



BUCK & RIDER

ABBY'S OYSTER BAR

SHAREABLE

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, saltine crackers, watermelon radish	
VOODOO FRIED RICE	16
shrimp, chicken, peas, gojuchang, red fresnos	
BAJA SHRIMP CEVICHE* ♦	19
Mexican wild shrimp, cucumber, tomato, cilantro, avocado	

SALADS

CAESAR	14
sweet gem romaine, parmesan reggiano, hand-torn croutons	
ARCADIAN MIXED GREENS ♦	14
watermelon radish, asparagus, shaved carrots, almonds, orange segments, whole grain mustard vinaigrette	
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

Rise AND Shine!

BEIGNETS ♣	9
a New Orleans classic	
CRISPY HASH BROWNS ♦	10
great for sharing! with sour cream and chives	
FARMER'S VEGETABLE HASH ♦*	16
selection of farmers market vegetables, sunny side egg, chimichurri, LGO english muffin	
COWBOY SKILLET ♦*	18
bacon, housemade chicken sausage, white cheddar, two eggs, hash browns	
CALIFORNIA AVOCADO TOAST WITH FRIED EGG*	13
grilled sourdough, heirloom baby tomatoes, burrata, herbs	
PAIN PERDU	18
french toast, fresh fruit, slivered almonds, house made whipped cream	
CLASSIC FRENCH OMELET ♦	15
cage-free farm eggs, gruyere, fine herbs, petite greens salad	
SPANISH EGGS AND CRAB	27
chorizo, Jumbo lump crab, avocado, Spanish tomato sauce	
NEW ORLEANS SHRIMP & GRITS ♦*	22
Marsh Hen Mill grits, Mexican wild shrimp, cheddar, bacon	
CRAB CAKE BENEDICT*	25
fresh blue crab, spinach, hollandaise	
CITRUS CURED SALMON TOAST*	17
noble bread, scrambled eggs, herb creme fraiche	

SUSHI BY バック & ライダ

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

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 MARKET CATCH

mkt price on raw bar card

Includes choice of side and signature sauce:

lemon caper beurre blanc, chimichurri, pommery mustard, piri piri

LUNCH PROVISIONS

A.O.B. BURGER*	16	FISH & CHIPS	18
certified Angus beef, Beecher's smoked cheddar, crispy shallots		line caught american haddock, tartar sauce, french fries	
BUCK'S FAMOUS FISH SANDWICH	19	GRILLED FISH TACOS	19
pan seared loup de mer, house tartar, lettuce, tomato, pickle, poppyseed roll		hand pressed tortilla, avocado, tomatillo crema, cilantro	

* 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.

Brunch Cocktails

B&R BLOODY MARY St. George vodka, house-made bloody mary mix, Mexican wild Shrimp **16**
GOLDEN STATE OF MIND St. George vodka, cold brew coffee, coconut milk, ginger, saffron **14**
NOLA ESPRESSO MARTINI cold brew coffee, St. George vodka, coffee liquor, served up **14**

SPECIALTY COCKTAILS

THE GREAT ESCAPE Overproof rum, pineapple cordial, citrus, mint, crushed ice	14	YOUR MONEY OR YOUR LIFE Old Forester bourbon, bénédictine, combier, orange bitters	14
BUCK & RIDER Rittenhouse rye, china china, aperol, lemon, served up	14	BARREL-AGED OLD FASHIONED Old Forester bourbon, house bitters, hand cut ice	14
THE DIRECT MARTINI served full strength, table side! St. George vodka or botanivore gin, premium vermouth	14	YELLOW JACKET Rayu mezcal, honey, lemon, serrano pepper	14
ONE NIGHT IN BABYLON Opihr spiced gin, cucumber, za'atar	14	DIEGO RIVERA Milagro silver tequila, grapefruit, fresh thyme	14
BOBBY LOVE St. George green chile vodka, green juice, lime, served up	14	ACE IN THE HOLE Arette reposado tequila, fresh strawberry, lemon, bonal	14

IN THE WELL: St. George Standard Vodka, Fords Gin, Flor De Cana Rum, Old Forester Bourbon, Rittenhouse Rye, Milagro Silver, Cutty Sark Scotch

DRAFT BEER

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

SPARKLING

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

WHITE WINE

Cadre Albarino Central Coast	14/42
Wai Wai Sauvignon Blanc New Zealand	13/39
Domaine Cherrier Sauvignon Blanc Sancerre	17/51
Scarpetta Pinot Grigio Italy	13/39
Truchard Chardonnay Los Carneros	14/42
Deovlet Chardonnay Santa Barbara County	17/51
Trois Noix Sauvignon Blanc Napa Valley	75
Walter Scott 'Bois Noi' Chardonnay Willamette	65

ROSÉ

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

RED WINE

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

Mimosa BOTTLE SERVICE

PICK ANY BOTTLE AND TAKE HALF OFF
choice of juice:
orange, cranberry, grapefruit

CHOOSE YOUR BUBBLY

Acinum Prosecco DOP 36
Italy

The Diver Brut 40
California

Famille Moutard Brut 90
Champagne

Ruinart Rosé 135
Champagne