



GILBERT

BUCK & RIDER

Lunch
SPRING

COCKTAILS

ALL 18

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 liqueur, served up
(try with Casamigos Reposado +5)

ZERO PROOF

GHIA SPRITZ

grapefruit, lemon, NA sparkling wine 15



ONWARD AND UPWARD

Pentire Seaward NA spirit, cucumber, lemon 15

See "The Good Stuff" book for full listing of reserve wines, cocktails, liquors and more.

JOIN US FOR DAILY
HAPPY HOUR | 3-7 PM
available only at the bar & alcove

SHAREABLES

EDNA'S PICNIC CHICKEN SNACK ◊

herbs, spices, hot sauce, ranch dipping sauce 15

CRISPY BRUSSELS SPROUTS ◊

apple gastrique, almonds, goat cheese dipping sauce 18

TUNA CRISPY RICE ◊*

#1 Bigeye tuna, avocado, spicy aioli, sesame oil 20

SMOKED TROUT DIP

Ducktrap Farms trout, watermelon radish, served with saltines cracker 17

CRISPY CALAMARI ◊

POINT JUDITH, RI

Thai dipping sauce, KILLER louie dressing 18

VOODOO FRIED RICE

shrimp, chicken, peas, gochujang, red Fresno pepper 19

BAJA SHRIMP CEVICHE ◊

Oishii shrimp, cucumber, cilantro, tomato, avocado 20

J.T.'S BROILERS*

six oysters on the half shell charbroiled to perfection – just get them! 23

SHRIMP & CRAB GAZPACHO
Oishii shrimp, blue crab, tomato and cucumber
— chilled and refreshing! 16

SALAD SELECTIONS

ARCADIAN MIXED GREENS ◊

watermelon radish, shaved carrots, asparagus, roasted almonds, orange segments, chervil vinaigrette 15

CAESAR*

sweet gem lettuces, Parmesan Reggiano, hand-torn croutons 15

EMERALD COAST TUNA SALAD

Spanish Ortiz tuna, Beecher's smoked cheddar, seasonal melon 24

DUNGENESS CRAB 'WEDGE'* ◊

iceberg, egg, heirloom tomatoes, olives, KILLER louie dressing 34

B&R RESERVE STEAK SALAD*

filet mignon, mixed greens, goat cheese, cauliflower, chervil vinaigrette 26

TUNA TATAKI*

seared #1 Bigeye tuna, XO dressing, goat cheese, mixed greens 26

SEAFOOD MARKET SALAD

Top our Arcadian Mixed Greens or Caesar salad with your choice of fresh seafood

Oishii Shrimp (4) *chilled or grilled* 24

Scallop U-10* (2) *pan-seared* 25

Crab Cake* *jumbo lump crab NO FILLERS!* 25

Market Fish mkt

SUSHI BAR



NIGIRI 3PC/6PC ◊*

choice of: Ora King salmon, yuzu shrimp, hamachi, #1 Bigeye tuna 13/24

TEMAKI TUNA TARTARE*

#1 Bigeye tuna, kizami, crispy nori, sushi rice 19

DELUXE SPICY TUNA ROLL ◊*

#1 Bigeye tuna, avocado, spicy aioli 18

CRUNCHY SHRIMP ROLL ◊

roasted almonds, avocado, spicy aioli, serranos 18

HAMACHI & SALMON ROLL ◊*

Ora King salmon, hamachi, asparagus, soy paper 18

YASAI VEGETABLE ROLL ◊*

beets, asparagus, avocado, yuzu kosho 15

CRUNCHY TOFU ROLL

XO marinated tofu, tempura asparagus, mixed greens 15

HAMACHI CRUDO*

KAGOSHIMA, JP

Thai chili sauce, ponzu 21

BAKED YUZU CRAB ROLL ◊*

blue crab, tuna, serranos, soy paper, avocado 24

CLASSICS

GRILLED FISH TACOS*◊

hand-pressed corn tortillas, avocado, tomatillo crema, cilantro 22

FISH & CHIPS*

Mediterranean Loup de Mer, tartar sauce, french fries 26

BUCK'S FAMOUS FISH SANDWICH*

pan seared Mediterranean Loup de Mer, house tartar, lettuce, tomato, pickle 24

A.O.B. CHEESEBURGER*

B&R Reserve beef, Beecher's smoked cheddar, crispy onion, french fries 22

TROFIE PASTA

Oishii shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto 27

CRAB CAKE 'THE LUNCH VERSION'*

jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable 25

PAN CRISP YELLOWTAIL SNAPPER ◊

ALLIGATOR REEF, FL

lemon caper beurre blanc, farmers market vegetable 36

TODAY'S

Fish Selections

Flown in fresh from around the world.

