



N. SCOTTSDALE

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, 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 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

PETROSSIAN CAVIAR

Classic accoutrements and potato chips made to order
ROYAL OSSETRA | 0Z. \$110
ROYAL BELUGA | 0Z. \$180

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

TRISTAN

Rock Lobster

The world’s most remote lobster.
Wild-caught from the cold, pristine waters
off Tristan da Cunha, more than
1,500 miles from South Africa.

FOUR TAILS ½ LB. \$54
Chilled from our Raw Bar

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

TODAY’S FISH SELECTIONS MKT
Flown in fresh from around the world

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

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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
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

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