SNACKS

Fiery Ron's SMOKED CHICKEN WINGS 1/2 DOZ \$14.25 DOZ \$25.50 Dry Rubbed | Alabama White Sauce

2oz DEATH RELISH \$2.50

SLIDERS

Coleslaw House Pickles Pickled Onion	
King's Hawaiian Roll	
PULLED PORK	\$7.50
CHOPPED BRISKET	\$8.25

BBQ NACHOS

PULLED PORK OR BLACK BEANS Cheddar | Jack | Jalapeño | Crema | Guacamole | Chimichurri | Smoked Corn Salsa Verde | Carrot-Jalapeño Salsa | Pico de Gallo ADD QUESO OR BLACK BEANS \$3.75 ADD BRISKET CHILI \$3.75 SUB CHOPPED BRISKET ADD \$3.25

\$22.95

\$11.95

\$11.95

\$18.25

\$18.25

CARNITAS

BAKED QUESO	\$15.95
Red Chorizo Charred Poblano Grilled Corn	
Jalapeño Cotija Salsa Roja BBO Tortilla Ch	nips

PORK CRACKLINS	
Dry Rubbed Pimento Cheese	LTin

Dry Rubbed | Pimento Cheese | Lime

TOTS		
Harissa Mayo	Rosemary	
ADD QUESO \$3.50		

SALADS

HOME TEAM SALAD

Greens | Grilled Corn, Tomato | Cucumber | Pepitas Smoked Poblano Vinaigrette | Grilled Bread

GREEN SALAD

Cabbage | Greens | Fennel | Cilantro | Parsley | Celery | Jalapeño | Chimichurri | Lemon Vinaigrette | Grilled Bread

Add Pulled Pork, Turkev or Black Beans for \$3.95 Sliced or Chopped Brisket \$5.00 1/4 Chicken \$8.75



SANDWICHES

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

PULLED PORK\$21.95House Pickles Pickled Onion King's Hawaiian Bun	SMOKED TURKEY WRAP\$21.95White Bean Purée Guacamole Greens Cabbage Ancho-Pepita Salsa Cilantro Parsley
SLICED TURKEY \$21.95	Jalapeño Chimichurri Lemon Vinaigrette
House Pickles Pickled Onion King's Hawaiian Bun	Flour Tortilla
SLICED/CHOPPED BRISKET \$23.50 House Pickles Pickled Onion King's Hawaiian Bun	SOUP & SANDWICH\$17.95WOOD FIRED TOMATO SOUPCharred Carrot Guajillo Ancho Garlic
Fiery Don's BURGER \$23.50 Two - 402 Patties Bacon American Cheese	Crema Pepitas
	GRILLED CHEESE
Lettuce Tomato Harissa Mayo House Pickles Red Onion King's Hawaiian Bun	Queso Oaxaca Chimichurri Italian Bread Add Pulled Pork \$3.95, Chopped Brisket \$5.00

TACOS

\$7.75 CHOPPED BRISKET Smoked Pork | Cotija | White Onion | Grilled Corn Esquites | Charred Poblano Cilantro | Salsa Verde | Corn Tortilla Chimichurri | 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 (SERVES 4-6) \$135

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

ADD BRISKET \$12. MAKE IT A DOZEN WINGS \$11 or MAKE IT A FULL RACK ADD \$22.50

ΜΕΔΤS

\$7.75

ALL MEATS SUBJECT TO AVAILABILITY Platter Includes

Two Sides | House Pickle | Pickled Onion | King's Hawaiian Roll Sub Tots for \$3.50 Sub Side Salad for \$4

	PLATTER	PER LB./EACH
PULLED PORK	\$24.95	\$25.95
SMOKED TURKEY	\$24.95	\$25.95
SLICED/CHOPPED BRISKET	\$29.95	\$33.95
JALAPEÑO-CHEDDAR SAUSAGE	\$29.50	\$9.75
1/4 CHICKEN White Meat Add \$1	\$20.25	\$8.95
1/2 CHICKEN All White Meat Add \$3	\$24.95	\$17.25
HALF RACK St. Louis Cut Ribs	\$29.75	\$22.50
FULL RACK St. Louis Cut Ribs	\$39.95	\$34.95

COMBO PLATTERS

Two Sides | House Pickle | Pickled Onion | King's Hawaiian Roll PULLED PORK, SMOKED TURKEY OR 1/4 CHICKEN

TWO MEAT PLATTER	
THREE MEAT PLATTER	

\$32.75

\$36.95

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 &	POTATO SALAD
COLESLAW	TOMATO SALAD	
COLLARD GREENS	BAKED BEANS	BRISKET CHILI
THE SIDE PLATE		\$20.25

THE SIDE PLATE 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 Foodbourne Illness. 20% Gratuity will be added to all Parties of Six or Larger. HOME TEAM BBQ ADDS A 2% CHARGE TO ALL CREDIT CARD PAYMENTS TO OFFSET PROCESSING FEES.



IRISH COFFEE HALF GALLON \$50 GALLON \$100



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COCKTAILS

TATOOINE Jalapeño, Arbol Chile Infused Tequila, Prickly Pear, Fresh Lime, Agave, Citrus Salt, Grapefruit Bitters

SOUTHERN GENTLEMAN Maker's Mark Bourbon, Iced Tea, Lemon. Peach Purée

CHAMOM'MULE Lift Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters

\$15 **MEZCAL PALOMA** 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

BEER

\$15

\$15

\$15

PBR 16 oz
COORS CAN
COORS LIGHT
BUDWEISER
BUD LIGHT
MICHELOB ULTRA
HEINEKEN 00 NON-ALCOHOLIC
ATHLETIC NON-ALCOHOLIC FREE WAVE HAZY IPA
PACIFICO
WIBBY 'HOME TEAM' PILSNER
SHINER BOCK
STEAMWORKS COLORADO KOLSCH
STIEGL RADLER 160Z
COLORADO CIDER CO. GLIDER CIDER
MOUNTAIN HEART 'FULL CURL' ORANGE SOUR
4 NOSES RASPBERRY BLOND

\$8

WINES BY THE GLASS

\$5	SPARKLING	GLASS/BOTTLE
\$5	Mionetto, Prosecco - Italy	\$12/\$48
\$6	ROSÉ	
\$6	Miraval - Cotes De Provence '23	\$15/\$60
\$6	WHITE	
\$6	Terre del Fohn Pinot Grigio - Italy '22	\$12/\$48
\$6	3rd Rock Sauvignon Blanc - New Zealand '23	\$13/\$52
¢7	Camp Chardonnay - California '22	\$13/\$52
\$7	Mer Soleil, Chardonnay - California '18	\$17/\$68
\$8		
\$8	RED	
¢ 0	Sea Sun Pinot Noir - California '20	\$12/\$48
\$8	Finca Flichman, Reserva Malbec - Argentina '18	\$13/\$52
\$8	Camp Cabernet Sauvignon - California '22	\$14/\$56
\$8	Sebastiani Cabernet Sauvignon - California '18	\$17/\$68
-		
\$8		
\$8		

DRINKS FOR ALL AGES

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

Mineral Water

DESSERTS

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