

## SNACKS

*Fiery Don's* SMOKED CHICKEN WINGS  
 1/2 DOZ \$8.25 / DOZ \$14.95  
 Dry Rubbed, Alabama White Sauce  
 2oz DEATH RELISH \$1

**BBQ NACHOS \$14.95**

**PULLED PORK, SMOKED CHICKEN CHILI, OR PULLED CHICKEN**  
 Three Housemade Salsas, Sharp Cheddar &  
 Monterey Jack, Pickled Jalapeños,  
 Crema, Guacamole, Chimichurri

**SUB CHOPPED BRISKET ADD \$1.00**

**BAKED QUESO \$9.75**

Chorizo, Charred Poblanos, Grilled Corn, Jalapeños,  
 Cilantro, Cotija, Salsa Roja, BBO Tortilla Chips

**TOTS \$7.75**

Harissa Aioli, Rosemary

## SALADS

**HOME TEAM SALAD\* \$12.95**

Garden Mix, Grilled Corn,  
 Tomatoes, Cucumbers, Toasted Pepitas,  
 Smoked Poblano Vinaigrette

**GREEN SALAD\* \$13.95**

Cabbage, Garden Mix, Shaved Fennel,  
 Cilantro, Parsley, Celery, Jalapeño,  
 Chimichurri, Lemon Vinaigrette

*\*Add Pulled Pork, Chicken, or Black Beans for \$2.95*

*Brisket for \$3.95*

*\*Add Cured & Smoked ORGANIC SCOTTISH SALMON  
 for \$8.00*

## SANDWICHES

**ADD SLAW \$.75** Choice of One Side

**PULLED PORK \$13.95**

Brioche Bun, House Pickles, Onions

**PULLED CHICKEN \$13.95**

Brioche Bun, House Pickles, Onions

**SLICED/CHOPPED BRISKET \$15.95**

Brioche Bun, House Pickles, Onions



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

MAKIN BACON  
 SINCE 2006

HOMETEAMBBQ.COM  
 OPEN DAILY

## BRUNCH

<b>DEVILED EGGS (3)</b> Chicken Cracklin'	<b>\$5.50</b>	<b>Fiery Don's BRUNCH BURGER</b> 2 - 4 oz. Patties, Bacon, Egg, American Cheese, Harissa Aioli, Brioche Bun, Choice of Side	<b>\$15.50</b>
<b>MIGAS TACOS</b> Scrambled Egg, Pulled Chicken, Cracklin, Guacamole, Salsa Roja, Cotija, Cilantro, Corn Tortillas	<b>\$11.95</b>	<b>FRIED CHICKEN SANDWICH</b> Fried Chicken, Spicy Maple Syrup, Candied Bacon, Chipotle Hollandaise, Brioche Bun, Choice of Side	<b>\$17.95</b>
<b>BRISKET &amp; BISCUIT</b> Brisket-Sausage Gravy, Housemade Biscuit, Bacon, Sunny Side Up Eggs, Chili Marmalade	<b>\$14.95</b>	<b>GREEK YOGURT PARFAIT</b> Lowcountry Creamery Greek Style Yogurt, Bananas, Mixed Berry Compote, House Made Granola	<b>\$10.95</b>
<b>STEAK &amp; EGGS</b> Sliced Brisket, Sunny Side Up Eggs, Loaded Tots (Cheddar & Jack Cheese, Peppers & Onions)	<b>\$18.95</b>	<b>FRENCH TOAST</b> Banana Pudding, Banana-Caramel Rum Sauce, House Bacon	<b>\$12.95</b>
<b>BREAKFAST BURRITO</b> Scrambled Eggs, Chorizo, Pulled Pork, Black Beans, Tots, Cheddar & Jack Cheese, Salsa Verde, topped with Salsa Roja, Queso and Cracklin, Choice of Side	<b>\$15.95</b>	<b>HOUSE BACON</b>	<b>\$5.95</b>
		<b>BREAKFAST SAUSAGE</b>	<b>\$5.95</b>
		<b>CHORIZO PATTY</b>	<b>\$5.95</b>
		<b>HOME FRIES</b>	<b>\$5.95</b>
		<b>CHEESE GRITS</b>	<b>\$5.95</b>

## THE BOARD

### A PLATTER OF OUR FAVORITE 'QUE

*Served Family Style*

**SMOKED WINGS, 1/2 RACK RIBS, PULLED PORK, SAUSAGE, & TURKEY**

*Served With* **CHOICE OF 3 PINT SIZED SIDES, WHITE BREAD, HOUSE PICKLES & ONIONS**

(SERVES 4-6) **\$80**

**ADD BRISKET OF MAKE IT A FULL RACK \$10**

## MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Platter Includes Two Sides, Dinner Roll,  
 House Pickles, Onions. Sub Tots for \$2.

