#### **SNACKS**

Fiery Don's SMOKED CHICKEN WINGS 1/2 DOZ \$9.25, DOZ \$16.50

Dry Rubbed, Alabama White Sauce

TWO oz DEATH RELISH \$1.50

BBQ NACHOS \$15.95

PULLED PORK, SMOKED CHICKEN CHILI, OR PULLED CHICKEN

Three House Salsas, Pickled Jalapeños, Cheddar, Jack, Crema, Guacamole, Chimichurri

**SUB CHOPPED BRISKET ADD \$1.00** 

BAKED QUESO \$10.95

Chorizo, Charred Poblanos, Grilled Corn, Jalapeños, Cilantro, Cotija, Salsa Roja, BBO Tortilla Chips

TOTS \$8.50

Harissa Mayo, Rosemary

SOUP OF THE DAY C: \$5.95 B: \$10.95

#### SALADS

HOME TEAM SALAD \$13.95

Garden Mix, Grilled Corn, Tomatoes, Cucumbers, Toasted Pepitas, Smoked Poblano Vinaigrette

GREEN SALAD \$13.95

Cabbage, Garden Mix, Shaved Fennel, Cilantro, Parsley, Celery, Jalapeño, Chimichurri, Lemon Vinaigrette

Add Pulled Pork, Chicken, or Black Beans for \$2.95 Add Brisket for \$3.95

#### **SANDWICHES**

ADD SLAW \$1 Choice of One Side

PULLED PORK \$13.95

Brioche Bun, House Pickles, Onions

PULLED CHICKEN \$13.95

Brioche Bun, House Pickles, Onions

SLICED/CHOPPED BRISKET \$15.95

Brioche Bun, House Pickles, Onions

# HOME

38750 HWY 82

**ASPEN, CO 81611** 

970-236-2040



MAKIN BACON SINCE 2006

HOMETEAMBBQ.COM Saturday & Sunday 11-3

\$17.95

### **BRUNCH**

GREEK YOGURT PARFAIT \$10.95

Chobani Greek Yogurt, Bananas, Mixed Berry Compote, House Granola

MIGAS TACOS \$11.95

Scrambled Egg, Pulled Chicken, Cracklins, Guacamole, Salsa Roja, Cotija, Cilantro, Corn Tortillas

\* BRISKET & BISCUIT \$14.95

Brisket-Sausage Gravy, House Biscuit, House Bacon, Sunny Side Up Eggs

\* STEAK & EGGS \$18.95

Sliced Brisket, Sunny Side Up Eggs, Harissa Aïoli Loaded Tots (Cheddar, Jack, Peppers, Onions)

BREAKFAST BURRITO \$15.95

Scrambled Eggs, Chorizo, Pulled Pork, Black Beans, Tots, Cheddar, Jack, Cracklins Salsa Verde, Salsa Roja, Queso

\$10.95 \*Fiery Don's BRUNCH BURGER \$15.95 Two - 4 oz. Patties, Bacon, Sunny Side Up Egg,

Two - 4 oz. Patties, Bacon, Sunny Side Up Egg, American Cheese, Harissa Mayo, Brioche Bun, Choice of Side

\* FRIED CHICKEN SANDWICH
Fried Chicken, Spicy Maple Syrup,
Candied Bacon, Chipotle Hollandaise,

Brioche Bun. Choice of Side

FRENCH TOAST
Banana Pudding, Banana & Caramel Rum Sauce,

House Bacon

\* HOUSE SMOKED ORGANIC SALMON \$15.95 Upper Crust Bagel, Cream Cheese, Tomatoes, Red Onions, Cucumbers, Capers

HOUSE BACON \$5.95
BREAKFAST SAUSAGE \$5.95
CHORIZO PATTY \$5.95
HOME FRIES \$5.95
CHEESE GRITS \$5.95

### THE BOARD

#### A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, 1/2 RACK RIBS, PULLED PORK, JALAPEÑO-CHEDDAR SAUSAGE, TURKEY

