan seared Mediterranean Loup de Mer, house tartar, lettuce, tomato, pickle
- A.O.B. CHEESEBURGER* 21
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 ◊* 13/24
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, Oishii shrimp 17
GOLDEN STATE OF MIND St. George vodka, cold brew coffee, coconut milk, ginger, saffron 17
NOLA ESPRESSO MARTINI St. George vodka, cold brew coffee, coffee liqueur, served up 17
try it with Casamigos Reposado +5

SIGNATURE COCKTAILS

ALL 17

SANT' ANDREA SPRITZ

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

GHIA SPRITZ (ZERO PROOF)

grapefruit, lemon, NA sparkling wine 12

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

ESPRESSO MARTINI

St. George vodka, cold brew coffee, coffee liqueur,
served up (try with Casamigos Reposado +5)

ONWARD AND UPWARD (ZERO PROOF)

Pentire Seaward NA spirit, cucumber, lemon 12

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
Château Gassier Rosé Provence	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
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
Birichino 'Saint Georges' Pinot Noir Central Coast	18	27	63
Illlaha 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 & 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

FATE 'FATEFUL' WEST COAST IPA, AZ 6.6%	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