



SNACKS

Fiery Don's SMOKED CHICKEN WINGS
 1/2 DOZ \$13.75 / DOZ \$24.95
 Dry Rubbed, Alabama White Sauce
 TWO oz DEATH RELISH \$2.50

BBQ NACHOS \$21.5

PULLED PORK OR BLACK BEANS
 Cheddar, Jack, Pickled Jalapeño, Crema,
 Guacamole, Chimichurri, Smoked Corn Salsa
 Verde, Pickled Carrot-Jalapeño Salsa, Pico

ADD BLACK BEANS \$3.50
ADD BRISKET CHILI \$3.50
SUB CHOPPED BRISKET ADD \$3

TOTS \$10.50

Harissa Mayo, Rosemary

FRIED MAC & CHEESE \$9.50

Chipotle Ranch

SALADS

HOME TEAM SALAD \$16.50

Greens, Grilled Corn, Tomato,
 Cucumber, Toasted Pepitas,
 Smoked Poblano Vinaigrette

GREEN SALAD \$16.50

Cabbage, Greens, Shaved Fennel,
 Cilantro, Parsley, Celery, Jalapeño,
 Chimichurri, Lemon Vinaigrette

*Add Pulled Pork, Turkey
 or Black Beans for \$3.95,
 Chopped Brisket \$5*

38750 HWY 82
 ASPEN, CO 81611
 970-236-2040

HOMETEAMBBQ.COM
 OPEN DAILY

MAKIN BACON
 SINCE 2006

SANDWICHES

ONE SIDE *Add Coleslaw on top \$1.25 Sub Tots for \$3*

PULLED PORK \$19.50

House Pickles, Pickled Onion, King's Hawaiian Bun

SLICED TURKEY \$19.95

House Pickles, Pickled Onion, King's Hawaiian Bun

Fiery Don's **BURGER \$21.50**

Two - 4oz Patties, Bacon, American Cheese, Lettuce,
 Tomato, Harissa Mayo, House Pickles, Red Onion,
 King's Hawaiian Bun

CHOPPED BRISKET \$20.25

House Pickles, Pickled Onion, King's Hawaiian Bun

SMOKED TURKEY WRAP \$19.50

White Bean Purée, Guacamole, Greens,
 Cabbage, Ancho-Pepita Salsa, Cilantro, Parsley,
 Jalapeño, Chimichurri, Lemon Vinaigrette,
 Flour Tortilla

TACO

CARNITAS \$6.95

Crispy Pit Smoked Pork, Cotija, White Onion,
 Cilantro, Salsa Verde, Corn Tortilla

All tacos can be prepared vegetarian. Black Beans can be substituted for any meat.

MEATS

ALL MEATS SUBJECT TO AVAILABILITY
 Platter Includes Two Sides, House Pickles,
 Pickled Onion, King's Hawaiian Roll
Sub Tots for \$3

	PLATTER	PER LB.
PULLED PORK	\$21.75	\$22.95
SMOKED TURKEY	\$21.95	\$22.95
CHOPPED BRISKET	\$25.95	\$28.50
JALAPEÑO-CHEDDAR SAUSAGE	\$26.5	\$9.75

COMBO PLATTERS

Platter Includes Two Sides, House Pickles,
 Pickled Onion, King's Hawaiian Roll

PULLED PORK OR SMOKED TURKEY

TWO MEAT PLATTER \$29.25

THREE MEAT PLATTER \$32.95

SUB CHOPPED BRISKET ADD \$4.95

SUB JALAPEÑO-CHEDDAR SAUSAGE LINK \$5

SIDES \$6 PINTS \$11.50

MAC & CHEESE COLESLAW **CUCUMBER & TOMATO SALAD** **BRISKET CHILI**

THE SIDE PLATE \$20.25
 Four Sides, Grilled Bread, House Pickles

* *These Items are Cooked to Customer Specifications 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 Foodborne Illness. 20% Gratuity will be added to all Parties of Six or Larger. A 3.2% PROCESSING FEE WILL BE ADDED TO ALL NON-CASH PAYMENTS.*

