

SNACKS

Fiery Don's SMOKED CHICKEN WINGS
 1/2 DOZ \$14.25 DOZ \$25.50
 Dry Rubbed, Alabama White Sauce
 TWO oz DEATH RELISH \$2.50

SLIDERS

Coleslaw, House Pickles, Pickled Onion,
 King's Hawaiian Roll

PULLED PORK \$7.50
CHOPPED BRISKET \$8.25

BBQ NACHOS \$22.50

PULLED PORK OR BLACK BEANS

Cheddar, Jack, Pickled Jalapeño, Crema,
 Guacamole, Chimichurri, Smoked Corn Salsa
 Verde, Pickled Carrot-Jalapeño Salsa, Pico

ADD QUESO OR BLACK BEANS \$3.50

ADD BRISKET CHILI \$3.50

SUB CHOPPED BRISKET ADD \$3

BAKED QUESO \$14.95

Red Chorizo, Charred Poblano, Grilled Corn,
 Jalapeño, Cotija, Salsa Roja, BBQ Tortilla Chips

SOUP & SANDWICH \$16.95

WOOD FIRED TOMATO SOUP

Charred Carrot, Guajillo, Ancho, Garlic,
 Crema, Pepitas

GRILLED CHEESE

Queso Oaxaca, Chimichurri, Italian Bread

PORK CRACKLINS \$11.95

Dry Rubbed, Pimento Cheese, Lime

TOTS \$11.50

Harissa Mayo, Rosemary

ADD QUESO \$3.50

SALADS

SERVED WITH GRILLED BREAD

HOME TEAM SALAD \$17.25

Greens, Grilled Corn, Tomato,
 Cucumber, Toasted Pepitas,
 Smoked Poblano Vinaigrette

GREEN SALAD \$17.25

Cabbage, Greens, Shaved Fennel,
 Cilantro, Parsley, Celery, Jalapeño,
 Chimichurri, Lemon Vinaigrette

*Add Pulled Pork, Turkey
 or Black Beans for \$3.95,
 Sliced or Chopped Brisket \$5*



SANDWICHES

ONE SIDE Add Coleslaw on top \$1.25 Sub Tots for \$3.50

PULLED PORK \$20.50

House Pickles, Pickled Onion, King's Hawaiian Bun

SLICED TURKEY \$20.50

House Pickles, Pickled Onion, King's Hawaiian Bun

Fiery Don's **BURGER \$22.50**

Two -4oz Patties, Bacon, American Cheese, Lettuce,
 Tomato, Harissa Mayo, House Pickles, Red Onion,
 King's Hawaiian Bun

SLICED/CHOPPED BRISKET \$21.95

House Pickles, Pickled Onion, King's Hawaiian Bun

SMOKED TURKEY WRAP \$20.50

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

TACOS

CARNITAS \$7.50

Crispy Pit Smoked Pork, Cotija, White Onion,
 Cilantro, Salsa Verde, Corn Tortilla

CHOPPED BRISKET \$7.50

Grilled Corn Esquites, Charred Poblano,
 Chimichurri, Pickled Carrot & Jalapeño Salsa,
 Corn Tortilla

All tacos can be prepared vegetarian. Black Beans can be substituted for any meat.

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, 1/2 RACK ST LOUIS CUT RIBS, PULLED PORK,

JALAPEÑO-CHEDDAR SAUSAGE & TURKEY

Served with **CHOICE OF THREE PINT SIZED SIDES, GRILLED BREAD, HOUSE PICKLES & ONIONS**

(SERVES 4-6) **\$130**

ADD BRISKET \$12, MAKE IT A DOZEN WINGS \$11 or MAKE IT A FULL RACK ADD \$20

MEATS

ALL MEATS SUBJECT TO AVAILABILITY
 Platter Includes Two Sides, House Pickles,
 Pickled Onion, King's Hawaiian Roll
 Sub Tots for \$3.50
 Sub Side Salad for \$4

	PLATTER	PER LB.
PULLED PORK	\$22.95	\$23.95
SMOKED TURKEY	\$22.95	\$23.95
SLICED/CHOPPED BRISKET	\$26.95	\$30.50

	PLATTER	PER EACH
JALAPEÑO-CHEDDAR SAUSAGE	\$26.5	\$9.75

1/4 CHICKEN	\$18.25	\$8.95
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White Meat Add \$1

1/2 CHICKEN	\$22.95	\$16.50
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All White Meat Add \$3

HALF RACK	\$26.75	\$21.95
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St. Louis Cut Ribs

FULL RACK	\$36.95	\$34.95
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St. Louis Cut Ribs

COMBO PLATTERS

Platter Includes Two Sides, House Pickles,
 Pickled Onion, King's Hawaiian Roll

PULLED PORK, SMOKED TURKEY OR 1/4 CHICKEN

TWO MEAT PLATTER	\$30.75
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THREE MEAT PLATTER	\$34.95
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SUB 1/2 RACK RIBS ADD \$10.95

