



BUCK & RIDER

ABBY'S OYSTER BAR

SHAREABLE

- FRESH PULL-APART DINNER ROLLS 9
with maldon sea salt
EDNA'S PICNIC CHICKEN SNACK 13
herbs, spices, hot sauce, ranch dipping sauce
CRISPY BRUSSELS SPROUTS 14
apple gastrique, roasted almonds,
goat cheese dipping sauce
SALT AND PEPPER CRISPY CALAMARI 17
Thai dipping sauce, KILLER louie dressing
#1 AHI TUNA CRISPY RICE\* 17
avocado, sesame, spicy aioli
SMOKED TROUT DIP 15
Ducktrap farms trout, watermelon radish,
saltine crackers
VOODOO FRIED RICE 16
shrimp, chicken, peas, gojuchang, red fresnos
BAJA SHRIMP CEVICHE\* 19
Mexican wild shrimp, cucumber, tomato,
cilantro, avocado

SUSHI BY バック&ライダー

- NIGIRI 3PC/6PC 11/21
Ora King salmon, hamachi, #1 Ahi tuna
HAMACHI CRUDO 16
Thai chili sauce, ponzu
DELUXE SPICY TUNA ROLL 16
sushi grade tuna, avocado, spicy aioli
CRUNCHY SHRIMP ROLL 16
roasted almonds, avocado, spicy aioli,
serrano peppers
YELLOWTAIL & SALMON ROLL 17
Ora King salmon, yellowtail, asparagus, soy paper
BAKED YUZU CRAB ROLL 18
blue crab, spicy tuna, serrano peppers,
soy paper, avocado
VEGETABLE ROLL 13
beets, asparagus, avocado, yuzu kosho

TODAY'S FISH SELECTION

FLOWN IN DAILY

Our selection changes daily
based on seasonably appropriate catches
sourced from around the world.

ASK YOUR SERVER ABOUT TODAY'S MARKET CATCH

Includes choice of side and signature sauce:
lemon caper beurre blanc, chimichurri,
pommery mustard, piri piri

mkt price on raw bar card

SALADS

- ARCADIAN MIXED GREENS 14
watermelon radish, asparagus, shaved carrots, almonds,
orange segments, whole grain mustard vinaigrette
CAESAR 14
sweet gem romaine, parmesan reggiano,
hand-torn croutons
TUNA TATAKI\* 19
seared sushi grade ahi tuna, XO dressing,
goat cheese, mixed greens
DUNGENESS CRAB "WEDGE"\* 30
iceberg lettuce, egg, heirloom tomatoes, olives,
KILLER louie dressing

add salmon +12, add shrimp +3.90 ea

SEAFOOD & MORE PROVISIONS

- A.O.B. BURGER\* 16
certified Angus beef, Beecher's smoked cheddar,
crispy shallots
BUCK'S FAMOUS FISH SANDWICH 20
pan seared loup de mer, house tartar, lettuce,
tomato, pickle, poppyseed roll
PAN ROASTED HOLLANDER & DE KÖNING MUSSELS 24
chorizo, white wine, grilled rustic sourdough
SHRIMP SCAMPI RISOTTO 28
Mexican wild shrimp, mascarpone, garlic, fresh herbs
TROFIE PASTA 24
shrimp, housemade chicken sausage, tuscan kale,
sun-dried tomatoes, almond pesto
MARY'S PAN ROASTED CHICKEN 26
sauteed greens, lemon, fresno chili, garlic
BBQ PORK RIBS 29
fall off the bone tender, housemade bbq sauce,
farmers market vegetable
PAN CRISP LOUP DE MER 28
lemon caper beurre blanc, farmers market vegetable
MAINE DIVER SCALLOPS 42
U10 dayboat scallops offered grilled or pan seared
with choice of side and signature sauce
FRESH BLUE CRAB CAKES 45
jumbo lump crab NO FILLERS! pommery mustard,
farmers market vegetable

CERTIFIED ANGUS STEAK



- CENTER CUT FILET MIGNON\* (8oz.) 48
HARRIS RANCH PRIME NY STRIP\* (14oz.) 55
RIBEYE STEAK\* (16oz.) 49
BONE IN RIBEYE\* (32oz.) 90

Buck & Rider proudly serves Certified Angus Beef. Our beef is breed specific
Black Angus and comes from the Midwest. It is grainfed and aged between
25 and 35 days providing maximum flavor and tenderness.

MAKE IT A SURF & TURF

- 1/2 Lobster 30
1/4 lb. King Crab 37.50
Scallop 10 ea
Crab Cake 22 ea
Shrimp Scampi 3.90 ea

\* 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. Our lemonade contains raw egg whites.
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.

