

BUCK & RIDER

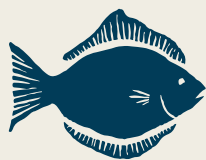
ABBY'S OYSTER BAR



THE DETAILS ARE NOT THE DETAILS.
THEY MAKE THE DESIGN.

- CHARLES EAMES

BUCK & RIDER DECK // BUCKANDRIDER.COM



A COMMITMENT TO QUALITY IN ALL THAT WE DO

WE LET THE FINEST, FRESHEST INGREDIENTS SPEAK FOR THEMSELVES.
NO FUSSY PREPARATIONS, NO STUFFY ATMOSPHERE —
JUST AN INVITING SPOT TO ENJOY THE BEST OUR FISHERS AND
FARMERS HAVE TO OFFER, PROCURED, PREPARED,
AND PRESENTED WITH CARE.

With impeccable ingredients,
we execute each dish simply
and perfectly.

Working with top architects
and designers, we carefully plan
and execute our spaces.

We've proudly recruited the
best talent in the country.

PROJECTED GROSS SALES OF ALL THREE LOCATIONS FOR 2024

\$45-48 MILLION

CAMELBACK / 5,200 SQFT

\$15 million gross sales 2022

N. SCOTTSDALE / 10,000 SQFT

12/22/22 (opening date) – 04/30/2023
Tracking \$17 million gross sales
for 2023

GILBERT / 9,900 SQFT

Opening fall 2023



BUCK & RIDER

DINNER MENU

SHAREABLE

FRESH PULL-APART DINNER ROLLS with maldon sea salt	10
EDNA'S PICNIC CHICKEN SNACK ◊ herbs, spices, hot sauce, ranch dipping sauce	15
CRISPY BRUSSELS SPROUTS ◊ apple gastrique, almonds, goat cheese dipping sauce	17
#1 AHI TUNA CRISPY RICE* avocado, spicy aioli, sesame oil	17
SMOKED TROUT DIP Ducktrap farms trout, watermelon radish, saltines	17
POINT JUDITH CRISPY CALAMARI ◊ Thai dipping sauce, KILLER louie dressing	18
VOODOO FRIED RICE shrimp, chicken, peas, gochujang, red fresnos	17
BAJA SHRIMP CEVICHE*◊ Sea of Cortez wild shrimp, cucumber, cilantro, tomato, avocado	19
J.T.'S BROILERS six oysters on the halfshell charbroiled to perfection—just get them!	24

TODAY'S FISH SELECTION FLOWN IN DAILY

ASK YOUR SERVER ABOUT OUR MARKET CATCH

served with a side of mojo verde,
piri piri, or lemon caper beurre blanc
— your choice!

mkt price on raw bar card

SEAFOOD AND MORE PROVISIONS

A.O.B. BURGER* B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, served with housemade french fries	18	MARY'S PAN ROASTED CHICKEN sauteed greens, lemon, fresco chili, garlic	28
PAN ROASTED HOLLANDER & DE KÖNING MUSSELS chorizo, white wine, grilled rustic sourdough	26	SHRIMP SCAMPI RISOTTO Sea of Cortez wild shrimp, mascarpone, garlic, fresh herbs	32
TROFIE PASTA Sea of Cortez wild shrimp, housemade chicken sausage, tuscan kale, sun-dried tomatoes, almond pesto	25	PAN CRISP YELLOWTAIL SNAPPER ◊ lemon caper beurre blanc, farmers market vegetable	33
BBQ PORK RIBS fall off the bone tender, housemade bbq, served with baked potato	30	MAINE DIVER SCALLOPS ◊ U10 dayboat scallops pan seared with lemon caper beurre blanc, farmers market vegetable	42
		FRESH BLUE CRAB CAKES jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable	45

CERTIFIED ANGUS STEAK



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

We proudly serve our own private label beef, B&R RESERVE.
Our midwestern breed-specific Black Angus is grain-fed 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	5 ea

FRESH FISH - FRESH FISH - FRESH FISH

SAMPLE MENUS

HANDCRAFTED COCKTAILS

KYOTO SOUR Ford's gin, plum wine, ginger, fresh citrus	15
DIEGO RIVERA Corazón Silver tequila, grapefruit, fresh thyme	15
THE DIRECT MARTINI St. George vodka or Botanivore gin, premium vermouth served full strength, table side!	15

