



N. SCOTTSDALE

# BUCK & RIDER

Brunch  
SPRING

## COCKTAILS & BUBBLES

### BRUNCH FAVORITES 18

#### B&R BLOODY MARY

St. George vodka, house-made bloody mary mix, Oishii shrimp

#### GOLDEN STATE OF MIND

St. George vodka, cold brew coffee, coconut milk, ginger, saffron

#### ESPRESSO MARTINI

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

HALF-PRICED

Sparkling Bottles

DURING BRUNCH

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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

Add fresh orange, grapefruit,  
or cranberry juice for a mimosa

### SIGNATURE COCKTAILS 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, 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

#### GHIA SPRITZ (ZERO PROOF)

grapefruit, lemon, NA sparkling wine 15

#### ONWARD AND UPWARD (ZERO PROOF)

Pentire Seaward NA spirit, cucumber, lemon 15

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

## SHAREABLES

EDNA'S PICNIC CHICKEN SNACK ◊ 15  
herbs, spices, hot sauce, ranch dipping sauce

CRISPY BRUSSELS SPROUTS ◊ 18  
apple gastrique, roasted almonds, goat cheese dipping sauce

TUNA CRISPY RICE ◊\* 20  
#1 Bigeye tuna, avocado, spicy aioli, sesame oil

SMOKED TROUT DIP 17  
Ducktrap Farms trout, watermelon radish, served with saltine crackers

CRISPY CALAMARI ◊ 18  
POINT JUDITH, RI  
Thai dipping sauce, KILLER louie dressing

VOODOO FRIED RICE 19  
shrimp, chicken, peas, gochujang, red Fresno

BAJA SHRIMP CEVICHE ◊ 20  
Oishii shrimp, cucumber, cilantro, tomato, avocado

J.T.'S BROILERS\* 23  
six oysters on the half shell charbroiled to perfection— just get them!

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

## SALAD SELECTIONS

CAESAR\* 15  
sweet gem lettuces, Parmigiano Reggiano, hand-torn croutons

EMERALD COAST TUNA SALAD 24  
Spanish Ortiz tuna, Beecher's smoked cheddar, seasonal melon

DUNGENESS CRAB 'WEDGE'\* ◊ 34  
iceberg, egg, heirloom tomatoes, olives, KILLER Louie dressing

B&R RESERVE STEAK SALAD\* 26  
filet mignon, mixed greens, goat cheese, cauliflower, chervil vinaigrette

TUNA TATAKI\* 26  
seared #1 Bigeye tuna, XO dressing, goat cheese, mixed greens

## LUNCH PROVISIONS

GRILLED FISH TACOS\*◊ 22  
hand-pressed corn tortillas, avocado, tomatillo crema, cilantro

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\* 22  
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

## RISE & 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 powdered sugar

CALIFORNIA AVOCADO TOAST 17  
W. A FRIED EGG\*  
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 green 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 & EGGS\* 34  
prime NY strip, two eggs sunny side up, tomato, house made biscuit

## 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, serranos

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\* 21  
KAGOSHIMA, JP  
Thai chili sauce, ponzu

BAKED YUZU CRAB ROLL ◊\* 24  
blue crab, tuna, serranos, soy paper, avocado

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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
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
DuMol 'Flax' Chardonnay Russian River 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 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

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, 12oz, N/A	7

### SAKE

TAKARA FUNE TREASURE SHIP JUNMAI GINJO smooth, pure, refreshing, crisp, cherry blossoms	38
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

### RESERVE WINES

#### SPARKLING

NV Emile Paris 'Reserve' Brut Champagne	95
NV Bollinger 'Special Cuvée' Brut Champagne	165
NV Billecart-Salmon 'Le Reserve' Extra Brut Champagne	175
NV Bruno Paillard Blanc de Blanc Brut Champagne	225

#### WHITE

2022 Sinegal 'Estate' Sauvignon Blanc Napa Valley	85
2024 Aperture 'Barrel Fermented' Sauvignon Blanc Sonoma County	115
2023 Merry Edwards Sauvignon Blanc Russian River Valley	115
2021 Blanc de Lynch-Bages Pauillac, Bordeaux	175
2023 Clos Sainte Magdeleine Blanc Cassis, Provence	125
2024 Domaine du Bagnol Blanc Cassis, Provence	105
2023 Domaine Gautherin Chardonnay Chablis	85
2023 Peay Estate Chardonnay West Sonoma Coast	125
2022 Au Bon Climat Chardonnay Santa Maria Valley	105
2022 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145
2024 Château Simone Blanc Palette, Provence	165

#### ROSÉ

2023 Clos Saint Magdelene Rosé Provence	85
2023 Clos Cibonne Rosé Côtes de Provence	95
2021 Robert Sinskey 'Vin Gris' Rosé Los Carneros	95
2021 Château Peyrassol Rosé Côtes de Provence	135
2022 Château Simone Rosé Palette, Provence	155

#### RED

2022 Marine Layer 'Lyra' Pinot Noir Sonoma Coast	115
2021 Aston 'Estate' Pinot Noir Sonoma County	135
2023 RAEN 'Royal St. Robert' Pinot Noir Sonoma Coast	155
2021 Roar 'Sierra Mar' Pinot Noir Santa Lucia Highlands	175
2023 Domaine de la Côte 'Bloom's Field' Santa Rita Hills	185
2021 Massolino Barbaresco Piedmont	115
2017 Cerbaie Brunello de Montalcino Tuscany	105
2020 Domaine de Pibarnon Grenache/Syrah Bandol, Provence	125
2019 Ashes & Diamonds Cabernet Franc Napa Valley	135
2022 Crown Point 'Relevant' Cabernet Blend Santa Barbara County	125
2018 Château Gloria Saint-Julien, Bordeaux	165
2021 Scribe 'Atlas Peak' Cabernet Sauvignon Napa Valley	155
2021 Far Mountain 'Montecillo' Cabernet Sauvignon Sonoma County	200
2014 Silver Oak Cabernet Sauvignon Alexander Valley	315
2021 Dunn Cabernet Sauvignon Howell Mountain, Napa Valley	415
2020 Quilceda Creek Cabernet Sauvignon Columbia Valley	445
2017 Heitz 'Martha's Vineyard' Cabernet Sauvignon Napa Valley	495