## HANDCRAFTED COCKTAILS

<b>THE GREAT ESCAPE</b> Overproof rum, pineapple cordial, citrus, mint, crushed ice	14	<b>NOLA ESPRESSO MARTINI</b> cold brew coffee, St. George vodka, coffee liquor, served up	14
<b>BUCK &amp; RIDER</b> Rittenhouse rye, china china, aperol, lemon, served up	14	<b>YOUR MONEY OR YOUR LIFE</b> Old Forester bourbon, bénédictine, combier, orange bitters	14
<b>THE DIRECT MARTINI served full strength, table side!</b> St. George vodka or botanivore gin, premium vermouth.	14	<b>YELLOW JACKET</b> Rayu mezcal, honey, lemon, serrano pepper	14
<b>BOBBY LOVE</b> St. George green chile vodka, green juice, lime, served up	14	<b>DIEGO RIVERA</b> Milagro silver tequila, grapefruit, fresh thyme	14
<b>ONE NIGHT IN BABYLON</b> Opahr spiced gin, cucumber, za'atar	14	<b>ACE IN THE HOLE</b> Arette reposado tequila, fresh strawberry, lemon, bonal	14
<b>BARREL-AGED OLD FASHIONED</b> Old Forester bourbon, house bitters, hand cut ice	14	<b>IN THE WELL:</b> St. George Standard Vodka, Fords Gin, Flor De Cana Rum, Old Forester Bourbon, Rittenhouse Rye, Milagro Silver, Cutty Sark Scotch	

## DRAFT BEER

<b>ARIZONA WILDERNESS 'REFUGE' IPA AZ 6.8%</b>	9	<b>THE SHOP 'CHURCH MUSIC' IPA AZ 6.8%</b>	8
<b>GREAT DIVIDE 'COLETTE' Saison CO 7.3%</b>	9	<b>WREN HOUSE 'BIG SPILL' Pilsner AZ 4.7%</b>	8
<b>CHAPMAN 'SOCIAL BUTTERFLY'</b> Apricot Wheat LA 6.8%	8	<b>WEIHENSTEPHANER Dunkel Germany 5.4%</b>	8
		<b>HOLIDAILY (GF) Blonde CO 5%, 12oz. can</b>	7

## SPARKLING

<b>Acinum Prosecco DOP Italy</b>	13/40
<b>The Diver Brut California</b>	13/40
<b>Famille Moutard Brut Champagne</b>	23/90
<b>Dom Perignon Brut Champagne</b>	275

## WHITE WINE

<b>Cadre Albarino Central Coast</b>	14/42
<b>Wai Wai Sauvignon Blanc New Zealand</b>	13/39
<b>Domaine Cherrier Sauvignon Blanc Sancerre</b>	17/51
<b>Scarpetta Pinot Grigio Italy</b>	13/39
<b>Truchard Chardonnay Los Carneros</b>	14/42
<b>Deovlet Chardonnay Santa Barbara County</b>	17/51
<b>Trois Noix Sauvignon Blanc Napa Valley</b>	55
<b>Walter Scott 'Bois Noi' Chardonnay Willamette</b>	65

## ROSÉ

<b>LGO Rosé Dunnigan Hills</b>	9/27
<b>Ultraviolet Sparkling Rosé Napa Valley</b>	13/40
<b>Peyrassol 'La Croix' Rosé, France</b>	13/39
<b>Domaine Serene 'R' Rosé Willamette Valley</b>	65

## RED WINE

<b>Tembo Pinot Noir California</b>	13/39
<b>Maritana 'Le Russe' Pinot Noir Russian River Valley</b>	17/51
<b>Stolpman 'La Cuadrilla' Red Blend California</b>	13/39
<b>Opolo 'Montagna Mare' Sangiovese/Barbera Paso Robles</b>	15/45
<b>Christopher Michael Cabernet Washington</b>	13/39
<b>Hook &amp; Ladder Cabernet Sonoma County</b>	17/51
<b>Paul Hobbs 'Crossbarn' Cabernet Napa Valley</b>	85
<b>Frog's Leap Zinfandel Napa Valley</b>	75

## RESERVE WINES

## SPARKLING

<b>NV Ruinart Rosé Champagne</b>	135
<b>NV Laurent-Perrier Brut Rosé Champagne</b>	135
<b>2015 Sea Smoke 'Sea Spray' Blanc de Noirs Santa Rita Hills</b>	145
<b>2012 Veuve Cliquot 'La Grande Dame' Brut Champagne</b>	235

## WHITE

<b>2018 Daniel-Etienne Defaix Chardonnay Chablis</b>	85
<b>2017 Mount Eden Vineyards Chardonnay Santa Cruz Mountains</b>	105
<b>2019 Kistler 'Les Noisetiers' Chardonnay Sonoma Coast</b>	115
<b>2016 Rudd Estate Sauvignon Blanc Mount Veeder</b>	165

## RED

<b>2018 North Valley 'Reserve' Pinot Noir Willamette Valley</b>	75
<b>2019 Kosta Browne Pinot Noir Santa Rita Hills</b>	165
<b>2017 Grgich Hills Cabernet Sauvignon Rutherford</b>	125
<b>2017 Shafer 'Relentless' Syrah Napa Valley</b>	165
<b>2013 Cain Concept 'Benchland' Red Blend Napa Valley</b>	185
<b>2018 Lewis Cellars Reserve Cabernet Sauvignon Napa Valley</b>	235
<b>2017 Continuum Proprietary Red Napa Valley</b>	335
<b>2015 Heitz 'Martha's Vineyards' Cabernet Sauvignon Napa Valley</b>	395
<b>2018 Darioush 'Darius II' Cabernet Sauvignon Napa Valley</b>	505