WINES BY THE GLASS

	GLASS/BOTTLE
SPARKLING	
Mionetto, Prosecco - Italy	\$11/\$44
Gratien & Meyer, Crémant de Loire Rosé - FR	\$12/\$48
ROSÉ	
Campo Viejo - Esp '21	\$11/\$44
WHITE	
Donini, Pinot Grigio "delle Venezie" - Italy '18	\$11/\$44
Kenwood, Chardonnay "Yulupa" - California '18	\$11/\$44
Mer Soleil, Chardonnay - California '18	\$16/\$64
Brancott, Sauvignon Blanc - New Zealand '19	\$11/\$44
RED	
Sea Sun Pinot Noir - California '20	\$11/\$44
Finca Flichman, Reserva Malbec - Argentina '18	\$12/\$48
Knotty Vines Cabernet Sauvignon - California '19	\$11/\$44
Sebastiani Cabernet Sauvignon - California '18	\$16/\$64

COCKTAILS

CHAMOM' MULE	\$15
Lift Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	
MEZCAL PALOMA	\$15
Banhez Mezcal, Fresh Grapefruit, Lime, Agave Simple, Soda	
TATOOINE	\$15
Jalapeño, Arbol Chile Infused Altos Blanco, Prickly Pear, Fresh Lime, Agave, Citrus Salt, Grapefruit Bitters	
MULLED WINE	\$14
Vinn Glogg Winter Wine, Orange Slice, Served Hot	
HOME TEAM MICHELADA	\$10
Coors Banquet, Natural Blonde, Pepper Vinegar, HT Hot Sauce, Rub Salt, Lime	

BEER

PBR 16 oz	\$5
COORS CAN	\$4
COORS LIGHT	\$6
BUDWEISER	\$6
BUD LIGHT	\$6
HEINEKEN NON-ALCOHOLIC	\$6
MICHELOB ULTRA	\$6
EVERY WHITE RASCAL	\$8
TELLURIDE GALLOPING JUICE GRAPEFRUIT IPA	\$8
DESCHUTES FRESH SQUEEZED IPA	\$8
GREAT DIVIDE YETI IMPERIAL STOUT	\$8
PACIFICO	\$8
SHINER BOCK	\$8
STEAMWORKS COLORADO KOLSCH	\$8
UPSLOPE CRAFT LAGER	\$8
SNOW CAPPED HONEY CRISP CIDER	\$8
SNOW CAPPED PEACH CIDER	\$8
FUNKWERKS RASPBERRY PROVINCIAL SOUR	\$10
NEW BELGIUM IMPERIAL VOODOO RANGER IPA	\$10

KIDS MENU

TACO	\$6
Pulled Pork or Chopped Brisket, Cheese, Lettuce, Flour Tortilla	
QUESADILLA	\$7
Pulled Pork or Chopped Brisket, Cheese, Flour Tortilla	
GRILLED CHEESE	\$6
American Cheese, Texas Toast	
CHEESEBURGER	\$7
4 oz Patty, American Cheese, Slider Bun	
LIL' Q	\$6
Pulled Pork or Chopped Brisket, Slider Bun	
CHICKEN FINGERS	\$7
TATER TOTS	\$4
CHIPS & CHEESE	\$5
ADD KIDS SIDE OR DRINK FOR \$3	

DRINKS

SWEET OR UNSWEET TEA	\$3.50
FOUNTAIN SODA	\$3.50
BOTTLED SODA	\$5
Coke, Sprite, IBC Root Beer, IBC Cream Soda, Mineral Water	

DESSERTS

BANANA PUDDING	\$7.25
COOKIE A LA MODE	\$9.75



970.236.2040 EXT. 2
HOMETEAMBQ.COM

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HOME TEAM *Frozen* GAMECHANGER

GOLD CARIBBEAN RUM,
SPICED CARIBBEAN RUM,
ORANGE JUICE,
PINEAPPLE JUICE,
CREAM OF COCONUT,
DASH OF FRESH NUTMEG

\$13 / \$15

FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO,
VIETNAMESE ICED COFFEE,
COCOA NIBS, SMOKED SALT
\$14 / \$16