



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, cilantro, avocado	
J.T.'S BROILERS*	23
six oysters on the half shell charbroiled to perfection	

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*	26
filet mignon, mixed greens, goat cheese, cauliflower, chervil vinaigrette	
DUNGENESS CRAB 'WEDGE' ♦*	33
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 ♦	22
hand-pressed tortillas, avocado, cilantro, tomatillo crema	
A.O.B. BURGER*	21
B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, french fries	
BUCK'S FAMOUS FISH SANDWICH	24
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	26
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 ♦*	13/24
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
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
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, 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, 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

Handcrafted Cocktails

ALL 17

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

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

ZERO PROOF

GHIA SPRITZ
grapefruit, lemon, NA sparkling wine 12

ONWARD AND UPWARD
Pentire Seaward NA spirit, cucumber, lemon 12

BEER SELECTIONS

DRAFT			
GREENWOOD ‘HERSTORY’	American IPA, AZ 6.2%	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	



Half off Bubbly!

PICK A BOTTLE & TAKE 50% OFF

Acinum Prosecco Italy 46

The Diver Brut California 46

NV 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, 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	– 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

RED			
Upwell Pinot Noir	Mendocino	15	22 52
Birichino ‘Saint Georges’ Pinot Noir	Central Coast	18	27 63
Illahe 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.

SAKE

HONJOZO NIGORI SACRED MIST 300ml	33
unfiltered, well-balanced, subtle sweetness, floral	
TSUKINOWA YOI-NO-TSUKI MIDNIGHT MOON 300ml	46
amber tint, notes of honey & caramel, earthy, crisp	
ARIZONA SAKE “THE ORIGINAL” 370ml	48
slightly fruity, well-balanced, sweetly dry, slight acidity	