

THE FOOD SHA

Two Tacos: \$13 Three Tacos: \$18

All tacos are served on corn tortillas with tallow fried tortilla chips & lime. Flour tortillas available upon request

GRILLED FISH Grilled cod w/ avocado aioli, sesame slaw, pickled red onion, & tropical salsa.

TACOS

GRILLED SHRIMP Grilled shrimp w/ sesame slaw, pickled red onion, tropical salsa, & avocado aioli.

BAJA FISH* Battered and fried cod w/ white sauce & sesame slaw

BBQ CHICKEN BBQ chicken, coleslaw, white sauce, cotija cheese, & pico de gallo

CARNE ASADA Sirloin steak tips w/ coleslaw, white sauce, pico de gallo & cotija

GINGER BEEF Ginger beef w/ caramelized onion, tropical salsa, & chili mayo

KALUA PULLED PORK

Smoked Kalua pulled pork w/ coleslaw, house BBQ sauce, chipotle white sauce, & grilled pineapple

SHORT RIB 🌶 Grilled short rib w/ coleslaw, chili mayo, tropical salsa, & scallions

DES & EXTRAS

QUESO
PICO DE GALLO
GUACAMOLE
TALLOW TORTILLA CHIPS

BOWLS CLASSIC BOWLS

Includes protein, rice, fried plantains, sauce, house black beans, pickled red onions & scallion SM

KALUA PULLED PORK	8	15	22
CHICKEN	8	15	22
TOFU	7	14	20
SHRIMP	9	16	23
STEAK	11	20	32
COMBO BOWL choose any 2 prote	eins	16 + 3 steak	23 + 6 stea

Choose your rice White Rice or Brown Rice

Choose your sauce Teriyaki, Barbecue, or Sweet Chili

SIGNATURE BOWLS

VEGGIE BOMB	17
Brown rice, black beans, broccoli, sweet potato, brussels sprout	ts,
crispy wontons, feta, & house spicy BBQ mayo.	

BLACKENED COD

17 grilled blackened cod loin served over brown rice with black beans, sesame slaw, chipotle white sauce, pickled red onion and lime.



Grilled Pineapple	1
Pickled Red Onion	2.25
Extra Sauce	1
Chili Crunch	2

We are proud to share a menu composed of signature dishes inspired by the flavors and flare of the West Coast, Pacific Islands, & Central America. We are committed to sourcing only the best ingredients and cooking without the use of any processed seed oils!

*marked items contain trace elements of seed oil due to sourcing constraints.

	6.5	SEASONED VEGGIES	7
	5	RICE & BEANS	5
	6.5	FRIED PLANTAINS (4 PIECE)	3
PS	4	STREET CORN SALAD	5.5

*Please notify us of any food allergies & allow extra cook time as we clean our surfaces to prepare your order, thank you! *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness

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BURRITOS & DILLAS

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Served with a generous portion of tallow fried tortilla chips

BAJA FISH BURRITO* 15 Baja fish, cheddar jack cheese, white rice, black bean blend, sesame slaw, pico de gallo, & chipotle white sauce CARNE ASADA BURRITO 17 Sirloin steak, white rice, black beans, shredded cheese, pico de gallo, & avocado aioli KALUA PORK BURRITO 15 Kalua pulled pork, shredded cheese, pico de gallo, chipotle white sauce, black beans, & white rice AVOCADO SHRIMP BURRITO 15 grilled marinated shrimp w/ avocado, rice & beans, pico, cheddar cheese, & our signature chipotle white sauce QUESADILLA 11 w/ hoisin lime sauce, sour cream, & tropical salsa Add Black Bean + 2 Add Chicken or Pork +3 Add Steak or Shrimp + 7 ACAI & PITAYA SUNSHINE BOWL Granola, pineapple, strawberries, & honey **BEACH BOWL** Granola, pineapple, blueberries, coconut chips, & Nutella

DRAGON FUEL Granola, strawberries, blueberries, coconut chips, & Nutella

SWEET TREATS

"CUP OF DIRT"	\$4
KEY LIME PIE SLICE	\$7
FRESHLY BAKED COOKIE	\$3

SALADS

THE KICKIN' SESAME CHICKEN

Grilled sweet chili chicken, cucumber, tomato, chia & flax seeds, sesame slaw, shredded carrots, & sesame dressing

RHODY SALAD

& ginger dressing

Grilled Chicken, cucumber, pico de gallo, grilled pineapple,

THE ISLANDER

Pulled Pork, cucumber, crispy wonton, grilled pineapple, pico de gallo, & ginger dressing.

OH HEY! WE WANT TO LET YOU KNOW THAT...

...WE'RE COOKIN CLEAN!



In our kitchens, we're grillin' with avocado oil, blendin' with olive oil, bakin' with coconut oil, & fryin' with beef tallow.

For more info check out our website & social media pages!

Frozen bowls are made with a refreshing frozen fruit sorbet over a layer of our house made granola! \$12 Acai & Pitaya are organic, vegan, gluten free, dairy free, non-GMO, & fair trade *Granola contains coconut. Bowls can be made without granola.

TROPICAL BOWL

Granola, banana, pineapple, coconut chips, honey, and chia & flax seeds

BERRY BOWL Granola, strawberries, blueberries, coconut chips, & honey.

NUTELLA BOWL Granola, banana, coconut chips, honey, & Nutella

PROTEIN BOWL

Granola, coconut flakes, almond slivers, crushed walnuts, chocolate chips, peanut butter, & honey

KIDS MEALS

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KIDS RICE BOWL White rice, black beans, sauce, & choice of chicken, pulled pork, or grilled shrimp (+\$1) BYO BOW!

CHOOSE YOUR BASE! \$9+ Açai Pitaya

PREMIUM TOPPINGS \$.70 banana, pineapple, almonds, walnuts, Nutella, peanut butter extra granola

BASIC TOPPINGS \$.40 chocolate flakes, coconut chips, honey, chia & flax seeds

SEASONAL MARKET PRICE strawberries, blueberries

TENDERS* & FRIES Fried chicken tenders w/ tallow fries

MINI QUESADILLA Add grilled chicken, black beans or pulled pork +2



BBQ AVAILABLE THURSDAY - SATURDAY STARTING AT 11:00AM

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