



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*

- 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
- 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

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