

## SNACKS

*Fiery Don's* SMOKED CHICKEN WINGS  
1/2 DOZ \$9.25 / DOZ \$16.50  
Dry Rubbed, Alabama White Sauce  
TWO OZ DEATH RELISH \$1.50

BBQ NACHOS \$15.95  
PULLED PORK, SMOKED CHICKEN CHILI, OR PULLED CHICKEN  
Three House Salsas, Pickled Jalapeños,  
Sharp Cheddar & Monterey Jack, ,  
Crema, Guacamole, Chimichurri  
SUB CHOPPED BRISKET ADD \$1.00

BAKED QUESO \$10.95  
Chorizo, Charred Poblanos, Grilled Corn, Jalapeños,  
Cilantro, Cotija, Salsa Roja, BBQ Tortilla Chips

TOTS \$8.50  
Harissa Aioli, Rosemary

## SALADS

HOME TEAM SALAD \$13.95  
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  
Add Brisket for \$3.95  
Add Cured & Smoked ORGANIC SCOTTISH SALMON  
for \$10.00

## SANDWICHES

ADD SLAW \$1 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  
SATURDAY & SUNDAY 11-3

## BRUNCH

GREEK YOGURT PARFAIT \$10.95  
Greek Style Yogurt, Bananas,  
Mixed Berry Compote, House Granola

MIGAS TACOS \$11.95  
Scrambled Egg, Pulled Chicken, Cracklin',  
Guacamole, Salsa Roja, Cotija, Cilantro,  
Corn Tortillas

\*BRISKET & BISCUIT \$14.95  
Brisket-Sausage Gravy, House Biscuit,  
Bacon, Sunny Side Up Eggs

\*STEAK & EGGS \$18.95  
Sliced Brisket, Sunny Side Up Eggs, Harissa Aioli  
Loaded Tots, (Cheddar & Jack Cheese, Peppers & Onions)

BREAKFAST BURRITO \$15.95  
Scrambled Eggs, Chorizo, Pulled Pork,  
Black Beans, Tots, Cheddar & Jack Cheese,  
Salsa Verde, Salsa Roja, Queso, Cracklin'

\*Fiery Don's BRUNCH BURGER \$15.95  
Two - 4 oz. Patties, Bacon, Sunny Side Up Egg,  
American Cheese, Harissa Aioli, Brioche Bun,  
Choice of Side

FRIED CHICKEN SANDWICH \$17.95  
Fried Chicken, Spicy Maple Syrup,  
Candied Bacon, Chipotle Hollandaise,  
Brioche Bun, Choice of Side

FRENCH TOAST \$12.95  
Banana Pudding, Banana-Caramel Rum Sauce,  
House Bacon

\*HOUSE SMOKED ORGANIC SALMON \$15.95  
Upper Crust Bagel, Cream Cheese, Tomatoes,  
Red Onion, Cucumber, Capers

HOUSE BACON \$5.95  
BREAKFAST SAUSAGE \$5.95  
CHORIZO PATTY \$5.95  
HOME FRIES \$5.95  
CHEESE GRITS \$5.95

## 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 THREE PINT SIZED SIDES, WHITE BREAD, HOUSE PICKLES & ONIONS  
(SERVES 4-6) \$85  
ADD BRISKET, \* SALMON OR MAKE IT A FULL RACK \$10

## MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Platter Includes Two Sides, Dinner Roll, House Pickles, Onions  
Sub Tots for \$2.50

	PLATTER	PER LB.
PULLED PORK	\$15.95	\$16.95
PULLED CHICKEN	\$15.95	\$16.95
SLICED/CHOPPED BRISKET	\$19.95	\$20.95
SMOKED TURKEY	\$15.95	\$16.95

	PLATTER	PER EACH
SMOKED SAUSAGE	\$15.95	\$6.95
1/4 CHICKEN	\$13.95	\$6.95
White Meat add \$1		
1/2 CHICKEN	\$16.95	\$11.95
All White Meat Add \$3		
HALF RACK	\$19.95	\$15.95
St. Louis Cut Ribs		
FULL RACK	\$27.95	\$24.95
St. Louis Cut Ribs		

## COMBO PLATTERS

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

TWO MEAT PLATTER \$20.95  
THREE MEAT PLATTER \$23.95

SUB 1/2 RACK RIBS ADD \$6  
SUB SLICED/CHOPPED BRISKET ADD \$3

\* SUB CURED & SMOKED ORGANIC SCOTTISH SALMON \$10

## SIDES \$5.50 PINTS \$10.25

MAC & CHEESE	CUCUMBER & TOMATO SALAD	SMOKED CHICKEN & WHITE BEAN CHILI
COLESLAW	BAKED BEANS	BRUNSWICK STEW

THE SIDE PLATE \$15.95  
4 Sides, Grilled Bread, House Pickles

\* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne Illness  
20% Gratuity will be added to all Parties of Six or Larger

