

Vibe bbq

Marcus Samuelsson

GOOD VIBES

M'S CORNBREAD \$12
Smoked Maple Butter

WARM ISLAND MILK BREAD \$12
Plantains

GRILLED SHRIMP \$25
Smoked Tomato, Pickled Mango
Chili Crunch

COCONUT CHICKEN SKEWERS \$21
Pineapple, Cilantro, Pepper Sauce

CRISPY WHOLE SNAPPER \$44
Creole Sauce, Coleslaw

SALAD

CAESAR \$23
Baby Gem, Citrus Dressing
Parmesan, Crumble

TOMATO & SMOKED CORN \$22
Grilled Fruit, Balsamic Glaze

ARUGULA & STRAWBERRY \$22
Radishes, Toasted Seeds
BBQ Vinaigrette

BURGER & SANDWICHES

Served With BBQ Spiced Fries, Pickles

TEXAS SMOKED BRISKET SANDWICH \$29
Brisket, American Cheese
Pickled Cabbage, Honey Mustard
Tamarind Glaze, Crispy Onion

QUE CHICKEN SANDWICH \$26
Fried Chicken Thigh, BBQ Glaze, Pickles

WAGYU SMOKED SAUSAGE \$22
Mustard Aioli, Brioche

BAHAMIAN FISH SANDWICH \$26
Local Fish, Tomato, Pickled Slaw
Tartar Sauce

VIBE BURGER \$28
Cheddar, Charred Onions, Garlic Aioli
Pickles

COMBO PLATTER

Choice of 2 Meats, 2 sides \$72
Choice of 3 meats, 3 sides \$140
Choice of 4 meats, 4 sides \$204

HUSH PLATTER \$78 p.p.
(Parties of 8 or more)
All Meats, all sides
Meat Choice of:
Brisket, Ribs, Jerk Chicken, Fried Fish
Wagyu Sausage

ADD PROTEIN TO YOUR SALAD

Shrimp \$12 | Chicken \$10
Salmon \$14 | Brisket \$15

FROM THE SMOKER

Served With Plantain Bread, Pickles, Coleslaw

TEXAS SMOKED BRISKET \$38
Mop Sauce, Pickles

K-TOWN PORK RIBS \$34
Spicy Sesame Glaze, Kimchi

JUNKANOO JERK CHICKEN \$33
Plantains, Charred Lime

WAGYU SMOKED SAUSAGE \$25
Burnt End Sausage, Honey Mustard



ON THE SEASIDE

SKILLET MAC & CHEESE \$14
Southern Cheese Sauce, Crumble

CRISPY SMASHED POTATOES \$12
Garlic Aioli, Herbs, Lemon

COCONUT RICE & PEAS \$12
Scallion, Pimento

PIT BEANS \$10
Peppers, Molasses BBQ, Chives

STREET CORN \$12
Smoked Hummus, Grilled Corn
Parmesan

FRIED PLANTAINS \$12

SWEETS & ICE CREAM BAR

BUNNA BANANA \$12
Banana Cream, Rum Caramel
Chantilly

BACKYARD BROWNIE \$12
Toasted Marshmallow, Chocolate
Graham Cracker

KIDS

BEEF HOT DOG \$12
Mustard

CHICKEN TENDERS & FRIES \$12

KIDS BURGER \$12
Beef Burger, American Cheese

KIDS MAC & CHEESE \$12



Drink MENU

WINE - HOUSE

	BTL	GLASS
PROVIDENCE CAVA (SPARKLING)	\$95.00	\$15.00
PROVIDENCE ROSÉ	\$85.00	\$12.00
PROVIDENCE CHARDONNAY	\$90.00	\$12.00
PROVIDENCE SAUVIGNON BLANC	\$85.00	\$12.00
PROVIDENCE PINOT NOIR	\$90.00	\$14.00
PROVIDENCE CAB SAV	\$95.00	\$14.00

WINE - PREMIUM

	BTL	GLASS
MIRAVAL STUDIO (ROSÉ)	\$88.00	\$18.00
RONGOPAI SAUVIGNON BLANC	\$95.00	\$20.00
LA CREMA MONTEREY CHARDONNAY	\$100.00	\$21.00
NAPA CELLARS PINOT NOIR	\$100.00	\$21.00

BEER

KALIK	\$9.00
KALIK LIGHT	\$9.00
SANDS	\$9.00
SAND LIGHT	\$9.00
COORS LIGHT	\$10.00
MICHELOB ULTRA	\$10.00
CORONA	\$11.00
BUD LIGHT	\$10.00



COCKTAILS

BACKYARD GARDEN Bombay Sapphire Gin, Fresh Mint Cucumber Fresh Lime Juice	\$16.00
SMOKE & SPICE Mezcal, Muddled Jalapeño, Fresh Lime Juice Ginger Beer	\$16.00
GOLDEN ASH El Jimador Tequila, Orange Juice, Paprika Agave, Fresh Lemon Juice	\$16.00
SMOKE HOUSE MARY Absolut Vodka, Fresh Tomato Juice, Tabasco Horseradish, Worcestershire Sauce	\$16.00
BLOOM & BARREL Jack Daniels, Lychee, Triple Sec Fresh Lime Juice	\$16.00
MELON CRUSH Absolut Vodka, Watermelon Purée Fever-Tree Sicilian Lemonade, Orange Bitters	\$16.00



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