



## SNACKS

*Fiery Don's* SMOKED CHICKEN WINGS  
 1/2 DOZ \$13.75/ DOZ \$24.95  
 Dry Rubbed, Alabama White Sauce  
 TWO oz DEATH RELISH \$2.50

**BBQ NACHOS \$21.5**

**PULLED PORK OR BLACK BEANS**  
 Cheddar, Jack, Pickled Jalapeño, Crema,  
 Guacamole, Chimichurri, Smoked Corn Salsa  
 Verde, Pickled Carrot-Jalapeño Salsa, Pico

**ADD BLACK BEANS \$3.50**  
**ADD BRISKET CHILI \$3.50**  
**SUB CHOPPED BRISKET ADD \$3**

**TOTS \$10.50**

Harissa Mayo, Rosemary

**FRIED MAC & CHEESE \$9.50**

Chipotle Ranch

## SALADS

**HOME TEAM SALAD \$16.50**

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

**GREEN SALAD \$16.50**

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

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

## SANDWICHES

**ONE SIDE** Add Coleslaw on top \$1.25 Sub Tots for \$3

**PULLED PORK \$19.50**  
 House Pickles, Pickled Onion, King's Hawaiian Bun

**SLICED TURKEY \$19.95**  
 House Pickles, Pickled Onion, King's Hawaiian Bun

*Fiery Don's* **BURGER \$21.50**  
 Two - 4oz Patties, Bacon, American Cheese, Lettuce,  
 Tomato, Harissa Mayo, House Pickles, Red Onion,  
 King's Hawaiian Bun

**CHOPPED BRISKET \$20.25**  
 House Pickles, Pickled Onion, King's Hawaiian Bun

**SMOKED TURKEY WRAP \$19.50**  
 White Bean Purée, Guacamole, Greens,  
 Cabbage, Ancho-Pepita Salsa, Cilantro, Parsley,  
 Jalapeño, Chimichurri, Lemon Vinaigrette,  
 Flour Tortilla

## TACO

**CARNITAS \$6.95**

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

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

## MEATS

**ALL MEATS SUBJECT TO AVAILABILITY**  
 Platter Includes Two Sides, House Pickles,  
 Pickled Onion, King's Hawaiian Roll  
*Sub Tots for \$3*

	PLATTER	PER LB.
<b>PULLED PORK</b>	<b>\$21.75</b>	<b>\$22.95</b>
<b>SMOKED TURKEY</b>	<b>\$21.95</b>	<b>\$22.95</b>
<b>CHOPPED BRISKET</b>	<b>\$25.95</b>	<b>\$28.50</b>
<b>JALAPEÑO-CHEDDAR SAUSAGE</b>	<b>\$26.5</b>	<b>\$9.75</b>

## COMBO PLATTERS

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

**PULLED PORK OR SMOKED TURKEY**

**TWO MEAT PLATTER \$29.25**

**THREE MEAT PLATTER \$32.95**

**SUB CHOPPED BRISKET ADD \$4.95**

**SUB JALAPEÑO-CHEDDAR SAUSAGE LINK \$5**

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

**MAC & CHEESE COLESLAW** **CUCUMBER & TOMATO 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 Foodborne Illness.  
 20% Gratuity will be added to all Parties of Six or Larger. A 3.2% PROCESSING FEE WILL BE ADDED TO ALL NON-CASH PAYMENTS.*

## WINES BY THE GLASS

SPARKLING	GLASS/BOTTLE
Mionetto, Prosecco - Italy	\$11/\$44
Gratien & Meyer, Crémant de Loire Rosé - FR	\$12/\$48
<b>ROSÉ</b>	
Campo Viejo - Esp '21	\$11/\$44
<b>WHITE</b>	
Donini, Pinot Grigio "delle Venezie" - Italy '18	\$11/\$44
Kenwood, Chardonnay "Yulupa" - California '18	\$11/\$44
Mer Soleil, Chardonnay - California '18	\$16/\$64
Brancott, Sauvignon Blanc - New Zealand '19	\$11/\$44
<b>RED</b>	
Sea Sun Pinot Noir - California '20	\$11/\$44
Finca Flichman, Reserva Malbec - Argentina '18	\$12/\$48
Knotty Vines Cabernet Sauvignon - California '19	\$11/\$44
Sebastiani Cabernet Sauvignon - California '18	\$16/\$64

## COCKTAILS

<b>CHAMOM' MULE</b>	\$15
Lift Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	
<b>MEZCAL PALOMA</b>	\$15
Banhez Mezcal, Fresh Grapefruit, Lime, Agave Simple, Soda	
<b>TATOOINE</b>	\$15
Jalapeño, Arbol Chile Infused Altos Blanco, Prickly Pear, Fresh Lime, Agave, Citrus Salt, Grapefruit Bitters	
<b>MULLED WINE</b>	\$14
Vinn Glogg Winter Wine, Orange Slice, Served Hot	
<b>HOME TEAM MICHELADA</b>	\$10
Coors Banquet, Natural Blonde, Pepper Vinegar, HT Hot Sauce, Rub Salt, Lime	

## BEER

PBR 16 oz	\$5
COORS CAN	\$4
COORS LIGHT	\$6
BUDWEISER	\$6
BUD LIGHT	\$6
HEINEKEN NON-ALCOHOLIC	\$6
MICHELOB ULTRA	\$6
AVERY WHITE RASCAL	\$8
TELLURIDE GALLOPING JUICE GRAPEFRUIT IPA	\$8
DESCHUTES FRESH SQUEEZED IPA	\$8
GREAT DIVIDE YETI IMPERIAL STOUT	\$8
PACIFICO	\$8
SHINER BOCK	\$8
STEAMWORKS COLORADO KOLSCH	\$8
UPSLOPE CRAFT LAGER	\$8
SNOW CAPPED HONEY CRISP CIDER	\$8
SNOW CAPPED PEACH CIDER	\$8
FUNKWERKS RASPBERRY PROVINCIAL SOUR	\$10
NEW BELGIUM IMPERIAL VOODOO RANGER IPA	\$10

## KIDS MENU

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

## DRINKS

<b>SWEET OR UNSWEET TEA</b>	\$3.50
<b>FOUNTAIN SODA</b>	\$3.50
<b>BOTTLED SODA</b>	\$5
Coke, Sprite, IBC Root Beer, IBC Cream Soda, Mineral Water	

## DESSERTS

<b>BANANA PUDDING</b>	\$7.25
<b>COOKIE A LA MODE</b>	\$9.75



970.236.2040 EXT. 2  
HOMETEAMBQ.COM



f @HOMETEAMBQASPEN

t @HTBBQASPEN

### HOME TEAM *Frozen* GAMECHANGER

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

\$13 / \$15

### FROZEN IRISH COFFEE

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

\$14 / \$16