

## SNACKS

### Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$10.50/ DOZ \$19.50

Dry Rub | Alabama White Sauce

2 OZ DEATH RELISH \$1.50

### SLIDERS

Slaw | House Pickles | Pickled Onion |

King's Hawaiian Bun

**PULLED PORK \$6.25**

**CHOPPED BRISKET \$6.50**

**BBQ NACHOS \$16.75**

### PULLED PORK OR BLACK BEANS

Three House Made Salsas | Sharp Cheddar,  
Monterey Jack | Pickled Jalapeños | Crema |  
Guacamole | Chimichurri | BBQ Tortilla Chips

**SUB CHOPPED BRISKET OR BRISKET CHILI ADD \$2.95**

**ADD QUESO OR BLACK BEANS \$3.00**

**BAKED QUESO \$10.50**

Jalapeño Cheddar Sausage | Charred Poblanos | Grilled  
Corn | Jalapeño | Cotija | Salsa Roja | BBQ Tortilla  
Chips

**PORK CRACKLINS \$9.50**

Dry Rub | Pimento Cheese | HT Hot Sauce | Lime

**TOTS \$7.00**

Harissa Mayo | Rosemary Salt

**ADD QUESO \$3.00**

## SALADS

**HOME TEAM SALAD\* \$12.50**

Greens | Grilled Corn | Tomatoes | Cucumbers |

Toasted Pepitas | Smoked Poblano Vinaigrette

**GREEN SALAD\* \$12.50**

Cabbage | Greens | Shaved Fennel | Cilantro | Parsley |

Celery | Fresh Jalapeño | Chimichurri |

Lemon Vinaigrette

*\*Add pulled pork, turkey or black beans for \$3.50,  
sliced or chopped brisket for \$4.50, 1/4 chicken  
\$6.25*



## SANDWICHES

One Side **ADD SLAW ON TOP \$1.00**

**PULLED PORK OR SLICED TURKEY \$14.50**

House Pickles | Pickled Onion |  
King's Hawaiian Bun

**Fiery Don's BURGER \$15.75**

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

## TACOS

**CARNITAS \$5.50**

Crispy Smoked Pork | Salsa Verde | White Onion |  
Cilantro | Cotija

**SLICED/CHOPPED BRISKET \$15.75**

House Pickles | Pickled Onion |  
King's Hawaiian Bun

**SMOKED TURKEY WRAP \$14.50**

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

**CHOPPED BRISKET \$6.00**

Grilled Corn Esquites | Charred Poblanos |  
Chimichurri | Carrot-Jalapeño Salsa

## THE BOARD

### A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

**SMOKED WINGS, JALAPEÑO CHEDDAR SAUSAGE, 1/2 RACK ST. LOUIS CUT RIBS,  
PULLED PORK, & TURKEY**

Served With

**CHOICE OF 3 PINT SIZED SIDES,  
GRILLED BREAD, HOUSE PICKLES, AND PICKLED ONIONS  
(SERVES 4-6) \$89**

**MAKE IT A DOZEN WINGS \$7.50 or MAKE IT A FULL RACK \$15.75  
ADD SLICED OR CHOPPED BRISKET \$7.25**

## MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides | House Pickles | Pickled Onion |  
King's Hawaiian Roll

	PLATTER	PER LB/EACH
<b>PULLED PORK</b>	<b>\$16.00</b>	<b>\$16.75</b>
<b>SLICED/CHOPPED BRISKET</b>	<b>\$19.00</b>	<b>\$22.00</b>
<b>SMOKED TURKEY</b>	<b>\$16.00</b>	<b>\$16.75</b>
<b>JALAPEÑO CHEDDAR SAUSAGE</b>	<b>\$16.00</b>	<b>\$6.50</b>

	PLATTER	PER LB/EACH
<b>1/4 CHICKEN</b>	<b>\$13.00</b>	<b>\$7.75</b>
White or Dark Meat		
<b>1/2 CHICKEN</b>	<b>\$17.75</b>	<b>\$14.25</b>
All White Meat Add \$2.50		
<b>HALF RACK</b>	<b>\$20.00</b>	<b>\$15.75</b>
St Louis Cut Ribs		
<b>FULL RACK</b>	<b>\$31.25</b>	<b>\$27.50</b>
St Louis Cut Ribs		

