HOME TEAM

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

20th Anniversary

HOMETEAMBBQ.COM
OPEN DAILY
11AM-9PM

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, BLACK BEANS OR BRISKET CHILI
Cheddar | Jack | Jalapeño | Crema | Guacamole | Chimichurri | Smoked Corn Salsa Verde | Carrot-Jalapeño Salsa | Pico de Gallo
ADD QUESO OR BLACK BEANS $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

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 $23.95
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 | Sourdough 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
PULLED PORK	$24.95	$25.95
SMOKED TURKEY	$24.95	$25.95
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	$29.95	$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 $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

MAC & CHEESE
COLESLAW
CUCUMBER & TOMATO SALAD
COLLARD GREENS
BAKED BEANS

PINTS $11.50

POTATO SALAD
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 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.***

HOME TEAM
Frozen
GAMECHANGER

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

GAMECHANGER & IRISH COFFEE

HALF GALLON $50
GALLON $100

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@HOMETEAMBBQASPEN

COCKTAILS

TATOOINE $17
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

CUCUMBER MULE $16
Aspen Vodka, Cucumber, Pineapple, Mint, Ginger

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

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
SHINER BOCK	$8
STEAMWORKS COLORADO KOLSCH	$8
AVERY 'HIGHLINER' HAZY IPA	$8
VOODOO RANGER 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
MOUNTAIN HEART 'HANGING VALLEY' (GF) PALE ALE	$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	
Le Fruit Défendu - Languedoc, France '25	$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
Cava de Lugny, Les Charms Chardonnay - France	$18/$72
RED	
Antigal, 'Uno', Malbec - Argentina '22	$13/$52
Wente Pinot Noir - California '21	$14/$56
Ultraviolet Cabernet Sauvignon - California '22	$14/$56
Ca' del Baio Barbera D'Alba, Paolina '25	$18/$72

NON ALCOHOLIC

HEINEKEN 0.0 NON-ALCOHOLIC	$6
ATHLETIC NON-ALCOHOLIC FREE WAVE HAZY IPA	$7
BEST DAY BREWING KOLSCH	$7

SELTZERS / HARD TEA

HIGH NOON $8
Pineapple | Grapefruit | Black Cherry

SURFSIDE $8
Iced Tea + Lemoande | Peach Iced Tea

The following major food allergens are used as ingredients: Dairy, Egg, Fish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
Please notify staff for more information about these ingredients and they will provide you with an Allergy Menu.
PLEASE ALWAYS LET YOUR SERVER KNOW ABOUT YOUR ALLERGY TO HELP OUR CHEFS TAKE ALL NECESSARY PRECAUTIONS

7.22.26