



N. SCOTTSDALE

BUCK & RIDER

Lunch  
FALL

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

JOIN US FOR DAILY  
HAPPY HOUR | 3-7PM  
*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

PETROSSIAN

Caviar

*Served with the classic accoutrements  
and potato chips made to order*

ROYAL OSSETRA | oz. 110  
ROYAL KALUGA | oz. \$185

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 MKT  
Flown in fresh from around the world

\* 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.

WINE, COCKTAILS AND SPIRITS ARE IN "THE GOOD STUFF."  
TODAY'S RAW BAR IS ON THE CARD, FLOWN IN FRESH, SHUCKED TO ORDER.

