

## SNACKS

*Fiery Don's* SMOKED CHICKEN WINGS  
1/2 DOZ \$9.25 / DOZ \$16.50  
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 \$5.50  
CHOPPED BRISKET \$5.95

BBQ NACHOS \$14.95

PULLED PORK, PULLED CHICKEN, OR BLACK BEANS  
Three House Made Salsas | Sharp Cheddar,  
Monterey Jack | Pickled Jalapeños | Crema |  
Guacamole | Chimichurri  
SUB CHOPPED BRISKET ADD \$2.50  
ADD QUESO OR BLACK BEANS \$2.95

BAKED QUESO \$9.50

Chorizo | Charred Poblanos | Grilled Corn |  
Fresh Jalapeño | Cilantro | Cotija | Salsa Roja |  
Green Onion | BBQ Tortilla Chips

PORK CRACKLINS \$8.50

Dry Rub | Pimento Cheese | HT Hot Sauce | Lime

TOTS \$6.25

Harissa Mayo | Rosemary Salt

## SALADS

HOME TEAM SALAD\* \$11.95

Greens | Grilled Corn | Tomatoes | Cucumbers |  
Toasted Pepitas | Smoked Poblano Vinaigrette

GREEN SALAD\* \$11.95

Cabbage | Greens | Shaved Fennel | Cilantro | Parsley |  
Celery | Fresh Jalapeño | Chimichurri |  
Lemon Vinaigrette

*\*Add pulled pork, pulled chicken, turkey  
or black beans for \$3.25,  
sliced or chopped brisket for \$4.25,  
1/4 chicken \$5.95*



## SANDWICHES

One Side ADD SLAW ON TOP \$.95

PULLED PORK OR CHICKEN \$13.25

House Pickles | Pickled Onion |  
KING'S HAWAIIAN® Bun

*Fiery Don's* BURGER \$13.95

Two - 4oz. Patties | American Cheese |  
House Made Bacon | Lettuce | Tomato |  
Red Onion | House Pickle | Harissa Mayo |

## TACOS

CARNITAS \$5.25

Crispy Smoked Pork | Salsa Verde | White Onion |  
Cilantro

SMOKED CHICKEN \$5.25

Guacamole | Chicken Cracklins | Salsa Roja |  
Mole (contains nuts) | Cilantro | Cotija

SLICED/CHOPPED BRISKET \$14.25

House Pickles | Pickled Onion |  
KING'S HAWAIIAN® Bun

SMOKED TURKEY WRAP \$13.25

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

CHOPPED BRISKET \$5.75

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

## THE BOARD

### A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, BRISKET, 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) \$80

MAKE IT A DOZEN WINGS \$6 or MAKE IT A FULL RACK \$12

## MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides | House Pickles | Pickled Onion |  
KING'S HAWAIIAN® Roll

	PLATTER	PER LB/EACH
PULLED PORK	\$14.75	\$15.25
PULLED CHICKEN	\$14.75	\$15.25
SLICED/CHOPPED BRISKET	\$17.50	\$19.95
SMOKED TURKEY	\$14.50	\$16.25

	PLATTER	PER LB/EACH
1/4 CHICKEN	\$11.75	\$6.75

White or Dark Meat

1/2 CHICKEN	\$16.25	\$12.25
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All White Meat Add \$2.50

HALF RACK	\$17.50	\$13.00
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St Louis Cut Ribs

FULL RACK	\$27.50	\$24.00
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St Louis Cut Ribs

## COMBO PLATTERS

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

TWO MEAT PLATTER	\$19.75
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THREE MEAT PLATTER	\$22.25
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SUB CHOPPED OR SLICED BRISKET ADD \$4

SUB 1/2 RACK RIBS ADD \$7

SIDES \$3.75 PINTS \$7.50

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

THE SIDE PLATE	\$13.75
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*\*Nuts, Dairy, Gluten, Allium, Fish and Shellfish are all prepared in our kitchen. Please alert your server to any Allergies, Dietary needs or Restrictions*

## 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 \$16.00

GALLON \$30.00

### 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

**ROSÉ SANGRIA** \$10 / \$35

Elderflower | Peach | Ginger & Seasonal Fruit

**SIMPLE MAN** \$12

Jim Beam Bonded | Peach | Fresh Lime | Sweet Tea Ice  
(a relaxing porch sipper)

