



## BUCK &amp; RIDER

ABBY'S OYSTER BAR

## SHAREABLE

<b>EDNA'S PICNIC CHICKEN SNACK</b> ♦	13
herbs, spices, hot sauce, ranch dipping sauce	
<b>CRISPY BRUSSELS SPROUTS</b> ♦	14
apple gastrique, roasted almonds, goat cheese dipping sauce	
<b>SALT AND PEPPER CRISPY CALAMARI</b> ♦	17
Thai dipping sauce, KILLER louie dressing	
<b>#1 AHI TUNA CRISPY RICE*</b>	17
avocado, sesame, spicy aioli	
<b>SMOKED TROUT DIP</b>	15
Ducktrap farms trout, saltine crackers, watermelon radish	
<b>VOODOO FRIED RICE</b>	16
shrimp, chicken, peas, gochujang, red fresnos	
<b>BAJA SHRIMP CEVICHE*</b> ♦	19
Mexican wild shrimp, cucumber, tomato, cilantro, avocado	

## SALADS

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

add salmon +12, add shrimp +3.90 ea

*Rise AND Shine!*

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

## SUSHI BY バック &amp; ライダ

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

Includes choice of side and signature sauce:

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

mkt price on raw bar card

## LUNCH PROVISIONS

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

## 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 liqueur, served up **14**

## SPECIALTY COCKTAILS

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

**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

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

## SPARKLING

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

## WHITE WINE

<b>Cadre Albarino Central Coast</b>	<b>14/42</b>
<b>Wai Wai Sauvignon Blanc New Zealand</b>	<b>13/39</b>
<b>Andre Vatan Sauvignon Blanc Sancerre</b>	<b>17/51</b>
<b>Astrolabe Pinot Gris New Zealand</b>	<b>13/39</b>
<b>Truchard Chardonnay Carneros</b>	<b>14/42</b>
<b>Deovlet Chardonnay Santa Barbara County</b>	<b>17/51</b>
<b>Trois Noix Sauvignon Blanc Napa Valley</b>	<b>75</b>
<b>Walter Scott 'Bois Noi' Chardonnay Willamette</b>	<b>65</b>

## ROSÉ

<b>LGO Rosé Dunnigan Hills</b>	<b>9/27</b>
<b>Ultraviolet Sparkling Rosé Napa Valley</b>	<b>13/40</b>
<b>Peyrassol 'La Croix' Rosé France</b>	<b>13/39</b>
<b>Arnot Roberts Rosé California</b>	<b>65</b>

## RED WINE

<b>Au Bon Climat Pinot Noir Santa Barbara County</b>	<b>14/42</b>
<b>Siduri Pinot Noir Russian River Valley</b>	<b>17/51</b>
<b>Stolpman 'La Cuadrilla' Red Blend California</b>	<b>13/39</b>
<b>Crabioni Grenache Sardinia</b>	<b>14/42</b>
<b>Le P'tit Paysan Cabernet Central Coast</b>	<b>14/42</b>
<b>Hook &amp; Ladder Cabernet Sonoma County</b>	<b>17/51</b>
<b>Paul Hobbs 'Crossbarn' Cabernet Napa Valley</b>	<b>85</b>
<b>Frog's Leap Zinfandel Napa Valley</b>	<b>75</b>

### 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