Exceptional seafood starts at the source. We follow it there, without compromise.

GILBERT

BUCK & RIDER

Brunch
Fall

COCKTAILS & BUBBLES

BRUNCH FAVORITES 18

B&R BLOODY MARY
St. George vodka, house-made bloody mary mix, Oishii shrimp

GOLDEN STATE OF MIND
St. George vodka, cold brew coffee, coconut milk, ginger, saffron

ESPRESSO MARTINI
St. George vodka, cold brew, coffee liqueur, served up *(try with Casamigos Reposado +5)*

HALF-PRICED
Sparkling Bottles
DURING BRUNCH

Acinum Prosecco Italy 46
The Diver Brut California 46
M. Haslinger & Fils Champagne 70
Emile Paris 'Reserve' Brut
Champagne 95
NV Bollinger 'Special Cuvée' Brut
Champagne 165

Add fresh orange, grapefruit, or cranberry juice for a mimosa

SIGNATURE COCKTAILS 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, cucumber, yuzu, Chareau

THE DIRECT MARTINI
St. George vodka or Botanivore gin, premium vermouth, *served full strength, table side*

40-LOVE
The Botanist gin, 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

GHIA SPRITZ (ZERO PROOF)
grapefruit, lemon, NA sparkling wine 15

ONWARD AND UPWARD (ZERO PROOF)
Pentire Seaward NA spirit, cucumber, lemon 15

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

BAJA SHRIMP CEVICHE ◊ 20
Oishii shrimp, cucumber, cilantro, tomato, avocado

PETROSSIAN *Caviar*
Classic accoutrements & potato chips made to order
ROYAL OSSETRA 1 oz. $110
ROYAL KALUGA 1 oz. $185

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

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

LUNCH PROVISIONS

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

CRAB CAKE 'THE LUNCH VERSION'* 25
jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable

RISE & SHINE!

HOUSEMADE BISCUITS 13
rosemary, whipped honey butter

CRISPY HASH BROWNS ◊ 13
great for sharing! with sour cream and chives

CALIFORNIA AVOCADO TOAST W. A FRIED EGG* 17
grilled sourdough, heirloom baby tomatoes, burrata, herbs

CLASSIC FRENCH OMELET ◊ 18
cage-free farm eggs, Gruyère, fines herbs, petite green salad

FARMER'S VEGETABLE HASH ◊* 19
selection of farmers market vegetables, sunny side egg, mojo verde, English muffin

COWBOY SKILLET ◊* 23
bacon, housemade chicken sausage, white cheddar, two eggs, hash browns

NEW ORLEANS SHRIMP & GRITS ◊* 28
Oishii shrimp, Marsh Hen Mill grits, cheddar, bacon

EGGS BENEDICT* 25
English muffin, Canadian bacon, spinach, hollandaise

CRAB CAKE BENEDICT* 29
fresh blue crab, spinach, hollandaise

ELITE PRIME NY STRIP STEAK & EGGS* 34
prime NY strip, two eggs sunny side up, tomato, house made biscuit

NEW ENGLAND
CLAM CHOWDER 13

SUSHI BAR

バック

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 pepper

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 pepper, soy paper, avocado

* 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.

&

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