

WINTER HOURS

Our hours will vary in the winter and we will be closed Feb 11th-18th.

Please visit our website or follow us on Facebook for the latest updates!



PRE-ORDER OR ORDER ONLINE AT
www.RIPTIDEBBQ.com

(315) 878-7444

106 FALL STREET
SENECA FALLS, NY

While we know sell outs can be frustrating, we prioritize serving our guests fresh and authentic slow-smoked BBQ. Each day's menu starts smoking the day before, and when it's all gone, we close our doors. Pre-orders are encouraged!

MEAL OPTIONS

All Options Come With Your Choice of Chips + Choice of Housemade BBQ Sauce

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

BABYBACK RIBS (SATURDAYS ONLY)

Tender babyback ribs dusted with two of our seasoning blends and slow-smoked for a flavorful pull-away bite.

1/3 Rack: \$12 | Half Rack: \$18 | Full Rack: \$28

MOJO CHICKEN - \$12

Tender chicken marinated in our authentic mojo blend of fresh-squeezed citrus, pressed garlic, fresh produce, and Caribbean spices for a vibrant tropical flavor.

ISLAND CARNE ASADA - \$16

Locally-sourced skirt steak marinated in our vibrant blend of fresh-squeezed citrus, smoked jalapenos, pressed garlic, and spices for a tender and tangy bite. Served on two flour tortillas or bed of Pineapple rice.

CAROLINA PULLED PORK - \$10

Pork shoulder seasoned with two different layers of seasoning blends and then slow-smoked for 14+ hours until pull-apart tender...delicious with or without sauce. Served on a Martin's bun or bed of Pineapple rice.

TAMED CARIBBEAN CHICKEN - \$12

Tender chicken brined and marinated for 36 hours in our own Caribbean blend of spices and fresh produce to deliver a mild jerk flavor in every bite. Served on a Martin's bun or bed of Pineapple rice.

RIPTIDE TRIFECTA - \$16

A deliciously filling taste explosion of three meats...Mojo or Tamed Caribbean Chicken, Carolina Pulled Pork, and Island Carne Asada. Served on slider buns (carne asada served on a flour tortilla) or a bed of Pineapple rice.

ADD HOUSEMADE SIDES - \$3

Calypso Baked Beans

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

Carolina Pit Beans

Our twist on a southern coastal fave...beans, veggies, soda pop, molasses, and our own sauce.

Carolina Apple Slaw

Full size side! Slaw, apples, and our tangy honey-lime vinaigrette deliver a fresh & vibrant crunch.

2 Cornbread Mini-Loaves

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

Everything we prepare is gluten free...including our rubs, marinades, sides, and sauces. The buns & tortillas are not gluten free. If you have a food allergy or intolerance, please notify us.

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!

