

SNACKS

Fiery Don's SMOKED CHICKEN WINGS
1/2 DOZ \$8.95 / DOZ \$15.95
Dry Rubbed, Alabama White Sauce
TWO OZ DEATH RELISH \$1

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 \$9.95
Chorizo, Charred Poblanos, Grilled Corn, Jalapeños,
Cilantro, Cotija, Salsa Roja, BBQ 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

*Add 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
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, 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, 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) **\$80**

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

	PLATTER	PER LB.
PULLED PORK	\$15.95	\$16.95
PULLED CHICKEN	\$15.95	\$16.95
SLICED/CHOPPED BRISKET	\$18.95	\$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 or Dark Meat

1/2 CHICKEN	\$16.95	\$11.95
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All White Meat Add \$3

HALF RACK	\$18.95	\$15.95
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St. Louis Cut Ribs

FULL RACK	\$27.95	\$24.95
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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 \$8

SIDES \$4.95 PINTS \$9.95

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

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

*Nuts, Dairy, Gluten, Allium, Fish & Shellfish are all prepared in our kitchen. Please alert your server to any Allergies, Dietary needs or Restrictions. 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

SPARKLING	
Da Luca, Prosecco - Italy	\$10
Gratien & Meyer, Crémant de Loire Rosé - FR	\$11
WHITE	
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
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
Gnarly Head, Cabernet Sauvignon - CA '15	\$8

COCKTAILS

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

BEER

PBR 16 _{oz}	\$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

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	
CHEESEBURGER	\$5
4 oz Patty, American Cheese, Slider Bun	
LIL' Q	\$5
Pulled Chicken or Pork, Slider Bun	
CHICKEN FINGERS	\$5
TATER TOTS	\$3
CHIPS & CHEESE	\$3
ADD KIDS' SIDE OR DRINK FOR \$2	

DRINKS

SWEET OR UNSWEET TEA	\$3.25
FOUNTAIN SODA	\$3.25
BOTTLED SODA	\$4.00
Coke, Sprite, IBC Root Beer, IBC Cream Soda	

DESSERTS

BANANA PUDDING	\$5.95
ICE CREAM COOKIE	\$7.00
Warm Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Sauce, Whipped Cream	

HOME TEAM

Frozen

GAME CHANGER

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

\$8 / \$10



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6.22.18

FROZEN IRISH COFFEE

Tullamore Dew, Hoodoo,
Vietnamese Iced Coffee,
Cocoa Nibs, Smoked Salt
\$9 / \$11