Served with a side of mojo verde, piri piri, or lemon caper beurre blanc.

MKT

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A MARITIME WINE PROGRAM

We source many of our wines from vineyards within 30 miles of a coastline. Ocean influence shapes these wines with natural freshness, balance, and complexity—qualities that pair beautifully with our fresh seafood. Our wine program is built around this idea, highlighting bottles that express the character of their coastal origins.

WINE SELECTIONS

SPARKLING / ROSÉ

Acinum Prosecco Italy	13	–	46
The Diver Brut California	13	–	46
Ultraviolet Sparkling Rosé Napa Valley	13	–	45
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
Illahé 'Bon Sauvage' Pinot Noir Willamette Valley	20	30	70
Domaine du Seminaire Grenache Blend France	14	21	49
Trefethen 'Eschol' Red Blend Napa Valley	16	24	56
Montoya Cabernet Sauvignon Central Coast	15	22	52
Hook & Ladder Cabernet Sauvignon Sonoma County	18	27	63
Grgich Hills 'Estate' Cabernet Sauvignon Napa Valley	20	30	70

BEER

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, 12oz, N/A	7
Galipette Extra Brut ♦ (Bottle) (gf) Cidre, France, 5.5%	9

SAKE

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

RESERVE WINES

SPARKLING

NV Haslinger & Fils Brut Champagne	70
NV Emile Paris 'Reserve' Brut Champagne	95
NV Laurent Perrier 'Cuvee' Brut Rosé Champagne	135
NV Bollinger 'Special Cuvée' Brut Champagne	165

WHITE

2024 Alma de Cattleya Sauvignon Blanc Sonoma County	55
2023 Lieu Dit Sauvignon Blanc Santa Ynez Valley	65
2022 Sinegal 'Estate' Sauvignon Blanc Napa Valley	85
2020 Deovlet Chardonnay Santa Rita Hills	65
2022 Ramey Chardonnay Russian River Valley	70
2023 Frog's Leap 'Shale and Stone' Chardonnay Napa Valley	75
2023 Daniel-Etienne Defaix 'Vieilles Vignes' Chablis	85
2020 Sandhi 'La Rinconada' Chardonnay Santa Rita Hills	95
2022 Walter Scott 'Cuvee Anne' Chardonnay Willamette Valley	105
2021 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145
2022 Eyrie 'Vineyard' Estate Pinot Gris Willamette Valley	70
2025 La Marea 'Kristy Vineyard' Albariño Central Coast	75

ROSÉ

2024 Arnot Roberts Rosé Mendocino	65
2023 Clos Saint Magdelene Rosé Provence	85

RED

2023 EnRoute Pinot Noir Russian River Valley	100
2024 Hirsch Vineyards 'Bohan-Dillon' Pinot Noir Sonoma Coast	105
2021 Aston 'Estate' Pinot Noir Sonoma Coast	135
2021 Ceritas 'Elliot' Pinot Noir Sonoma Coast	135
2021 Domaine de la Côte 'Bloom's Field' Pinot Noir Santa Rita Hills	175
2021 DuMol 'MacIntyre' Pinot Noir Sonoma Coast	185
2021 Sea Smoke 'Ten' Pinot Noir Santa Rita Hills	200
2022 Castello di Ama Chianti Classico Tuscany	65
2021 De Forville 'Loreto' Barbaresco Piedmont	75
2021 Bodega Muga Reserva Rioja	75
2022 G.D. Vajra di 'Albe' Barolo	95
2022 Chateau Haut-Segottes Saint-Emilion Bordeaux	95
2021 Alain Graillot, Crozes-Hermitage Rhone Valley	95
2020 'Crossbarn' Cabernet Sauvignon Napa Valley	105
2022 O'Shaughnessy Cabernet Sauvignon Napa Valley	155
2021 Darioush 'Signature' Cabernet Sauvignon Napa Valley	235
2017 Heitz 'Martha's Vineyard' Cabernet Sauvignon Napa Valley	495