## COMBO PLATTERS

**PULLED PORK, SMOKED TURKEY, 1/4 CHICKEN,  
OR JALAPEÑO CHEDDAR SAUSAGE**

**TWO MEAT PLATTER \$21.25**

**THREE MEAT PLATTER \$24.50**

**SUB CHOPPED OR SLICED BRISKET ADD \$4.25**

**SUB 1/2 RACK RIBS ADD \$9.50**

\*ADD A LINK OF JALAPEÑO CHEDDAR SAUSAGE TO ANY PLATTER \$6.50

**SIDES \$4.00 PINTS \$7.75**

<b>BAKED BEANS</b>	<b>BRUNSWICK STEW</b>	<b>MAC &amp; CHEESE</b>
<b>COLE SLAW</b>	<b>CUCUMBER &amp;</b>	<b>POTATO SALAD</b>
<b>COLLARD GREENS</b>	<b>TOMATO SALAD</b>	<b>BRISKET CHILI</b>

**HASH & RICE**

**THE SIDE PLATE \$14.50**

4 Sides | House Pickles | King's Hawaiian Roll

*\*Nuts, Dairy, Gluten, Allium, Fish and Shellfish are all prepared in our kitchen. Please alert your server to any Allergies, Dietary needs or Restrictions. **A 3.25% PROCESSING FEE WILL BE ADDED TO ALL NON-CASH PAYMENTS.***

## HOME TEAM

*Frozen*

### GAME CHANGER

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

\$10 / \$12

### AWAY GAME GAMECHANGER MIX

We give you the mix, you add the Rum

HALF GALLON \$20.00  
GALLON \$40.00

### FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO, VIETNAMESE ICED  
COFFEE, COCOA NIBS, SMOKED SALT

\$11 / \$13



HOME TEAM BBQ  
FIVE POINTS - COLUMBIA  
700 HARDEN ST



803.724.3900

HOMETEAMBQ.COM



f @HOMETEAMBQCOLA

t @HTBBQ

## COCKTAILS

**SNAKE IN THE GRASS** \$12

Lunazul Blanco | Lemongrass | Fresno Chile | Lemon  
(a spicy tequila drink)

**ELECTRIC JUMP ROPE** \$12

Teeling Irish Whiskey | Black Tea | Passionfruit Honey |  
Amaro Montenegro | Tiki Stuff  
(a new old fashioned that insists on a Hawaiian shirt)

**SLIPPERY SLOPE** \$12

Ten to One Rum | Bulrush Gin | Mastiha | Cucumber | Lime |  
Smoked Coconut Water  
(a gimlet thats taking a much needed vacation)

**MY FIRST RODEO** \$12

Deep Eddy Lime | Aperol | Bittercube Jamaica no. 2 |  
Grapefruit Cordial | Topo Chico  
(a wildly elaborate vodka soda)

**RIDERS UP** \$12

Virgil Kaine Rip-Track Bourbon | Blended Family Raspberry |  
Branca Menta | Lime | Ginger Beer

**RUB IS A BATTLEFIELD** \$12

llegal Mezcal | Lunazul Reposado | Rub Infused Agave |  
Fresh Pineapple | Lime  
(dry rubbed margarita with a bit of smoke)

**HOME TEAM MICHELADA** \$6

Coors Banquet | Natural Blonde | Pepper Vinegar | Dry Rub |  
Home Team Hot Sauce | Lime