**CHAMOM' MULE** \$12

Cathead Vodka | Chamomile Honey | Yuzu | Ginger Beer | Hopped  
Grapefruit Bitters (floral, tart, and  
gingery)

**RUB IS A BATTLEFIELD** \$12

Illegal Mezcal | Altos Reposado | Rub Infused Agave | Fresh  
Pineapple | Lime  
(dry-rubbed margarita with a bit of smoke)

**HANAN PACHA** \$12

Altos Blanco Tequila | St. Germain | Aloe, Cucumber | Serrano  
(bright, refreshing, and a wee bit spicy)

**HOME TEAM MICHELADA** \$6

Coors | Natural Blonde | Pepper Vinegar | Dry Rub  
HT Hot Sauce, Lime

## DRINKS FOR ALL AGES

**SWEET OR UNSWEET TEA** \$2.75

**FOUNTAIN SODA** \$2.75

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

**BOTTLED SODA** \$3.50

Coke | Cheerwine | Orange Fanta | Sundrop |  
IBC Root Beer | Cream Soda

**CANNONBOROUGH BEVERAGE CO. SODAS** \$4.00

Grapefruit Elderflower | Raspberry Mint

## BEER

### PACKAGED

21ST AMENDMENT ROTATION (PLEASE ASK SERVER) \$6

ANDERSON VALLEY SEASONAL GOSE \$7

AUSTIN EAST CIDERS PINEAPPLE \$6

CIGAR CITY JAI ALAI \$6

COAST HOPART \$7

COAST KOLSCH \$7

COLUMBIA CRAFT (PLEASE ASK SERVER) \$6

CORONA EXTRA \$6

FOOTHILLS JADE IPA \$6

FRENCH BROAD RIVER WEE HEAVY-ER SCOTCH ALE \$7

FOUNDER'S SOLID GOLD LAGER \$6

FREEHOUSE FOLLY'S PRIDE BLONDE \$6

GREENMAN ESB \$6

LOFI GLITTER PONY \$6

LOFI MEXICAN LAGER \$6

LONERIDER SWEET JOSIE BROWN ALE \$6

OMB COPPER \$6

OSKAR BLUES MAMA'S LIL YELLA PILS \$6

REVELRY HOTEL RENDEZVOUS \$6

RIVER RAT BREWING CO. BROAD RIVER RED \$5

RIVER RAT BREWING CO. ASTRONAUT SAUCE \$6

SCAWFLAW DIRTY BEACHES TROPICAL WHEAT \$6

SOUTHBOUND SCATTERED SUN \$6

SOUTHERN BARREL DAMN YANKEE IPA \$6

STEEL HANDS COFFEE LAGER \$6

SWEETWATER BLUEBERRY WHEAT ALE \$6

SWEETWATER 420 \$6

TECATE \$4

TERRAPIN RECREATIONALE \$6

WESTBROOK SEASONAL GOSE (PLEASE ASK SERVER) \$7

WESTBROOK ONE CLAW RYE \$6

WESTBROOK WHITE THAI \$6

WHITE CLAW MANGO HARD SELTZER \$6

WICKED WEED LT. DANK IPA \$6

WICKED WEED SEASONAL ROTATION \$6

### DRAFT

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

THOMAS CREEK GOOBER PEANUT BUTTER (NITRO) \$7

FOUNDERS 'ALL DAY' SESSION IPA \$6

STEEL HANDSTROPICAL IPA \$7

CATAWBA WHITE ZOMBIE \$7

COLUMBIA CRAFT (PLEASE ASK SERVER) \$7

HUNTER GATHERER RASPBERRY SOUR \$7

HAZELWOOD ROTATING IPA (PLEASE ASK SERVER) \$7

### TALL BOY

BIRDSONG JALAPENO PALE ALE 16 oz. \$7

BIRDSONG SEASONAL ROTATION (PLEASE ASK SERVER) 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

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

MONTES MALBEC Chile \$8 / \$34

VINA ZORZAL TEMPRANILLO Spain \$11 / \$38

#### WHITE

PRISMA SAUVIGNON BLANC Chile \$9 / \$32

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

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