BUCK & RIDER
Old Overholt rye, French amaro, aperol, lemon served up

BOBBY LOVE
St. George green chile vodka, green juice, lime, served up

ACE IN THE HOLE
Corazón Reposado tequila, fresh strawberry, lemon, French amaro

YELLOW JACKET
Rayu mezcal, honey, lemon, serrano pepper

THE BEACHCOMBER
Navy strength rum, orgeat, French amaro, lime

ONE NIGHT IN BABYLON
Opilr spiced gin, cucumber, za'atar

BARREL-AGED OLD FASHIONED
Old Forester bourbon, house bitters, hand cut ice

YOUR MONEY OR YOUR LIFE
Old Forester bourbon, bënëdictine, combier, orange bitters

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

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

DRAFT BEER

THE SHOP 'CHURCH MUSIC' IPA, AZ 6.8% 8
WREN HOUSE 'BIG SPILL' Pilsner, AZ 4.7% 8
FATE 'HALF WAY TO HEFEN' Hefeweizen, AZ 4.8% 8
HOLIDAILY ◊ (GF) Blonde, CO 5%, 12oz. can 7
ATHLETIC 'UPSIDE DAWN' Golden Ale, non-alcoholic, 12oz can 6

SAKE SELECTIONS

TAKARA FUNE TREASURE SHIP JUNMAI GINJO smooth, pure, refreshing, crisp, cherry blossoms	38
HONJOZO NIGORI SACRED MIST unfiltered, well-balanced, subtle sweetness, floral	33
TSUKINOWA SHUZO, MIDNIGHT MOON YOI-NO-TSUKI amber tint, notes of honey and caramel, earthy, crisp	46

WINE BY THE GLASS

SPARKLING	13/46
Acinum Prosecco DOP Italy	
The Diver Brut California	
NV Famille Moutard Champagne	
NV Bollinger-Special Cuvee Ch	

WHITE

Domaine De La Bretonniere M
Ant Moore Sauvignon Blanc N
Domaine Cherrier Sauvignon E
Le Monde Pinot Grigio Italy
Tyler Chardonnay Santa Barba
Dutton-Goldfield Chardonnay
Ramey Chardonnay Russian Ri
Frog's Leap Chardonnay Napa
Troix Nois Sauvignon Blanc Na
Daniel-Etienne Defaix, Chablis

ROSÉ

Klinker Brick 'Bricks & Roses'
Ultraviolet Sparkling Rosé Naj
Chateau Pegau Rose Provence
Scribe 'Una Lou' Rosé Sonoma

RED

Lucas & Llewellyn Pinot Noir S
Maritana 'Le Russe' Pinot Noir
Marcel Malbec France
Piedrasissi 'PS' Syrah Santa B
Trefethen 'Eschol' Red Blend I
Le Petit Paysan Cabernet Cen
Hook and Ladder Cabernet Soi
B Wise 'Trios' Cabernet Sonom
Bedrock Zinfandel Sonoma Co
Grgich Cabernet Rutherford

Reserve

For full reserve list, please ref

SPARKLING

NV Billecart Salmon Rose Chai
NV Ruinart Rose Champagne
2012 Veuve Cliquot 'La Grande
NV Krug '170th Edition' Champ

WHITE

2021 Rombaur Chardonnay Los
2020 Kistler 'Les Noisetier' Chi
2020 Merry Edwards Sauvignon
2016 Chateau D'Yquem 'Y' Whi

RED

2021 Occidental Pinot Noir So
2020 Illahe '1899' Pinot Noir V
2019 Cobb Coastland Vineyard f
2018 Cotiere Dérive Red Blend
2019 Lillian Syrah California
2020 Tenuta San Guido 'Guidalberto' Red Blend Tuscany
2018 Spring Mountain Vineyard Cabernet Napa Valley
2018 Larkmead 'Estate' Cabernet Napa Valley
2018 The Mascot Cabernet Napa Valley

BUCK & RIDER RAW BAR SELECTIONS

SEAFOOD PLATTERS

MAY 15 PM

PAPAGO* 120
6 oysters
half lobster
6 scallops on the half shell
1/4 lb king crab
4 Sea of Cortez wild shrimp

CAMELBACK* 240
12 oysters,
whole lobster
4 scallops on the half shell
3 oz dungeness crab
6 Sea of Cortez wild shrimp
1/2 lb king crab

OYSTERS*

COCKTAIL SAUCE | MIGNONETTE | THAI DIPPING | HORSERADISH

Crisp Critter, WA - Crisp & Mild Brine	3.50 ea
Purple Plumps, WA - Medium Brine	3.50 ea
Eld Inlet, WA - Sweet & Medium Brine	3.50 ea
Rochambeau, VA - Sweet & Medium Brine	3.75 ea
Blish Point, MA - Briny	3.90 ea
Buck & Rider, AK - Crisp & Briny	3.75 ea

