

ONLINE ORDERING AVAILABLE AT www.RIPTIDEBBQ.com

# **OPEN SUNDAYS & MONDAYS**

11am - 2pm (or until sold out)

Meal options served on your choice of a brioche bun or bed of pineapple rice.

Includes choice of bagged chips and your choice of craft BBQ sauce.

Top with Pickled Red Onions and/or Carolina Apple Slaw at no charge.



Pork shoulder seasoned with our own coastal blend and then slowsmoked for 16+ hours with fruit woods. Basted in our Carolina mop sauce until pull-apart tender.



### TAMED CARIBBEAN JERK CHICKEN - \$10

Tender chicken brined and marinated for 36+ hours in our own blend of Caribbean spices and fresh produce. Traditional mild jerk flavor inspired by the islands.



## SIGNATURE PRIME BRISKET - \$14

Prime beef brisket prepared with a nod to traditional Texas BBQ. Generously dusted with our coastal spice blend and then slow-smoked with oak until deliciously tender.

### **ADD MO' MEAT!**

Add 1/4lb Meat to Any Meal (served separately or we can pile it on!)

Carolina Pulled Pork +\$4 | Tamed Jerk Chicken +\$6 | Signature Brisket +\$8

## **ADD HOUSEMADE SIDES**

#### Calypso Baked Beans \$3

A hearty blend of beans and peppers simmered in our Inland sauce, brown sugar, and spices.

#### Coastal Comfort Chili \$3

Subtly sweet without much heat, we chose cajun over cumin for a deliciously addictive taste.

#### Pineapple Rice \$3

Fragrant long-grain rice infused with a blend of pineapple and subtle Caribbean spices.

## 2 Cornbread Mini-Loaves

Moist and golden with a tender crumb. Fresh-baked daily, honey sweetened, and gluten free!

## IN-HOUSE CRAFT BBQ SAUCES

Our housemade BBQ sauces are crafted daily in small batches for maximum freshness and flavor.

#### **CLASSIC INLAND BBQ SAUCE**

A blend of flavors popular in traditional BBQ joints. Delivers a slightly tangy and subtly sweet taste with no heat.

#### PINEAPPLE BOURBON BBQ SAUCE

Tangy, sweet, and tropical flavor featuring pineapple, brown sugar, quality bourbon, and our blend of Caribbean spices.

#### DRUNKEN REAPER™ BBQ SAUCE

We blend island flavors and spices with the satisfying heat of Carolina Reaper peppers to deliver a wicked dose of liquid fire. Buckle up!

This sauce is spitfire hot, but crafted in a way that will keep you coming back for more!



