



CAMELBACK

# BUCK & RIDER

Lunch  
SUMMER

## 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, yuzu, cucumber, 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 ◊ 15

herbs, spices, hot sauce, ranch dipping sauce

CRISPY BRUSSELS SPROUTS ◊ 18

apple gastrique, roasted almonds, goat cheese dipping sauce

TUNA CRISPY RICE ◊\* 20

HAWAIIAN ISLANDS, PACIFIC  
#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 pepper

BAJA SHRIMP CEVICHE ◊ 20

Oishii shrimp, cucumber, cilantro, tomato, avocado

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

## SALAD SELECTIONS

ARCADIAN MIXED GREENS ◊ 15

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

CAESAR\* 15

sweet gem lettuces, Parmigiano Reggiano, hand-torn croutons

DUNGENESS CRAB 'WEDGE'\* ◊ 34

PACIFIC NORTHWEST, USA  
iceberg lettuce, 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

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 ◊\* 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, serrano

HAMACHI & SALMON ROLL ◊\* 18

Ora King salmon, hamachi, asparagus, soy paper

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, serrano, soy paper, avocado

## CLASSICS

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

TROFIE PASTA 27

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

CRAB CAKE 'THE LUNCH VERSION'\* 25

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

PAN CRISP YELLOWTAIL SNAPPER ◊ 36

ALLIGATOR REEF, FL  
lemon caper beurre blanc, farmers market vegetable

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	16	24	56
Blanc de Mer White Blend Santa Barbara County	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

Whitehall Lane 'Stage' Pinot Noir Sonoma County	16	24	56
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	15	22	52
Bodega Garzón Cabernet Franc Uruguay	16	24	56
Hook & Ladder Cabernet Sauvignon Sonoma County	18	27	63
Grgich Hills 'Estate' Cabernet Sauvignon Napa Valley	20	30	70

### BEER

#### 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	8
Athletic 'Upside Dawn' Golden Ale, 12oz, N/A	7

### RESERVE WINES

#### SPARKLING

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

#### WHITE

2024 Alma de Cattleya Sauvignon Blanc Sonoma County	55
2024 Honig Sauvignon Blanc Napa Valley	75
2022 Sinegal 'Estate' Sauvignon Blanc Napa Valley	85
2023 Merry Edwards Sauvignon Blanc Russian River Valley	115
2020 Deovlet Chardonnay Santa Rita Hills	65
2022 Frog's Leap 'Shale and Stone' Chardonnay Rutherford	75
2024 Domaine Gautherin Chardonnay Chablis	85
2020 Sandhi 'La Rinconada' Chardonnay Santa Rita Hills	95
2023 Nicolas Jay 'Affinites' Chardonnay Willamette Valley	100
2023 DuMol 'Chloe' Chardonnay Russian River Valley	145
2024 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145

#### ROSÉ

2023 Clos Saint Magdalene Rosé Provence	85
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#### RED

2022 North Valley 'Reserve' Pinot Noir Willamette Valley	115
2022 Vitae Springs 'Heure Doree' Pinot Noir Willamette Valley	120
2021 Domaine Jean-Pierre Maldant Ladoix Burgundy	120
2022 Lonesome Rock 'Estate' Pinot Noir Oregon Coast	130
2022 Kosta Browne 'Gap's Crown' Pinot Noir Sonoma County	225
2022 Cocorilo 'Corte' Red Blend Mendoza	65
2021 Bodega Muga Reserva Rioja	75
2017 Le Cerbaie, Brunello di Montalcino Tuscany	105
2023 Biale 'Black Chicken' Zinfandel Napa Valley	115
2021 Chateau Haut-Segottes Saint-Emilion Bordeaux	95
2022 L'Oratoire des Papes Rouge Châteauneuf-du-Pape Rhône Valley	145
2019 Vinum 'The Scrapper' Cabernet Franc Napa Valley	75
2022 Ashes & Diamonds 'No.6' Cabernet Franc Napa Valley	135
2021 Paul Hobbs 'Crossbarn' Cabernet Sauvignon Napa Valley	105
2022 O'Shaughnessy Cabernet Sauvignon Napa Valley	155
2022 Darioush 'Signature' Cabernet Sauvignon Napa Valley	235
2017 Heitz 'Martha's Vineyard' Cabernet Sauvignon Napa Valley	495