**WHITE SANGRIA** \$10

Elderflower | Passionfruit | Ginger & Seasonal Fruit

## DRINKS FOR ALL AGES

**SWEET OR UNSWEET TEA** \$2.75

**FOUNTAIN SODA** \$3.50

Coke | Diet Coke | Sprite | Mr. Pibb | Pink Lemonade

**BOTTLED SODA** \$5.00

Coke | Cheerwine | Sundrop | Topo Chico Sparkling Mineral Water

## BEER

### PACKAGED

BOLD ROCK APPLE CIDER \$6

BLAKE'S HARD CIDER (PLEASE ASK SERVER) \$6

CIGAR CITY JAI ALAI \$6

COAST HOPART \$7

COAST KOLSCH \$7

COLUMBIA CRAFT ALIEN HAT \$6

COLUMBIA CRAFT LAGER \$6

COMMONHOUSE ALEWORKS AIR IS SALTY GOSE \$6

COMMONHOUSE ALEWORKS PARK CIRCLE PALE ALE \$6

DALAI SOFIA TACOCAT TEPACHE HARD KOMBUCHA \$7

FOUNDERS ALL DAY IPA \$6

FOUNDER'S SOLID GOLD LAGER \$6

FREEHOUSE FOLLY'S PRIDE BLONDE \$6

GREENMAN ESB \$6

HIGHLAND DAYCATION IPA \$6

HIGHLAND GAELIC ALE \$6

LOFI GLITTER PONY \$6

LOFI MEXICAN LAGER \$6

MODELO \$4

NEW BELGIUM FAT TIRE. \$7

OSKAR BLUES MAMA'S LIL YELLA PILS \$6

RIVER RAT BREWING CO. ASTRONAUT SAUCE \$6

RIVER RAT BREWING CO. BROAD RIVER RED \$6

SOUTHBOUND MOUNTAIN JAM. \$7

SOUTHBOUND SCATTERED SUN \$6

SOUTHERN BARREL DAMN YANKEE IPA \$6

SWEETWATER 420 PALE ALE \$7

SWEETWATER BLUEBERRY WHEAT ALE \$6

STRAINGE BEAST HARD KOMBUCHA (PLEASE ASK SERVER) \$7

TECATE \$4

TOPO CHICO HARD SELTZER \$6

WESTBROOK GOSE \$6

WESTBROOK ONE CLAW RYE \$6

WESTBROOK WHITE THAI \$6

WICKED WEED DR. DANK IPA \$6

WICKED WEED FRESH PRESSED WHEAT ALE \$6

WICKED WEED SEASONAL ROTATION (PLEASE ASK SERVER)\$6

### DRAFT

S.O.B. - STANDARD OPERATING BEER - VIENNA LAGER \$6

CATAWBA WHITE ZOMBIE \$7

COLUMBIA CRAFT CAROLINIAN BLONDE ALE \$7

COMMONHOUSE (PLEASE ASK SERVER) \$7

EOBC BOUND BY TIME IPA \$8

HAZELWOOD ROTATING (PLEASE ASK SERVER) \$7

STEEL HANDS (PLEASE ASK SERVER) \$7

SYCAMORE MOUNTAIN CANDY IPA \$7

### TALL BOY

BIRDSONG JALAPENO PALE ALE 16 oz. \$7

BIRDSONG PARADISE CITY 16 oz \$7

EOBC SEASONAL ROTATION (PLEASE ASK SERVER) 16 oz. \$7

HI-WIRE BED OF NAILS BROWN ALE 16 oz \$7

NODA JAM SESSION PALE ALE 16 oz. \$7

NODA COCO LOCO PORTER 16 oz \$7

STEEL HANDS COFFEE LAGER 16 oz \$7

SYCAMORE ROTATION (PLEASE ASK SERVER) 16 oz. \$7

SWEETWATER G-13 16 oz. \$7

WESTBROOK SHAKE SERIES (PLEASE ASK SERVER) 16 oz. \$9

### WINE

PRISMA ROSÉ (250 ML) \$10

PROSECCO, BOCELLI (187 ML) \$8

SCARPETTA FRICO FRIZZANTE (250 ML) \$12

RADLEY & FINCH CHENIN BLANC (250 ML) \$9

PRISMA SAUVIGNON BLANC (250 ML) \$10

THE PINOT PROJECT PINOT NIOIR (250 ML) \$13

SCARPETTA FRICO LAMBRUSCO (250 ML) \$12

AMETZOI RUBENTIS TXACOLI \$10 / \$42