



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)
- 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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* ITEMS CONTAIN RAW/UNCOOKED PRODUCTS. STATE HEALTH CODE REQUIRES US TO INFORM YOU EATING RAW, UNDERCOOKED OR COOKED TO ORDER MEAT/FISH/EGGS MAY CAUSE FOOD BORNE ILLNESS.
◇ GLUTEN FREE! WE ARE SENSITIVE TO DIETARY NEEDS & CONCERNS OF OUR GUESTS, BUT ARE NOT A GLUTEN-FREE FACILITY. WE ASK THAT ANYONE WITH WHEAT ALLERGIES PLEASE USE CAUTION.



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
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

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 ‘Cuvee’ 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

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