

RIPTIDE COASTAL BBQ HOUSEMADE CRAFT BBQ SAUCES



Looking for bottled Riptide sauces?
Ask for a flask!

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 flavors featuring pineapple, brown sugar, bourbon, and our special blend of Caribbean spices.

CAROLINA HATCH VINEGAR SAUCE

Our twist on classic Carolina sauces made with two types of vinegars, spices, and the mild sweet heat of red hatch chiles.

DRUNKEN REAPER™ BBQ SAUCE

We blend island flavors, spices, and bourbon 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.



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

MORE SAUCE VARIETIES COMING SOON!
Wing Sauce • Hawaiian Teriyaki • Pepper Sauce

WATCH FOR LIMITED RUN MENU ITEMS!

**BABYBACK RIBS • HAWAIIAN CHICKEN
CARNE ASADA • TURKEY • JAMBALAYA**



Our days and hours of operation vary from week to week. Get notified of upcoming dates, pop-up events, and specials!



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YES, WE CAN CATER!

PARTIES - OFFICE EVENTS - CELEBRATIONS



Request our catering menu or visit
<https://riptidecatering.com>

Riptide Coastal BBQ
106 Fall Street • Seneca Falls, NY 13148

(315) 878-7444

www.RIPTIDEBBQ.com

TAKEOUT • DINE-IN MENU



COASTAL-INSPIRED SLOW SMOKED BBQ

Serving vibrant coastal flavors from the Hawaiian Islands, Caribbean, Carolinas, and beyond.

TAKEOUT • DINE-IN • CATERING

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Don't miss out if we sell out!
Pre-order or order online.



www.RIPTIDEBBQ.com

BUILD YOUR MEAL

1. PICK YOUR PROTEIN



CAROLINA PULLED PORK - \$10

Pork shoulder seasoned with two layers of spice blends and slow-smoked for 14+ hours until pull-apart tender.



TAMED CARIBBEAN CHICKEN - \$12

Tender chicken brined and marinated in our blend of Caribbean spices and fresh produce for a mild jerk flavor.



SIGNATURE BRISKET - \$16

Certified Black Angus brisket seasoned with our coastal spice blend and then slow smoked for hours until tender.



RIPTIDE TRIFECTA - \$20

All three meats served on Pineapple Rice or stacked on three slider rolls. A deliciously filling taste explosion.

2. PICK YOUR STYLE

PINEAPPLE RICE

Basmati rice slow-simmered with our own coastal spice blend, fresh-squeezed lime, & crushed pineapple.

MARTIN'S POTATO ROLL

A soft & hearty roll that holds up great with our meats, toppers, and sauces. The #1 potato roll for a reason.

3. PICK YOUR TOPPERS

CAROLINA APPLE SLAW

Slaw, granny smith apples, and our tangy honey-lime vinaigrette combine for a fresh & vibrant crunch.

PICKLED RED ONIONS

Crisp red onions delicately pickled in a tangy brine made with pure cane sugar and fresh-squeezed lime.

4. PICK YOUR CHIPS

BAGGED CHIPS OR COOKIES

Choose from a wide variety of bagged chips, crisps, and cookies to accompany your meal.

HOUSEMADE SIDES - \$3

Calypso Baked Beans

A trio of beans and three varieties of peppers simmered with our Inland BBQ sauce, brown sugar, and a blend of spices.

Carolina Pit Beans

Our twist on a southern coastal favorite made with fresh vegetables, soda pop, ol' fashioned molasses, and our own flavorful sauce.

Carolina Apple Slaw

This full-size side is a refreshing blend of crisp apples and shredded cabbage tossed in our sweet 'n tangy honey-lime vinaigrette for a vibrant crunch.

2 Honey Cornbread Mini Loaves

Moist & golden with a tender crumb, our gluten-free cornbread is sweetened with a touch of pure cane sugar and honey for a sweet & savory bite.

Mixed Greens 'n Vinaigrette

A fresh, crisp blend of mixed greens topped with our housemade honey-lime vinaigrette dressing for a vibrant and flavorful side option.

Pineapple Rice

Fragrant long-grain rice infused with crushed pineapple, fresh-squeezed lime juice, and our own blend of Caribbean spices.

Coastal Comfort Bayou Chili*

A soul-warming nod to the coast of Louisiana crafted with our Cajun blend, smoked ground beef, beans, and the 'holy trinity' of veggies.

Cuban Black Beans*

Slow-simmered black beans melded with garlic, onions, peppers, pure cane sugar, and authentic Cuban spices for a rich and savory Caribbean flavor.

DRINKS, CHIPS, COOKIES, & CRISPS - \$1.50

WATER / CANNED SODA / PEACE TEA / CHIPS / COOKIES

TAKEOUT • LIMITED DINE-IN • CATERING

315-878-7444 • www.riptidebbq.com

Everything we prepare is gluten free...including our rubs, marinades, sides, and sauces...even our cornbread. However, the Martin's Potato Rolls are not gluten free. If you have a food allergy or intolerance, please notify us.

* Seasonal Selections - Ask about availability.