	PLATTER	PER LB.
<b>PULLED PORK</b>	<b>\$15.95</b>	<b>\$16.95</b>
<b>PULLED CHICKEN</b>	<b>\$15.95</b>	<b>\$16.95</b>
<b>SLICED/CHOPPED BRISKET</b>	<b>\$18.95</b>	<b>\$20.95</b>
<b>SMOKED TURKEY</b>	<b>\$15.95</b>	<b>\$16.95</b>

	PLATTER	PER EACH
<b>SAUSAGE</b>	<b>\$15.95</b>	<b>\$6.95</b>
<b>1/4 CHICKEN</b> White or Dark Meat	<b>\$13.95</b>	<b>\$6.95</b>
<b>1/2 CHICKEN</b> All White Meat Add \$2	<b>\$16.95</b>	<b>\$11.95</b>
<b>HALF RACK</b> St. Louis Cut Ribs	<b>\$18.95</b>	<b>\$15.95</b>
<b>FULL RACK</b> St. Louis Cut Ribs	<b>\$27.95</b>	<b>\$24.95</b>

## COMBO PLATTERS

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

<b>TWO MEAT PLATTER</b>	<b>\$20.95</b>
<b>THREE MEAT PLATTER</b>	<b>\$23.95</b>

**SUB 1/2 RACK RIBS ADD \$6**

**SUB SLICED/CHOPPED BRISKET ADD \$3**

## SIDES \$4.95 PINTS \$9.95

<b>MAC &amp; CHEESE</b>	<b>CUCUMBER &amp; TOMATO SALAD</b>	<b>SMOKED CHICKEN &amp; WHITE BEAN CHILI</b>
<b>COLE SLAW</b>	<b>BAKED BEANS</b>	<b>BRUNSWICK STEW</b>

**THE SIDE PLATE \$14.95**  
 4 Sides, Grilled Bread, House Pickles

*\*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 NUTMEG

\$8 / \$10

### FROZEN IRISH COFFEE

Tullamore Dew, Hoodoo,  
Vietnamese Iced Coffee,  
Cocoa Nibs, Smoked Salt

\$9 / \$11



★

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11.15.17

## COCKTAILS

CHAMOM'MULE \$12  
Spring 44 Vodka, Chamomile Honey, Yuzu,  
Ginger Beer, Grapefruit Bitters

ALL INCLUSIVE \$12  
Illegal Mezcal, Plantation Overproof, Altos Reposado,  
Smoked Pineapple Shrub, Mole Bitters

THE WILD RUMPUS \$12  
Milagro Blanco, Aperol, Passionfruit, Death Relish,  
Agave, Lime, Citrus Salt

HOME TEAM MICHELADA \$8  
Coors Banquet, Natural Blonde, Pepper Vinegar,  
HT Hot Sauce, Rub Salt, Lime

## WINES BY THE GLASS

SPARKLING  
Stellina di Notte, Prosecco - Italy \$10

Gratien & Meyer, Crémant de Loire Rosé - FR \$11

WHITE  
Ca Donini, Pinot Grigio - Italy '15 \$8

Belcrème de Lys, Chardonnay - CA '14 \$9

Au Bon Climat, Chardonnay - CA '15 \$14

Brancott, Sauvignon Blanc - New Zealand '15 \$8

ROSÉ  
Château Campuget, "Costières de Nîmes" - FR '15 \$9

RED  
Bodegas Otañón, Rioja "Crianza" - Spain '12 \$9

Antigal, Malbec "Uno" - Mendoza, Argentina '13 \$10

10 Span, Pinot Noir - Central Coast, CA '15 \$8

Daou, Cabernet Sauvignon - Paso Robles, CA '15 \$14

Beringer, Cabernet Sauvignon - CA '15 \$8

## BEER

PBR 16<sub>oz</sub> \$3

COORS CAN \$3

COORS LIGHT \$5

BUDWEISER \$5

BUD LIGHT \$5

BECKS NON-ALCOHOLIC \$5

MICHELOB ULTRA \$5

BRECKENRIDGE AGAVE WHEAT \$6

DESCHUTES AMERICAN WHEAT ALE \$6

DESCHUTES FRESH SQUEEZED IPA \$6

DESCHUTES OBSIDIAN STOUT \$6

GREAT DIVIDE YETI IMPERIAL STOUT \$6

LAGUNITAS 12TH OF NEVER \$6

MODELO ESPECIAL \$6

NEW BELGIUM VODOO RANGER IPA \$6

NINKASI TOTAL DOMINATION IPA \$6

PORTLAND CIDER CO \$6

SHINER BOCK \$6

STEAMWORKS COLORADO KOLSCH \$6

TELLURIDE FACE DOWN BROWN \$6

UPSLOPE CRAFT LAGER \$6

UPSLOPE CITRA PALE ALE \$6

FUNKWERKS RASPBERRY PROVINCIAL SOUR \$8

## DRAFT BEER

PLEASE CHECK WITH YOUR SERVER FOR TODAY'S  
ROTATING SELECTION

## KIDS MENU

TACO \$3  
Pulled Chicken or Pork,  
Cheese, Lettuce, Flour Tortilla

QUESADILLA \$5  
Pulled Chicken or Pork,  
Cheese, Flour Tortilla

GRILLED CHEESE \$5  
American Cheese, Texas Toast

CHICKEN FINGERS \$5

CHEESEBURGER \$5  
4 oz Patty, American Cheese, Brioche Bun

TATER TOTS \$3

CHIPS & CHEESE \$3

ADD KIDS SIDE OR DRINK FOR \$2

### LIL'Q

Pulled Chicken or Pork,  
Slider Bun  
\$5

## DRINKS

SWEET OR UNSWEET TEA, SODA \$3.25

BOTTLED SODA \$4.00  
Coke, Sprite, IBC Root Beer, IBC Cream Soda

COFFEE, HOT TEA OR HOT CHOCOLATE \$4.00

## DESSERTS

BANANA PUDDING \$5.95

ICE CREAM COOKIE \$7.00  
Warm Chocolate Chip Cookie, Vanilla Ice Cream,  
Chocolate Sauce, Whipped Cream