SUB SLICED/CHOPPED BRISKET ADD \$4.95

SUB JALAPEÑO-CHEDDAR SAUSAGE LINK \$5

SIDES \$6	PINTS \$11.50
MAC & CHEESE	CUCUMBER & TOMATO SALAD
COLESLAW	POTATO SALAD
COLLARD GREENS	BAKED BEANS
	BRISKET CHILI
THE SIDE PLATE	\$20.25

Four Sides, Grilled Bread, House Pickles

* These Items are Cooked to Customer Specifications and Can be Ordered Undercooked. Some Egg Menu Items Can Be Cooked to Order. 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. **HOM TEAM BBQ ADDS A 2% CHARGE TO ALL CREDIT CARD PAYMENTS TO OFFSET PROCESSING FEES.**

WINES BY THE GLASS

SPARKLING	GLASS/BOTTLE
Mionetto, Prosecco - Italy	\$12/\$48
Gratien & Meyer, Crémant de Loire Rosé - FR	\$13/\$52
ROSÉ	
Campo Viejo - Esp '21	\$12/\$48
WHITE	
Terre del Fohn Pinot Grigio - Italy '22	\$12/\$48
Brancott, Sauvignon Blanc - New Zealand '19	\$12/\$48
Camp Chardonnay - California '22	\$13/\$52
Ravensburg Dry Riesling - Germany '22	\$15/\$60
Mer Soleil, Chardonnay - California '18	\$17/\$68
RED	
Sea Sun Pinot Noir - California '20	\$12/\$48
Chateau le Souley Haut-Medoc Bordeaux Blend - Fr '22	\$12/\$48
Finca Flichman, Reserva Malbec - Argentina '18	\$13/\$52
Camp Cabernet Sauvignon - California '22	\$14/\$56
Camp Zinfandel - California '22	\$15/\$60
Sebastiani Cabernet Sauvignon - California '18	\$17/\$68



★
970.236.2040 EXT. 2
HOMETEAMBQ.COM

★
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@HTBBQASPEN

COCKTAILS

TATOOINE	\$15
Jalapeño, Arbol Chile Infused Tequila, Prickly Pear, Fresh Lime, Agave, Citrus Salt, Grapefruit Bitters	
SOUTHERN GENTLEMAN	\$15
Maker's Mark Bourbon, Iced Tea, Lemon, Peach Purée	
CHAMOM' MULE	\$15
Lift Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	
MEZCAL PALOMA	\$15
Buñelos Mezcal, Fresh Grapefruit, Lime, Agave Simple, Soda	
HOME TEAM MICHELADA	\$10
Coors Banquet, Bloody Mary Mix, Pepper Vinegar, HT Hot Sauce, Rub Salt, Lime	

HOME TEAM

Frozen

GAMECHANGER

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

\$15 / \$17

BEER

PBR 16 oz	\$5
COORS CAN	\$5
COORS LIGHT	\$6
BUDWEISER	\$6
BUD LIGHT	\$6
MICHELOB ULTRA	\$6
SNOWMELT HARD SELTZER (TANGERINE HOPS OR POMEGRANATE ACAÍ)	\$7
HEINEKEN 00 NON-ALCOHOLIC	\$6
ATHLETIC NON-ALCOHOLIC FREE WAVE HAZY IPA	\$7
PACIFICO	\$8
WIBBY 'HOME TEAM' PILSNER	\$8
SHINER BOCK	\$8
STEAMWORKS COLORADO KOLSCH	\$8
AVERY WHITE RASCAL	\$8
GREAT DIVIDE YETI IMPERIAL STOUT	\$8
STIEGL RADLER 16OZ	\$8
COLORADO CIDER CO. GLIDER CIDER	\$8
MOUNTAIN HEART 'FULL CURL' ORANGE SOUR	\$8
4 NOSES RASPBERRY BLOND	\$8
TELLURIDE 'GALLOPING JUICE' GRAPEFRUIT IPA	\$8
4 NOSES 'BOUT DAMN TIME' WEST COAST IPA	\$8
DESTIHL TOURBUS DOUBLE DRY HOPPED HAZY IPA 16 OZ	\$10

FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO,
VIETNAMESE ICED COFFEE,
COCOA NIBS, SMOKED SALT
\$16 / \$18

KIDS MENU

TACO	\$6
Pulled Pork or Chopped Brisket, Cheese, Lettuce, Flour Tortilla	
QUESADILLA	\$7
Pulled Pork or Chopped Brisket, Cheese, Flour Tortilla	
GRILLED CHEESE	\$6
American Cheese, Texas Toast	
CHEESEBURGER	\$7
4 oz Patty, American Cheese, Slider Bun	
LIL' Q	\$6
Pulled Pork or Chopped Brisket, Slider Bun	
CHICKEN FINGERS	\$7
TATER TOTS	\$4
CHIPS & CHEESE	\$5
ADD KIDS SIDE OR DRINK FOR \$3	

DRINKS

SWEET OR UNSWEET TEA	\$4.25
FOUNTAIN SODA	\$4.25
BOTTLED SODA	\$5
Coke, Sprite, Root Beer, Cream Soda, Mineral Water	

DESSERTS

BANANA PUDDING	\$7.25
COOKIE A LA MODE	\$9.75