CNACKC			
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		HOME	ΤΕΑΜ
BBQ NACHOS PULLED PORK, SMOKED CHICKEN CHILI, OR PULLED C Three House Salsas, Pickled Jalapeños, Chedda Jack, Crema, Guacamole, Chimichurri SUB CHOPPED BRISKET ADD \$1.00		38750 HWY 82 ASPEN, CO 81611 MAKIN 970-236-2040 SINC	BACON E 2006 HOMETEAMBBQ.COM SATURDAY & SUNDAY 11-
BAKED QUESO Chorizo, Charred Poblanos, Grilled Corn, Jalap Cilantro, Cotija, Salsa Roja, BBQ Tortilla Chips	\$10.95 eños,	BRU	NCH
TOTS Harissa Mayo, Rosemary	\$8.50	Chobani Greek Yogurt, Bananas,	*Fiery Don's BRUNCH BURGER Two - 4 oz. Patties, Bacon, Sunny Side Up
JERKY & SMOKED BAR NUTS Tri-Tip, Peanuts, Cashews, Almonds & Rosema	\$7.95 ary Oil	Mixed Berry Compote, House Granola MIGAS TACOS \$11.95 Scrambled Egg, Pulled Chicken, Cracklins,	American Cheese, Harissa Mayo, Brioche Choice of Side * FRIED CHICKEN SANDWICH
SALADS		Guacamole, Salsa Roja, Cotija, Cilantro, Corn Tortillas	Fried Chicken, Spicy Maple Syrup, Candied Bacon, Chipotle Hollandaise,
HOME TEAM SALAD Garden Mix, Grilled Corn, Tomatoes, Cucumbers, Toasted Pepitas, Smoked Poblano Vinaigrette	\$13.95	* BRISKET & BISCUIT \$14.95 Brisket-Sausage Gravy, House Biscuit, House Bacon, Sunny Side Up Eggs	Brioche Bun, Choice of Side FRENCH TOAST Banana Pudding, Banana & Caramel Rum House Bacon
GREEN SALAD Cabbage, Garden Mix, Shaved Fennel, Cilantro, Parsley, Celery, Jalapeño, Chimichurri, Lemon Vinaigrette	\$13.95	* STEAK & EGGS \$18.95 Sliced Brisket, Sunny Side Up Eggs, Harissa Aïoli Loaded Tots (Cheddar, Jack, Peppers, Onions)	* HOUSE SMOKED ORGANIC SALMON Upper Crust Bagel, Cream Cheese, Tomat Red Onions, Cucumbers, Capers
Add Pulled Pork, Chicken, or Black Beans for \$2.95 Add Brisket for \$3.95 * Add Cured & Smoked ORGANIC SCOTTISH SALMON for \$10.00 SANDWICHES	5	BREAKFAST BURRITO \$15.95 Scrambled Eggs, Chorizo, Pulled Pork, Black Beans, Tots, Cheddar, Jack, Cracklins Salsa Verde, Salsa Roja, Queso	HOUSE BACON Breakfast Sausage Chorizo Patty Home Fries Cheese Grits
ADD SLAW \$1 Choice of One Side		THE F	BOARD
PULLED PORK Brioche Bun, House Pickles, Onions	\$13.95		R FAVORITE 'QUE
PULLED CHICKEN Brioche Bun, House Pickles, Onions	\$13.95	Served Family Style SMOKED WINGS, 1/2 RACK RIBS, PULLED PORK, SAUSAGE, TURKEY	
SLICED/CHOPPED BRISKET Brioche Bun, House Pickles, Onions	\$15.95	Served with CHOICE OF THREE PINT SIZED SIDES, WHITE BREAD, HOUSE PICKLES & ONION (SERVES 4-6) \$85 ADD BRISKET, * SALMON OR MAKE IT A FULL RACK \$10 *20% OFF ANY BOTTLE OF WINE with every BOARD	

MEATS Sub Tots for \$2.50 PULLED PORK PULLED CHICKEN HOMETEAMBBQ.COM SATURDAY & SUNDAY 11-3 **SMOKED TURKEY** Η SM ry Don's BRUNCH BURGER \$1! - 4 oz. Patties, Bacon, Sunny Side Up Egg, \$15.95 1/4 Wh ican Cheese, Harissa Mayo, Brioche Bun, ce of Side 1/2 All \$17.95 IED CHICKEN SANDWICH HAI Chicken, Spicy Maple Syrup, ied Bacon, Chipotle Hollandaise, St. he Bun, Choice of Side FUI \$12.95 CH TOAST St. Louis Cut Ribs na Pudding, Banana & Caramel Rum Sauce, e Bacon USE SMOKED ORGANIC SALMON \$15.95 r Crust Bagel, Cream Cheese, Tomatoes, Onions, Cucumbers, Capers \$5.95 E BACON \$5.95 KFAST SAUSAGE IZO PATTY \$5.95 E FRIES \$5.95 \$5.95 SE GRITS RD **VORITE 'QUE**

