



BUCK & RIDER

Dinner
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

FRESH PULL-APART DINNER ROLLS 12
with Maldon sea salt

EDNA’S PICNIC CHICKEN SNACK ◇ 15
herbs, spices, hot sauce, ranch dipping sauce

CRISPY BRUSSELS SPROUTS ◇ 18
apple gastrique, 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, saltines

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

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

DUNGENESS CRAB ‘WEDGE’* ◇ 34
PACIFIC NORTHWEST, USA
iceberg lettuce, egg, heirloom tomatoes, olives,
KILLER Louie dressing

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

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

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

SEAFOOD & MORE

A.O.B. BURGER* 22
B&R Reserve beef, Beecher’s smoked cheddar,
crispy shallots, served with french fries

SHRIMP SCAMPI RISOTTO ◇ 35
Oishii shrimp, garlic, fresh herbs

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

MARY’S PAN ROASTED CHICKEN 31
all-natural, domestic-raised chicken,
sauteed greens, lemon, Fresno chili, garlic

803 BEEF RIBS ◇ 36
Carolina gold bbq sauce, slow cooked and tender,
served with a baked potato

PAN CRISP YELLOWTAIL SNAPPER ◇ 36
ALLIGATOR REEF, FL
lemon caper beurre blanc, market vegetable

DIVER SCALLOPS ◇* 56
GEORGES BANK, ATLANTIC
U10 dayboat scallops pan seared with
lemon caper beurre blanc, market vegetable

FRESH BLUE CRAB CAKES* 51
jumbo lump crab NO FILLERS!,
pommery mustard, market vegetable

B&R RESERVE STEAKS

Our B&R Reserve Black Angus
is grain-finished and aged 25–35 days
for deep flavor, proper marbling,
and a clean, tender bite.



CENTER CUT FILET MIGNON ◇* 8 oz. 59

ELITE PRIME NY STRIP ◇* 14 oz. 68

RIBEYE STEAK ◇* 16 oz. 62

BONE IN RIBEYE ◇* 32 oz. 112

MAKE IT A SURF & TURF

The best of both, on one plate.

1/2 Boston Lobster 30

Crab Cake* Jumbo lump, no fillers 25 ea

Diver Scallop* U10 dayboat 12 ea

Shrimp Scampi Oishii shrimp 5 ea

buckandrider.com @ buckandrider_gilbert



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
Domaine Lauverjat 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
Illahe ‘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

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