

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 OR CHICKEN \$6.25
 CHOPPED BRISKET \$6.50

BBQ NACHOS

\$16.75
 PULLED PORK, PULLED CHICKEN, OR BLACK BEANS
 Three House Made Salsas | Sharp Cheddar,
 Monterey Jack | Pickled Jalapeños | Crema |
 Guacamole | Chimichurri
 SUB CHOPPED BRISKET ADD \$2.95
 ADD QUESO OR BLACK BEANS \$3.00

BAKED QUESO

\$10.50
 Chorizo | Charred Poblanos | Grilled Corn |
 Fresh Jalapeño | Cilantro | Cotija | Salsa Roja |
 Green Onion | 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, pulled chicken, turkey
 or black beans for \$3.50,
 sliced or chopped brisket for \$4.50,
 1/4 chicken \$6.25*

**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.*



SANDWICHES

One Side ADD SLAW ON TOP \$1.00

PULLED PORK OR CHICKEN \$14.50
 House Pickles | Pickled Onion |
KING'S HAWAIIAN® Bun

Fiery Don's **BURGER \$15.75**
 Two - 4oz. Patties | American Cheese |
 House Made Bacon | Lettuce | Tomato |
 Red Onion | House Pickle | Harissa Mayo |

TACOS

CARNITAS \$5.50
 Crispy Smoked Pork | Salsa Verde | White Onion |
 Cilantro | Cotija

SMOKED CHICKEN \$5.50
 Guacamole | Chicken Cracklins | Salsa Roja |
 Mole (contains nuts) | 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
PULLED PORK	\$16.00	\$16.75
PULLED CHICKEN	\$16.00	\$16.75
SLICED/CHOPPED BRISKET	\$19.00	\$22.00
SMOKED TURKEY	\$16.00	\$16.75
JALAPEÑO CHEDDAR SAUSAGE	\$16.00	\$6.50

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

COMBO PLATTERS

PULLED PORK, PULLED CHICKEN, SMOKED TURKEY,
 OR 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

MAC & CHEESE BRUNSWICK STEW CUCUMBER &
 COLE SLAW BAKED BEANS TOMATO SALAD
 COLLARD GREENS HASH & RICE

THE SIDE PLATE \$14.50

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

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
HOMETEAMBBQ.COM



f @HOMETEAMBBQCOLA

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 wildy 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 \$5

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

CIGAR CITY JAI ALAI \$6

COAST HOPART \$7

COAST KOLSCH \$7

COLUMBIA CRAFT (PLEASE ASK SERVER) \$6

COMMONHOUSE ALEWORKS AIR IS SALTY GOSE \$6

COMMONHOUSE ALEWORKS PARK CIRCLE PALE ALE \$6

FOOTHILLS JADE 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

HI-WIRE BED OF NAILS BROWN ALE \$6

LOFI GLITTER PONY \$6

LOFI MEXICAN LAGER \$6

MODELO \$4

OMB COPPER \$6

OSKAR BLUES MAMA'S LIL YELLA PILS \$6

RIVER RAT BREWING CO. ASTRONAUT SAUCE \$6

RIVER RAT BREWING CO. BROAD RIVER RED \$5

SOUTHBOUND SCATTERED SUN \$6

SOUTHERN BARREL DAMN YANKEE IPA \$6

STEEL HANDS COFFEE LAGER \$6

SWEETWATER BLUEBERRY WHEAT ALE \$6

SWEETWATER 420 \$6

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

TECATE \$4

TOPO CHICO HARD SELTZER \$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 \$6

DRAFT

HOME TEAM 'NOSE TO ALE' GOLDEN ALE \$6

CATAWBA WHITE ZOMBIE \$7

COLUMBIA CRAFT (PLEASE ASK SERVER) \$7

FOUNDERS 'ALL DAY' SESSION IPA \$6

HAZELWOOD ROTATING IPA (PLEASE ASK SERVER) \$7

HUNTER GATHERER RASPBERRY SOUR \$7

STEEL HANDS BLUEBERRY LEMONADE WHEAT ALE \$7

THOMAS CREEK GOOBER PEANUT BUTTER (NITRO) \$7

TALL BOY

BIRDSONG JALAPENO PALE ALE 16 oz. \$7

EOBC BOUND BY TIME IPA 16 oz. \$7

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

NEW BELGIUM FAT TIRE 16 oz. \$7

NODA JAM SESSION PALE ALE 16 oz. \$7

NODA COCO LOCO PORTER \$7

SOUTHBOUND MOUNTAIN JAM 16 oz. \$7

SYCAMORE MOUNTAIN CANDY 16 oz. \$7

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

SWEETWATER G-13 16 oz. \$6

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

WINE

SPARKLING

PROSECCO, BOCELLI 187 ml. \$8

LORENZA SPRITZ ROSÉ 187 ml. \$9

ROSÉ

ISLE SAINT-PIERRE France \$8 / \$32

AMETZOI RUBENTIS TXACOLI Spain \$42

RED

UPWELL PINOT NOIR California \$9 / \$36

VINA ZORZAL TEMPRANILLO Spain \$11 / \$38

WHITE

PRISMA SAUVIGNON BLANC Chile \$9 / \$32

DOM DE BERNIER CHARDONNAY France \$10 / \$38

CAVALIERE D'ORO PINOT GRIGIO Italy \$8 / \$32