



BUCK & RIDER

ABBY'S OYSTER BAR

SHAREABLE

- FRESH PULL-APART DINNER ROLLS 10
with maldon sea salt
EDNA'S PICNIC CHICKEN SNACK 14
herbs, spices, hot sauce, ranch dipping sauce
CRISPY BRUSSELS SPROUTS 15
apple gastrique, roasted almonds, goat cheese dipping sauce
#1 AHI TUNA CRISPY RICE* 17
avocado, sesame, spicy aioli
SMOKED TROUT DIP 17
Ducktrap farms trout, watermelon radish, saltines
POINT JUDITH CRISPY CALAMARI 18
Thai dipping sauce, KILLER louie dressing
VOODOO FRIED RICE 17
shrimp, chicken, peas, gochujang, red fresnos
BAJA SHRIMP CEVICHE* 19
Mexican wild shrimp, cucumber, tomato, cilantro, avocado

SALADS

- ARCADIAN MIXED GREENS 15
watermelon radish, asparagus, shaved carrots, almonds, orange segments, whole grain mustard vinaigrette
CAESAR 15
sweet gem romaine, parmesan reggiano, hand-torn croutons
TUNA TATAKI* 20
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 +4.25 ea

SUSHI BY バック&ライダー

- NIGIRI 3PC/6PC 11/21
Ora King salmon, hamachi, #1 Ahi tuna
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
HAMACHI CRUDO 17
Thai chili sauce, ponzu
SUSHI MODOKI VEGETARIAN
YASAI VEGETABLE ROLL 14
beets, asparagus, avocado, yuzu kosho
CRUNCHY TOFU ROLL 15
XO marinated tofu, tempura asparagus, mixed greens, soy glaze
VEGETABLE NIGIRI 3PC 9
Tempura Enoki mushrooms, roasted acorn squash, XO marinated grilled tofu

TODAY'S FISH SELECTION FLOWN IN DAILY

ASK YOUR SERVER ABOUT THE MARKET CATCH
choice of side & signature sauce: chimichurri, piri piri, lemon caper beurre blanc, pommery mustard
mkt price on raw bar card

SEAFOOD & MORE PROVISIONS

- A.O.B. BURGER* 17
certified Angus beef, Beecher's smoked cheddar, crispy shallots
TROFIE PASTA 24
shrimp, housemade chicken sausage, tuscan kale, sun-dried tomatoes, almond pesto
PAN ROASTED HOLLANDER & DE KONING MUSSELS 25
chorizo, white wine, grilled rustic sourdough
MARY'S PAN ROASTED CHICKEN 28
sauteed greens, lemon, fresno chili, garlic
BBQ PORK RIBS 30
fall off the bone tender, housemade bbq sauce, farmers market vegetable
SHRIMP SCAMPI RISOTTO 31
Mexican wild shrimp, mascarpone, garlic, fresh herbs
PAN CRISP YELLOWTAIL SNAPPER 32
lemon caper buerre 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
OVEN ROASTED WHOLE BRONZINO 47
sliced almonds, spinach, shallot and garlic confit (limited availability)

CERTIFIED ANGUS STEAK



- CENTER CUT FILET MIGNON* (8oz.) 48
HARRIS RANCH PRIME NY STRIP* (14oz.) 55
RIBEYE STEAK* (16oz.) 49
BONE IN RIBEYE* (32oz.) 95

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 4.50 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

KYOTO SOUR Ford's gin, plum wine, ginger, fresh citrus	15	YELLOW JACKET Rayu mezcal, honey, lemon, serrano pepper	15
DIEGO RIVERA Corazón Silver tequila, grapefruit, fresh thyme	15	THE BEACHCOMBER Navy strength rum, orgeat, china china, lime	15
THE DIRECT MARTINI <i>served full strength, table side!</i> St. George vodka or botanivore gin, premium vermouth.	15	ONE NIGHT IN BABYLON Opihr spiced gin, cucumber, za'atar	15
BUCK & RIDER Rittenhouse rye, china china, aperol, lemon, served up	15	BARREL-AGED OLD FASHIONED Old Forester bourbon, house bitters, hand cut ice	15
BOBBY LOVE St. George green chile vodka, green juice, lime, served up	15	YOUR MONEY OR YOUR LIFE Old Forester bourbon, bénédictine, combier, orange bitters	15
ACE IN THE HOLE Corazón Reposado tequila, fresh strawberry, lemon, china china	15	NOLA ESPRESSO MARTINI cold brew coffee, St. George vodka, coffee liqueur, served up (sub Casamigos Reposado +5)	15

IN THE WELL: St. George Standard vodka, Fords gin, Flor De Cana rum, Old Forester bourbon, Rittenhouse rye, Corazón Silver tequila, Cutty Sark scotch

DRAFT BEER

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

SPARKLING

Acinum Prosecco DOP Italy	13/45
The Diver Brut California	13/45
Famille Moutard Brut Champagne	90
Dom Perignon Brut Champagne	275

WHITE WINE

Cadre Albarino Central Coast	14/49
Wai Wai Sauvignon Blanc New Zealand	13/46
Andre Vatan Sauvignon Blanc Sancerre	17/59
Astrolabe Pinot Gris New Zealand	13/45
Truchard Chardonnay Carneros	15/52
Deovlet Chardonnay Santa Barbara County	17/58
Trois Noix Sauvignon Blanc Napa Valley	75
Walter Scott 'Bois Noi' Chardonnay Willamette	65

ROSÉ

LGO Rosé Dunnigan Hills	9/31
Ultraviolet Sparkling Rosé Napa Valley	13/45
Peyrassol 'La Croix' Rosé France	13/45
Arnot Roberts Rosé California	65

RED WINE

Au Bon Climat Pinot Noir Santa Barbara County	14/49
Maritana 'Le Russe' Pinot Noir Russian River Valley	17/59
Stolpman 'La Cuadrilla' Red Blend California	13/46
Crabioni Grenache Sardinia	14/49
Le P'tit Paysan Cabernet Central Coast	14/49
Hook & Ladder Cabernet Sonoma County	17/60
Paul Hobbs 'Crossbarn' Cabernet Napa Valley	85
Frog's Leap Zinfandel Napa Valley	75

RESERVE WINES

SPARKLING

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

WHITE

2018 Daniel-Etienne Defaix Chardonnay Chablis	85
2017 Mount Eden Vineyards Chardonnay Santa Cruz Mountains	105
2019 Kistler 'Les Noisetiers' Chardonnay Sonoma Coast	145
2016 Rudd Estate Sauvignon Blanc Mount Veeder	165

RED

2018 North Valley 'Reserve' Pinot Noir Willamette Valley	85
2021 Scribe Pinot Noir Sonoma County	95
2017 Grgich Hills Cabernet Sauvignon Rutherford	125
2017 Shafer 'Relentless' Syrah Napa Valley	165
2013 Cain Concept 'Benchland' Red Blend Napa Valley	185
2018 Lewis Cellars Reserve Cabernet Sauvignon Napa Valley	235
2017 Continuum Proprietary Red Napa Valley	335
2015 Heitz 'Martha's Vineyards' Cabernet Sauvignon Napa Valley	395
2018 Dariosh 'Darius II' Cabernet Sauvignon Napa Valley	505