## WINES BY THE GLASS

<b>SPARKLING</b>	
Da Luca, Prosecco - Italy	\$10
Gratien & Meyer, Crémant de Loire Rosé - FR	\$11
<b>WHITE</b>	
Ca Donini, Pinot Grigio - Italy '15	\$8
Kenwood Yulupa, Chardonnay - CA '14	\$9
Au Bon Climat, Chardonnay - CA '15	\$14
Brancott, Sauvignon Blanc - New Zealand '15	\$8
<b>ROSÉ</b>	
Château Campuget, "Costières de Nîmes" - FR '15	\$9
<b>RED</b>	
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
Gnarly Head, Cabernet Sauvignon - CA '15	\$8

\*Full Wine List Available

## COCKTAILS

<b>CHAMOM'MULE</b> Woody Creek Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	\$12
<b>THE WET BANDIT</b> Spring 44 Gin, Dolin Blanc, Becherovka, Cranberry Shrub, Orange Bitters	\$12
<b>ISLAND IN THE SKY</b> Plantation 5 yr Rum, Fernet Branca, Orgeat, Berry Compote, Bitter Lemon Soda	\$12
<b>ALL INCLUSIVE</b> Illegal Mezcal, Plantation Overproof Rum, Altos Reposado, Smoked Pineapple Shrub, Mole Bitters	\$12
<b>TATTOOINE</b> Jalapeño, Arbol Chile Infused Suerte Blanco, Prickly Pear, Lime, Agave, Citrus Salt, Grapefruit Bitters	\$12
<b>SHADY GROVE</b> Woody Creek Rye, Martell Cognac VS, Benedictine, Domaine du Canton, Holiday Bitters	\$12
<b>HOME TEAM MICHELADA</b> Coors Banquet, Natural Blonde, Pepper Vinegar, HT Hot Sauce, Rub Salt, Lime	\$8

## BEER

PBR 16 <sub>oz</sub>	\$3
COORS CAN	\$3
COORS LIGHT	\$5
BUDWEISER	\$5
BUD LIGHT	\$5
BECKS NON-ALCOHOLIC	\$5
MODELO ESPECIAL	\$5
MICHELOB ULTRA	\$5
AVERY WHITE RASCAL	\$6
DESCHUTES FRESH SQUEEZED IPA	\$6
DESCHUTES OBSIDIAN STOUT	\$6
GREEN FLASH WEST COAST IPA	\$6
GREAT DIVIDE YETI IMPERIAL STOUT	\$6
LAGUNITAS 12TH OF NEVER PALE ALE	\$6
NEW BELGIUM IMPERIAL VODOO RANGER IPA	\$6
SHINER BOCK	\$6
STEAMWORKS COLORADO KOLSCH	\$6
TELLURIDE FACE DOWN BROWN ALE	\$6
UPSLOPE CRAFT LAGER	\$6
UPSLOPE CITRA PALE ALE	\$6
SNOW CAPPED HONEY CRISP CIDER	\$7
SNOW CAPPED PEACH CIDER	\$7
FUNKWERKS RASPBERRY PROVINCIAL SOUR	\$8
RODENBACH CLASSIC SOUR RED ALE	\$8

## KIDS MENU

<b>TACO</b> Pulled Chicken or Pork, Cheese, Lettuce, Flour Tortilla	\$4
<b>QUESADILLA</b> Pulled Chicken or Pork, Cheese, Flour Tortilla	\$5
<b>GRILLED CHEESE</b> American Cheese, Texas Toast	\$5
<b>CHEESEBURGER</b> 4 oz Patty, American Cheese, Slider Bun	\$5
<b>LIL' Q</b> Pulled Chicken or Pork, Slider Bun	\$5
<b>CHICKEN FINGERS</b>	\$5
<b>TATER TOTS</b>	\$3
<b>CHIPS &amp; CHEESE</b>	\$3
<b>ADD KIDS' SIDE OR DRINK FOR \$2</b>	

## DRINKS

<b>SWEET OR UNSWEET TEA</b>	\$3.25
<b>FOUNTAIN SODA</b>	\$3.25
<b>BOTTLED SODA</b> Coke, Sprite, IBC Root Beer, IBC Cream Soda	\$4.00
<b>TOPO-CHICO</b>	\$7.00

## DESSERTS

<b>BANANA PUDDING</b>	\$6.95
<b>ICE CREAM COOKIE</b> Warm Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Sauce, Whipped Cream	\$7.95

### HOME TEAM

*Frozen*

### GAME CHANGER

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

\$9 / \$11



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12.8.18

### FROZEN IRISH COFFEE

Tullamore Dew, Hoodoo,  
Vietnamese Iced Coffee,  
Cocoa Nibs, Smoked Salt  
\$10 / \$12