Served with CHOICE OF THREE PINT SIZED SIDES, WHITE BREAD, HOUSE PICKLES & ONIONS (SERVES 4-6) \$85

ADD BRISKET, \*SMOKED SHRIMP OR MAKE IT A FULL RACK ADD \$10

#### **MEATS**

#### ALL MEATS SUBJECT TO AVAILABILITY

Platter Includes Two Sides, Dinner Roll, House Pickles, Onions Sub Tots for \$2.50

	PLATTER	PER LB.
PULLED PORK	\$15.95	\$16.95
PULLED CHICKEN	\$15.95	\$16.95
SLICED/CHOPPED BRISKET	\$19.95	\$20.95
SMOKED TURKEY	\$15.95	\$16.95
	PLATTER	PER EACH
JALAPEÑO-CHEDDAR SAUSAGE	\$15.95	\$6.95
1/4 CHICKEN	\$13.95	\$6.95
White Meat add \$1		
1/2 CHICKEN	\$16.95	\$11.95
All White Meat Add \$3		
HALF RACK	\$19.95	\$15.95
St. Louis Cut Ribs		
FULL RACK	\$27.95	\$24.95
St. Louis Cut Ribs		

### **COMBO PLATTERS**

PULLED PORK, PULLED CHICKEN, SMOKED TURKEY, 1/4 CHICKEN OR SMOKED SAUSAGE

TWO MEAT PLATTER \$20.95 THREE MEAT PLATTER \$23.95

SUB 1/2 RACK RIBS ADD \$6
SUB SLICED/CHOPPED BRISKET ADD \$3

\* SUB SMOKED SHRIMP \$6.95

### **SIDES** \$5,50 **PINTS** \$10.25

MAC & CHEESE CUCUMBER & SMOKED CHICKEN COLESLAW TOMATO SALAD & WHITE BEAN CHILI COLLARD GREENS BAKED BEANS BRUNSWICK STEW

**THE SIDE PLATE** \$15.95 4 Sides, Grilled Bread, House Pickles

<sup>\*</sup> Add SMOKED SHRIMP or 1/4 CHICKEN \$6.95

<sup>\*</sup> These Items are Cooked to Customer Specficiations and Can be Ordered Undercooked. Some Egg Menu Items Can Be Cooked to Order. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodbourne Illness 20% Gratuity will be added to all Parties of Six or Larger

# WINES BY THE GLASS COCKTAILS

SPARKLING	
Da Luca, Prosecco - Italy	<b>\$</b> 10
Gratien & Meyer, Crémant de Loire Rosé - FR	<b>\$11</b>
WHITE	
Ca Donini, Pinot Grigio - Italy '15	\$8
Kenwood Yulupa, Chardonnay - CA '14	<b>\$</b> 9
Au Bon Climat, Chardonnay - CA '15	\$14
Brancott, Sauvignon Blanc - New Zealand '15	\$8
ROSÉ	
Château Campuget, "Costières de Nîmes" - FR '1!	5 \$9
RED	
Bodegas Otañón, Rioja "Crianza" - Spain '12	<b>\$</b> 9
Antigal, Malbec "Uno" - Mendoza, Argentina '13	<b>\$</b> 10
10 Span, Pinot Noir - Central Coast, CA '15	\$8
Daou, Cabernet Sauvignon - Paso Robles, CA '15	<b>\$14</b>
Gnarly Head, Cabernet Sauvignon - CA '15	\$8
*Full Wine List Available	

