SNACKS

Fiery Ron's SMOKED CHICKEN WINGS

1/2 DOZ \$11.25 / DOZ \$19.50 Dry Rubbed, Alabama White Sauce TWO oz DEATH RELISH \$2

SLIDERS

Coleslaw, House Pickles, Pickled Onion,	
King's Hawaiian Roll PULLED PORK OR CHICKEN	\$5.95
CHOPPED BRISKET	\$6.25

\$17.95 **BBQ NACHOS** PULLED PORK, SMOKED CHICKEN CHILI, PULLED CHICKEN OR **BLACK BEANS**

Cheddar, Jack, Pickled Jalapeño, Crema, Guacamole, Chimichurri, Smoked Corn Salsa Verde, Pickled Carrot-Jalapeño Salsa, Pico ADD QUESO OR BLACK BEANS \$2.95 SUB CHOPPED BRISKET ADD \$2.25

BAKED QUESO

Chorizo, Charred Poblano, Grilled Corn, Jalapeño, Cilantro, Cotija, Salsa Roja, BBO Tortilla Chips

PORK CRACKLINS

Dry Rubbed, Pimento Cheese, HT Hot Sauce, Lime

TOTS	\$8.95
Harissa Mayo, Rosemary	
ADD QUESO \$2.95	

SALADS

HOME TEAM SALAD

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

GREEN SALAD

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

Add Pulled Pork, Pulled Chicken, Turkey or Black Beans for \$3.25, 1/4 Chicken \$7.25 Sliced or Chopped Brisket \$4.25



\$16.25 SLICED/CHOPPED BRISKET

PULLED PORK OR CHICKEN House Pickles, Pickled Onion, King's Hawaiian Bun

Fiery Don's BURGER

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

TACOS

\$17.50

CARNITAS

\$5.95 Crispy Pit Smoked Pork, Cotija, White Onion, Cilantro, Salsa Verde, Corn Tortilla

SMOKED CHICKEN

Guacamole, Chicken Cracklins, Cilantro, Cotija, Salsa Roja, Mole (contains nuts), Corn Tortilla

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

\$5.95

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE Served Family Style

SMOKED WINGS, 1/2 RACK ST LOUIS CUT RIBS. PULLED PORK. SLICED OR CHOPPED BRISKET & TURKEY

Served with CHOICE OF THREE PINT SIZED SIDES, **GRILLED BREAD. HOUSE PICKLES & ONIONS** (SERVES 4-6) **\$105** MAKE IT A DOZEN WINGS \$8.95 or MAKE IT A FULL RACK ADD \$17

ΜΕΔΤΣ

\$17.25

\$16.25

\$5.95

House Pickles, Pickled Onion, King's Hawaiian Bun

Cabbage, Ancho-Pepita Salsa, Cilantro, Parsley,

Jalapeño, Chimichurri, Lemon Vinaigrette,

Grilled Corn Esquites, Charred Poblano,

Chimichurri, Pickled Carrot & Jalapeño Salsa,

SMOKED TURKEY WRAP

Flour Tortilla

Corn Tortilla

CHOPPED BRISKET

White Bean Purée, Guacamole, Greens,

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 \$17.95 \$18.95 PULLED CHICKEN \$17.95 \$18.95 SMOKED TURKEY \$17.95 \$18.95 SLICED/CHOPPED BRISKET \$21.95 \$23.95 PLATTER PER EACH 1/4 CHICKEN \$14.95 \$7.50 White Meat Add \$1 1/2 CHICKEN \$18.95 \$13.50 All White Meat Add \$3 HALF RACK \$21.95 \$17.95 St. Louis Cut Ribs FULL RACK \$30.95 \$28.95 St. Louis Cut Ribs

COMBO PLATTERS

Platter Includes Two Sides, House Pickles, Pickled Onion, King's Hawaiian Roll Sub Tots for \$2.75

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

- \$24.25 TWO MEAT PLATTER
- THREE MEAT PLATTER \$27.95

SUB 1/2 RACK RIBS ADD \$9 SUB SLICED/CHOPPED BRISKET ADD \$4

SIDES \$5.50 PINTS \$10.25

MAC & CHEESE	CUCUMBER &
COLESLAW	TOMATO SALAD
COLLARD GREENS	BAKED BEANS

SMOKED CHICKEN **& WHITE BEAN CHILI**

\$16.95

THE SIDE PLATE 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 Foodbourne Illness.

