



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 18
POINT JUDITH, RI
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

SHRIMP & CRAB GAZPACHO 16

Oishii shrimp, blue crab, tomato and cucumber - chilled and refreshing!

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

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

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
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
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.
Diamond 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

SIGNATURE 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, 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

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

Half Off Bubbly!

PICK A BOTTLE & TAKE 50% OFF

Acinum 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
Acinum Prosecco Italy	13	-	46
The Diver Brut California	13	-	46
M. Haslinger Brut Champagne	20	-	70
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
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
Illahé 'Bon Sauvage' Pinot Noir Willamette Valley	20	30	70
Domaine du Séminaire Grenache Blend 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

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

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	