ALL INCLUSIVE Ilegal Mezcal, Plantation Overproof Rum , Altos Reposado, Smoked Pineapple Shrub, Mole Bitters	\$12
CHAMOM'MULE Woody Creek Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	\$12
TATTOOINE Jalapeño, Arbol Chile Infused Suerte Blanco, Prickly Pear, Lime, Agave, Citrus Salt, Grapefruit Bitters	\$12
HOME TEAM MICHELADA Coors Banquet, Natural Blonde, Pepper Vinegar, HT Hot Sauce, Rub Salt, Lime	\$8
LA MADRINA'S COCOA Rumple, Altos Anejo, Cocoa, Cream	\$12
HOT CZECK TODDY Buffalo Trace, Yellow Chartreuse, Honey, Lemo	\$12 n
UNCLE CHUCK'S COFFEE Pecan Infused Old Overholt Rye, Coffee, Agave, Cro	\$12 eam

### BEER

PBR 16 <sub>oz</sub>	<b>\$</b> 3
COORS CAN	<b>\$</b> 3
COORS LIGHT	<b>\$</b> 5
BUDWEISER	<b>\$</b> 5
BUD LIGHT	<b>\$</b> 5
BECKS NON-ALCOHOLIC	<b>\$</b> 5
MODELO ESPECIAL	<b>\$</b> 5
MICHELOB ULTRA	<b>\$</b> 5
AVERY WHITE RASCAL	\$6
DESCHUTES FRESH SQUEEZED IPA	\$6
DESCHUTES OBSIDIAN STOUT	\$6
GREEN FLASH IPA	\$6
GREAT DIVIDE YETI IMPERIAL STOUT	\$6
LAGUNITAS 12TH OF NEVER PALE ALE	\$6
NEW BELGIUM IMPERIAL VOODOO RANGER IPA	\$6
SHINER BOCK	\$6
STEAMWORKS COLORADO KOLSCH	\$6
TELLURIDE FACE DOWN BROWN ALE	\$6
UPSLOPE CRAFT LAGER	\$6
UPSLOPE CITRA PALE ALE	\$6
SNOW CAPPED HONEY CRISP CIDER	\$7

### **KIDS MENU**

	<b>\$</b> 3	TACO	\$4
	<b>\$</b> 3	Pulled Chicken or Pork, Cheese, Lettuce, Flour Tortilla	
	<b>\$</b> 5	QUESADILLA	\$5
	<b>\$</b> 5	Pulled Chicken or Pork,	Ψ.
	<b>\$</b> 5	Cheese, Flour Tortilla	
	<b>\$</b> 5	GRILLED CHEESE American Cheese, Texas Toast	\$ !
	<b>\$</b> 5	CHEESEBURGER	\$5
	<b>\$</b> 5	4 oz Patty, American Cheese, Slider Bun	Ψ.
	\$6	LIL' Q	\$5
	\$6	Pulled Chicken or Pork, Slider Bun	
	\$6	CHICKEN FINGERS	\$5
	\$6	TATER TOTS	\$3
	\$6	CHIPS & CHEESE	\$3
	\$6	ADD KIDS' SIDE OR DRINK FOR \$2	
١	\$6	ADD KIDS SIDE ON DRINK FOR \$2	
	\$6		
	\$6	DRINKS	
	\$6	SWEET OR UNSWEET TEA	\$3.2
	\$6	FOUNTAIN SODA	\$3.2
	\$6	BOTTLED SODA	\$4.00
	\$7	Coke, Sprite, IBC Root Beer, IBC Cream Soda	



970.236.2040 HOMETEAMBBQ.COM

f 🖸 @HOMETEAMBBQASPEN **MATBROASPEN** 

**SNOW CAPPED PEACH CIDER** 

**FUNKWERKS RASPBERRY PROVINCIAL SOUR** 

FROZEN IRISH COFFEE

Tullamore Dew, Hoodoo,
Vietnamese Iced Coffee,
Cocoa Nibs, Smoked Salt
\$10 / \$12

Tummummummummumm

# **DESSERTS**

TOPO-CHICO - Mineral Water

\$7

\$8

ANANA PUDDING	\$6.95
KILLET CHOCOLATE CHIP COOKIE	\$7.95
RESTECHES CAKE	\$6.95

\$4.00