ALL MEATS SUBJECT TO AVAILABILITY Platter Includes Two Sides, Dinner Roll, House Pickles, Onions PLATTER PER LB. \$15.95 \$16.95 \$15.95 \$16.95 \$20.95 SLICED/CHOPPED BRISKET \$19.95 \$15.95 \$16.95 PLATTER

	PLATTER	PER EACH
NOKED SAUSAGE	\$15.95	\$6.95
4 CHICKEN hite Meat add \$1	\$13.95	\$6.95
2 CHICKEN l White Meat Add \$3	\$16.95	\$11.95
LF RACK Louis Cut Ribs	\$19.95	\$15.95
LL RACK Louis Cut Bibs	\$27.95	\$24.95

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 CURED & SMOKED ORGANIC SCOTTISH SALMON \$10

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

* These Items are Cooked to Customer Specificiations 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	\$10
Gratien & Meyer, Crémant de Loire Rosé - FR	\$11
WHITE	
Ca Donini, Pinot Grigio - Italy '15	\$8
Kenwood Yulupa, Chardonnay - CA '14	\$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	\$9
Bodegas Otañón, Rioja "Crianza" - Spain '12 Antigal, Malbec "Uno" - Mendoza, Argentina '13	•
•	•
Antigal, Malbec "Uno" - Mendoza, Argentina '13	\$10 \$8
Antigal, Malbec "Uno" - Mendoza, Argentina '13 10 Span, Pinot Noir - Central Coast, CA '15	\$10 \$8



)	ALL INCLUSIVE Ilegal Mezcal, Plantation Overproof Rum , Altos Reposado, Smoked Pineapple Shrub, Mole Bitters	\$12
5	CHAMOM'MULE Woody Creek Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	\$12
, 	SHADY GROVE Woody Creek Rye, Martell Cognac VS, Benedictine, Domaine du Canton, Holiday 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



♥ @HTBBQASPEN

5.20.19

BEER

PBR 16 _{oz}
COORS CAN
COORS LIGHT
BUDWEISER
BUD LIGHT
BECKS NON-ALCOHOLIC
MODELO ESPECIAL
MICHELOB ULTRA
AVERY WHITE RASCAL
DESCHUTES FRESH SQUEEZED IPA
DESCHUTES OBSIDIAN STOUT
GREEN FLASH IPA
GREAT DIVIDE YETI IMPERIAL STOUT
LAGUNITAS 12TH OF NEVER PALE ALE
NEW BELGIUM IMPERIAL VOODOO RANGER IPA
SHINER BOCK
STEAMWORKS COLORADO KOLSCH
TELLURIDE FACE DOWN BROWN ALE
UPSLOPE CRAFT LAGER
UPSLOPE CITRA PALE ALE
SNOW CAPPED HONEY CRISP CIDER
SNOW CAPPED PEACH CIDER
FUNKWERKS RASPBERRY PROVINCIAL SOUR

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

KIDS MENU

\$3

\$3 \$5 \$5 \$5 \$5 \$5 \$5 \$6 \$6 \$6 \$6 \$6 \$6

\$6

\$6 \$6 \$6 \$6

\$6 \$7 \$7 \$8

TACO Pulled Chicken or Pork, Cheese, Lettuce, Flour Tortilla	\$4	
QUESADILLA Pulled Chicken or Pork, Cheese, Flour Tortilla	\$5	
GRILLED CHEESE American Cheese, Texas Toast	\$5	
CHEESEBURGER 4 oz Patty, American Cheese, Slider Bun	\$5	
LIL' Q Pulled Chicken or Pork, Slider Bun	\$5	
CHICKEN FINGERS	\$5	
TATER TOTS	\$3	
CHIPS & CHEESE	\$3	
ADD KIDS' SIDE OR DRINK FOR \$2		
DRINKS		
SWEET OR UNSWEET TEA	\$3.25	
FOUNTAIN SODA	\$3.25	
BOTTLED SODA Coke, Sprite, IBC Root Beer, IBC Cream Soda	\$4.00	
TOPO-CHICO - Mineral Water	\$4.00	

DESSERTS

BANANA PUDDING	\$6.95
SKILLET CHOCOLATE CHIP COOKIE	\$7.95
TRES LECHES CAKE	\$6.95