

## SNACKS

*Fiery Don'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 \$7.75**  
**CHOPPED BRISKET \$8.50**

**BBQ NACHOS \$22.95**

### 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 \$3.95**  
**ADD BRISKET CHILI \$3.95**  
**SUB CHOPPED BRISKET ADD \$3.50**

**BAKED QUESO \$15.95**

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

**PORK CRACKLINS \$11.95**

Dry Rubbed | Pimento Cheese | Lime

**TOTS \$11.95**

Harissa Mayo | Rosemary  
**ADD QUESO \$3.50**

## SALADS

**HOME TEAM SALAD \$18.50**

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

**GREEN SALAD \$18.50**

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

*Add Pulled Pork, Turkey  
 or Black Beans for \$3.95  
 Chopped Brisket \$5.00*

*1/4 Chicken \$8.75*

*\* 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. HOME TEAM BBQ ADDS A 2% CHARGE TO ALL CREDIT CARD PAYMENTS TO OFFSET PROCESSING FEES.*



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

HOMETEAMBBQ.COM  
 OPEN DAILY  
 11AM-10PM

## SANDWICHES

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

**PULLED PORK \$21.95**  
 House Pickles | Pickled Onion | King's Hawaiian Bun

**SLICED TURKEY \$21.95**  
 House Pickles | Pickled Onion | King's Hawaiian Bun

**CHOPPED BRISKET \$23.**  
 House Pickles | Pickled Onion | King's Hawaiian Bun

*Fiery Don's* **BURGER \$23.95**  
 Two - 4oz Patties | Bacon | American Cheese |  
 Iceberg | Tomato | Harissa Mayo | House Pickles |  
 Red Onion | King's Hawaiian Bun

**SMOKED TURKEY WRAP \$21.95**  
 Black Bean Refrito | Guacamole | Greens |  
 Cabbage | Fennel | Cilantro | Parsley | Pepitas |  
 Jalapeño | Red Chile Vinaigrette | Flour Tortilla

**SOUP & SANDWICH \$17.95**  
**WOOD FIRED TOMATO SOUP**  
 Charred Carrot | Guajillo | Ancho | Garlic |  
 Crema | Pepitas

**GRILLED CHEESE**  
 Queso Oaxaca | Chimichurri | Italian Bread  
*Add Pulled Pork \$3.95, Chopped Brisket \$5.00*

## TACOS

**CARNITAS \$7.75**  
 Smoked Pork | Cotija | White Onion |  
 Cilantro | Salsa Verde | Corn or Flour Tortilla

**CHOPPED BRISKET \$7.75**  
 Grilled Corn Esquites | Charred Poblano |  
 Chimichurri | Carrot-Jalapeño Salsa |  
 Corn or Flour 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**

## MEATS

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

## COMBO PLATTERS

Two Sides | House Pickle | Pickled Onion |  
 King's Hawaiian Roll

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

**TWO MEAT PLATTER \$32.75**

**THREE MEAT PLATTER \$36.95**

**SUB 1/2 RACK RIBS ADD \$10.95**

**SUB CHOPPED BRISKET ADD \$4.95**

**ADD A LINK OF JALAPEÑO CHEDDAR SAUSAGE TO ANY PLATTER \$9.75**

**SIDES \$6 PINTS \$11.50**

**MAC & CHEESE** **CUCUMBER & TOMATO SALAD** **POTATO SALAD**  
**COLESLAW**  
**COLLARD GREENS** **BAKED BEANS** **BRISKET CHILI**

**THE SIDE PLATE \$20.25**  
 Four Sides | Grilled Bread | House Pickles

## HOME TEAM

*Frozen*

### GAME CHANGER

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

\$15 / \$17

### FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO, VIETNAMESE ICED  
COFFEE, COCOA NIBS, SMOKED SALT

\$16 / \$18

### TO GO GAMECHANGER & IRISH COFFEE

HALF GALLON \$50  
GALLON \$100



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## COCKTAILS

**TATOOINE** \$16  
Jalapeño Arbol Chile Infused Arette Tequila,  
Prickly Pear, Fresh Lime, Agave, Dry Rub,  
Grapefruit Bitters

**MEZCAL PALOMA** \$16  
Buho Mezcal, Fresh Grapefruit, Lime,  
Agave, Soda

**LITTLE TEASER** \$16  
Aspen Vodka, Hibiscus, Genepy, Lime, Ginger Beer

**THE BURNT BEE** \$16  
Dry Rub Honey, Lemon,  
Prickly Pear & Orange Blossom Condesa Gin

**HOME TEAM MICHELADA** \$13  
Coors Banquet, Bloody Mary Mix, Pepper Vinegar,  
HT Hot Sauce, Rub Salt, Lime

## WARM YOUR SOUL

**MULLED WINE** \$14  
Vinn Glogg Winter Wine, Orange Slice

**CHAM'ON TODDY** \$14  
Woody Creek Rye, Chamomile Honey, Lemon

## DESSERTS

**BANANA PUDDING** \$7.25

**COOKIE A LA MODE** \$9.75

## BEER

**MONTUCKY COLD SNACK 16 oz** \$5

**COORS CAN** \$5

**COORS LIGHT** \$6

**BUDWEISER** \$6

**BUD LIGHT** \$6

**MICHELOB ULTRA** \$6

**PACIFICO** \$8

**WIBBY 'HOME TEAM' PILSNER** \$8

**SHINER BOCK** \$8

**STEAMWORKS COLORADO KOLSCH** \$8

**EVERY 'HIGHLINER' HAZY IPA** \$8

**4 NOSES 'BOUT DAMN TIME' WEST COAST IPA** \$8

**STIEGL RADLER 16 oz** \$8

**COLORADO CIDER CO. GLIDER CIDER** \$8

**FUNKWERKS RASPBERRY PROVINCIAL SOUR** \$10

**TELLURIDE 'FACE DOWN BROWN' BROWN ALE** \$8

**LEFT HAND MILK STOUT** \$9

## DRINKS FOR ALL AGES

**SWEET OR UNSWEET TEA** \$4.25

**FOUNTAIN SODA** \$4.25

**BOTTLED SODA** \$5

Coke, Sprite, Root Beer, Cream Soda,  
Mineral Water

## WINES BY THE GLASS

**SPARKLING** GLASS/BOTTLE  
Mionetto, Prosecco - Italy \$13/\$48

**ROSÉ**  
Fleurs de Prairie - Cotes De Provence, France '23 \$15/\$60

**WHITE**  
Tiziano, Delle Venezie Pinot Grigio - Italy '24 \$13/\$52  
Dashwood Sauvignon Blanc - New Zealand '23 \$13/\$52  
Camp Chardonnay - California '22 \$14/\$56  
Benzinger Running Wild Chardonnay - California '23 \$17/\$68

**RED**  
Wente Pinot Noir - California '21 \$14/\$56  
Antigal, 'Uno', Malbec - Argentina '22 \$13/\$52  
Ultraviolet Cabernet Sauvignon - California '22 \$14/\$56  
Cline Red Blend - California '22 \$17/\$68

## NON ALCOHOLIC

**HEINEKEN 0.0 NON-ALCOHOLIC** \$6

**ATHLETIC NON-ALCOHOLIC FREE WAVE HAZY IPA** \$7

**BEST DAY BREWING KOLSCH** \$7

**GRUVI RED SANGRIA** \$10

## SELTZERS / HARD TEA

**HIGH NOON** \$8  
Pineapple | Grapefruit | Black Cherry

**SURFSIDE** \$8  
Iced Tea + Lemoande | Peach Iced Tea