TODAY'S FISH SELECTION*

Ora King Salmon	36
Florida Pompano	38
Spanish Turbot	34
Hawaiian Ono	40
Massachusetts Striped Bass	46
Caribbean Black Grouper	44

SHELLFISH & CAVIAR*

Sea of Cortez Wild Shrimp	4.90 ea
Peruvian Scallop on Half Shell	3.75 ea
Boston Lobster - Half/Whole	30/60 ea
Dungeness Crab Cocktail - Hand Picked	28
Alaskan King Crab - 1/2 lb or 1 lb	75/150 ea
Caviar, Golden Osetra - Bulgaria - 14g	95

SPRING MARKET VEGETABLES

Grilled Asparagus - Shaved Almonds, Sliced Garlic, Capers
Sauteed Beets & Green Beans - Roasted Garlic, Pistachio, Mint
Spring Corn Salad - Cherry Tomato, English Cucumber, Feta Cheese

*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.

* 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.

BUCKANDRIDER.COM

BUCKANDRIDER.NSCOTTSDALE

OUR TEAM

BRAND STEWARDS

Our commitment to quality doesn't stop with food and architecture. Every team member, from server to sushi chef to the CEO, is a steward of the inspired brand we are building and crucial to the vitality of our company... So we need the best.



HiNoon Hospitality Executive Team

From left to right: Henry Hanson, IT Director / Construction Manager; Erica Flora, Director, Training & Brand Standards; Britton Stewart, Creative Director; Emily Collins, Chief Operating Officer; Katelyn Field, Director of Recruiting & Retention; Jaison Sokolow, Vice President of Operations; Adam Strecker, Chief Executive Officer

OUR TEAM

ADAM STRECKER

CEO & PARTNER

With over 30 years in the restaurant industry, Adam Strecker, spends each day guiding our restaurants' teams to ensure both they and our guests have the best experience possible. He is a mentor to every single member of our company fostering a culture of honest cooking, good food and great service. He encourages consistent growth and streamlined processes.

His passion for seafood started as a kid growing up in Louisiana, where he was raised on after-school family fishing and crabbing excursions in lakes, bayous, and marshes. Those experiences helped him develop a fisherman's eye for quality, and they also taught him the simple pleasure of sharing that catch around a table of family and friends.

astrecker@buckandrider.com

EMILY COLLINS

COO & PARTNER

Emily Collins is a natural when it comes to restaurants. She comes from a family of restaurateurs, and years of experience in the industry have honed her business acumen to create effective initiatives and strategies that propel the company forward.

As COO, she inspires confidence with her reliable leadership style — composed in even the most challenging situations and guiding her team with an unyielding focus on the success of the company as well as the individual team member. Her achievements have been instrumental in the continued growth and success of Buck & Rider, solidifying our place as one of the Phoenix Area's leading restaurants.

ecollins@buckandrider.com

LOGISTICS IN NUMBERS

WHAT IT TAKES TO GET THE FRESHEST SEAFOOD TO OUR GUESTS



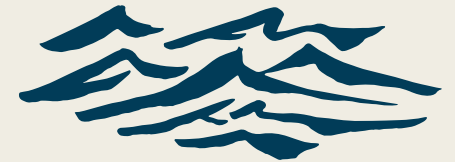
5 AIRLINES

We utilize over five airlines to receive our seafood.

576

FLIGHTS

On average, we receive shipments from 576 flights per year.



5 OCEANS

We fly in fresh catches from all five oceans.

6

CONTINENTS

We fly in our products from six out of seven continents.



17 FISHERS & FARMERS

We buy directly from a minimum of 17 different farmers and fishers.

150+

VARIETIES OF SEAFOOD

We serve over 150 different types of seafood, from fish to lobster to oysters to crabs.

SOCIAL MEDIA PERFORMANCE



1178

FIVE STAR REVIEWS

4.5 average rating



4.6

AVERAGE RATING

out of 2233 reviews



25K

FOLLOWERS

"We had an experience tonight at Buck and Rider that was incredible. The food was spot on every single bite! Our waiter his name was Joshua

was the very best, he was attentive and very knowledgeable. Helped us with a bottle of wine and great recommendations all the way around.

It was nice to have a waiter who truly cared about the establishment he works for."

- Susan S., 03/15/23

"Love this place! The drinks are great and the servers are so helpful and friendly. I love their uniforms too, casual, professionally yet fashion forward. The food is also really delicious, known

for their seafood and steaks."