20% Gratuity will be added to all Parties of Six or Larger

\$13.95



\$13.95

\$11.95

\$9.95

WINES BY THE GLASS

SPARKLING Mionetto, Prosecco - Italy Gratien & Meyer, Crémant de Loire Rosé - FR	GLASS/BOTTLE \$10/\$40 \$11/\$45
ROSÉ Château Campuget, "Costières de Nîmes"- FR '19	\$10/\$40
WHITE	
Donini, Pinot Grigio "delle Venezie" - Italy '18	\$10/\$40
Kenwood, Chardonnay "Yulupa" - California '18	\$10/\$40
Mer Soleil, Chardonnay - California '18	\$15/\$55
Brancott, Sauvignon Blanc - New Zealand '19	\$10/\$40

RED

Noble Vines 667, Pinot Noir - California '18
Jezebel, Pinoit Noir - Oregon '19
Finca Flichman, Reserva Malbec - Argentina '18
Gnarly Head, Cabernet Sauvignon - California '18
Sebastiani Cabernet Sauvignon California '18

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BUCKET OF BUBBLE SPLITS
Ruffino Prosecco Rosé
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Mianetto Prosecco



\$10/\$40

\$14/\$55 \$11/\$40

\$10/\$40

\$15/55

4|\$36-6|\$54

CHAMOM'MULE	\$13	Ρ
Lift Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters		C
DOÑA VEGA PALOMA	\$13	C
Doña Vega Mezcal, Fresh Grapefruit, Lim		B
Agave Simple, Soda		B
TATOOINE	\$13	B
Jalapeño, Arbol Chile Infused Altos Blanco, Prickly Pear, Fresh Lime, Agave, Citrus Salt,		Ν
Grapefruit Bitters		Α
HOME TEAM MICHELADA	\$8	D
Coors Banquet, Natural Blonde, Pepper Vinega HT Hot Sauce, Rub Salt, Lime	ar,	G
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BEER

PBR 16 oz
COORS CAN
COORS LIGHT
BUDWEISER
BUD LIGHT
BECK'S NON-ALCOHOLIC
MICHELOB ULTRA
AVERY WHITE RASCAL
DESCHUTES FRESH SQUEEZED IPA
GREAT DIVIDE YETI IMPERIAL STOUT
SHINER BOCK
STEAMWORKS COLORADO KOLSCH
UPSLOPE CRAFT LAGER
SNOW CAPPED HONEY CRISP CIDER
SNOW CAPPED PEACH CIDER
TELLURIDE CASH MONEY PALE ALE
FUNKWERKS RASPBERRY PROVINCIAL SOUR
NEW BELGIUM IMPERIAL VOODOO RANGER IPA

FROZEN IRISH COFFEE TULLAMORE DEW, HOODOO, VIETNAMESE ICED COFFEE, COCOA NIBS, SMOKED SALT \$12 / \$14

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KIDS MENU

\$3

\$3

\$5 \$5

\$5 \$5

\$5

\$7

\$7

\$7

\$7

\$7

\$7

\$7

\$7

\$7

\$9

\$9

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

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

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DESSERTS

BANANA PUDDING	\$6.95
SKILLET CHOCOLATE CHIP COOKIE	\$7.95



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HOME TEAM Grogen GAME CHANGER GOLD CARIBBEAN RUM, SPICED CARIBBEAN RUM, ORANGE JUICE, PINEAPPLE JUICE, CREAM OF COCONUT, DASH OF FRESH NUTMEG \$11 / \$13

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HANGER	
BBEAN RUM,	
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E JUICE,	3
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F COCONUT,	
ESH NUTMEG	
\$13	