



N. SCOTTSDALE

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
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
Illaha '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

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
2023 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
2022 Peay Estate Chardonnay West Sonoma Coast	125
2022 Au Bon Climat Chardonnay Santa Maria Valley	105
2023 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145
2024 Château Simone Blanc Palette, Provence	165

ROSÉ

2024 Clos Saint Magdelene Rosé Provence	85
2023 Clos Cibonne Rosé Côtes de Provence	95
2023 Robert Sinskey 'Vin Gris' Rosé Los Carneros	95
2023 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
2023 Ashes & Diamonds Cabernet Franc Napa Valley	135
2022 Crown Point 'Relevant' Cabernet Blend Santa Barbara County	125
2018 Château Gloria Saint-Julien, Bordeaux	165
2022 Scribe 'Atlas Peak' Cabernet Sauvignon Napa Valley	155
2022 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

SEE 'THE GOOD STUFF' BOOK

for full listing of reserve wines, cocktails, liquors and more