- Tyrone F., 12/22/22

"Just a fun place with excellent food and drink. Service was great. We do not live in the area and are visiting for a week of Spring Training Baseball. This will now be our first stop."

- Charli G. 03/15/23

"Amaaaaazing. Such a cool vibe in there. I went for brunch and the food was phenomenal, the service was amazing (Ana was so great!!), and the atmosphere was so cool. I highly recommend the shrimp & grits!"

- Caroline H., 03/08/23

"This may have been the best Red Snapper I ever had. Great food, great service, excellent atmosphere!"

- Christi G, 03/09/22

"Stunning location, food, service and ambiance!" -@tbell1217

"🍋 meringue pie is the best!!!!"
-@queen.villa

"Now that's my kind of meal!!! 🔥🔥🔥
-@belizeanbeautee

"Our absolute favorite! We order this every time we dine with you!!"
-@shari_morrison

"One of my favorites ! Pan seared 😊
yummy ¹⁰⁰❤️
-@rothchildparis

"Amazing meal and service last night!!
-@brocfulmer

WHAT THEY'RE SAYING

PRESS SELECTIONS



IN BUSINESS MAGAZINE

Power Lunch: The Newest Buck & Rider Reels in Daily Fresh Catches

"Interior design evokes old seafood canneries, while the patios — one enclosed by a split-rail fence, the other within a low stone wall give a sense of rocky coast..."



PHOENIX MAGAZINE

Happy Hour: Buck & Rider

"It [Shrimp Ceviche] takes me back to a magical trip to Baja I took a few years ago. I can almost feel a beach breeze as I scoop up shrimp and crisp veggies with my tortilla shards and squeeze more lime over the lot."



PHOENIX BUSINESS JOURNAL

Well-Known Restaurant Inks Lease At Joe Johnston's Epicenter In Gilbert

"Certainly Buck & Rider is the cornerstone in the plan, bringing passion, craft and joy to the community."



WHERE TRAVELER

The Ride Continues

"State staple restaurant Buck & Rider, known for its superior ingredients and commitment to flying in the freshest seafood from around the world daily, recently opened its highly anticipated second location."

WHERE IT ALL BEGAN

THE MIDDLE MAN MUST GO

Back in 2015, finding fresh seafood in landlocked Arizona was nearly impossible. People weren't even trying. But, as seafood enthusiasts and restaurateurs, we were determined.

We quickly realized that to get the freshest seafood, we couldn't sacrifice even an extra day in the lag time by buying from distributors. So we went to the source — we built relationships directly with fishers and sustainable farmers from every coast of the US and across the globe to fly in our seafood seven days a week. Our refrigerated Buck Sprinter van picks up the freshly flown-in deliveries from the airport and brings them to the restaurant for our chefs to prepare.

The logistics may be complex, but the mission is straightforward. We do whatever it takes to serve the finest just-caught fish and seafood.



At the airport, loading up the refrigerated Buck & Rider van.

OUR FOOD

SUPERIOR INGREDIENTS, PERFECTLY EXECUTED

At Buck & Rider, when you savor a briny oyster on the half-shell or tuck into a sushi roll at the bar, you can be sure what's on your plate is impeccably fresh and thoughtfully sourced.

Our freshly flown in seafood means hand-picked Louisiana blue crab for our famous crab cakes and Ora King salmon in our sushi. The daily raw bar menu is time-stamped and continuously updated to reflect the freshness of our fish and availability of oysters from our fishermen and farmers.

Our commitment to quality goes far beyond seafood. Steaks come from our special Buck & Rider Reserve beef program: USDA certified, aged, and cut to our specifications. Our cocktails follow the same ingredient-driven philosophy, made with hand-squeezed juices and premium spirits.



*Our Shrimp Scampi Risotto,
a fan favorite.*

*Front entry and patio at our
N. Scottsdale location*



ARCHITECTURE AND DESIGN

THE SETTING

Our spaces feature an easy flow between indoor and outdoor areas, allowing guests to relax in the glow of the patio's stone fireplace or a stylish banquette in the dining room. Every aesthetic element, from building materials to lighting, is considered to create a welcoming atmosphere that reflects our philosophy of simplicity and quality. The emphasis on locality in our menu extends to architecture and design, which are unique for every Buck & Rider location, drawing inspiration from the surrounding environment.

THE FUTURE

WHAT WE ARE LOOKING FOR

SITE SELECTION

Designed for urban and suburban locations.

Indoor and outdoor dining.

Stand-alone location to build from the ground up or high profile centers.

SIZE

7,000–10,000 sqft

LOCATION

Looking for only the best locations.

PARKING

Lot preferred. We will provide valet parking.