**SNACKS**

Fiery Dry Rub & Smoked Chicken Wings
1/2 Doz $13.95  Doz $24.95
Dry Rubbed, Alabama White Sauce
Two oz Death Relish $2.50

**SLIDERS**

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

**Meat**

Pulled Pork $7.50  Chopped Brisket $8.25

**BBQ Nachos**

$22.25

Pulled Pork or Black Beans
Cheddar, Jack, Pickled Jalapeño, Crema, Guacamole, Chimichurri, Smoked Corn Salsa

**ADD QUESO OR BLACK BEANS** $3.50

**ADD BRISKET CHILI** $3.50

**SUB CHOPPED BRISKET ADD $3**

**Baked Queso**

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

$14.95

**Soup & Sandwich**

Wood Fired Tomato Soup
Charred Carrot, Guajillo, Ancho, Garlic, Crema, Pepitas

$16.95

Grilled Cheese
Geso Oaxaca, Chimichurri, Italian Bread

$11.95

**Pork Cracklings**

Dry Rubbed, Pimento Cheese, Lime

$11.95

**Tots**

Harissa Mayo, Rosemary

$11.25

**ADD QUESO $3.50**

**SALADS**

**SERVED WITH GRILLED BREAD**

**Home Team Salad**

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

$16.95

**Green Salad**

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

$16.95

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

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**MEATS**

All meats subject to availability
Platter includes two sides, house pickles, pickled onion, King’s Hawaiian roll
Sub tots for $2
Sub side salad for $4

**Pulled Pork**

$22.50  $23.95

**Smoked Turkey**

$22.50  $23.95

**Sliced/Chopped Brisket**

$26.95  $30.50

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**SANDWICHES**

**One Side** Add Coleslaw on top $1.25  Sub Totals for $3.50

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pulled Pork</td>
<td>$20.25</td>
</tr>
<tr>
<td>Sliced Turkey</td>
<td>$20.25</td>
</tr>
<tr>
<td>Fiery Dry Burger</td>
<td>$22.50</td>
</tr>
</tbody>
</table>

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**TACOS**

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Carnitas</td>
<td>$7.25</td>
</tr>
<tr>
<td>Chopped Brisket</td>
<td>$7.25</td>
</tr>
</tbody>
</table>

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**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

**Three Meat Platter**

$34.95

**Sub 1/2 Rack Ribs Add $10.95**

**Sub Sliced/Chopped Brisket Add $4.95**

**Sub Jalapeño-Cheddar Sausage Link $5**

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**SIDES**

**$6**

Mac & Cheese  Cucumber & Tomato Salad  Potato Salad

**Pints**

$11.50

**The Side Plate**

Four sides, grilled bread, house pickles

$20.25

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**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

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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.
COCKTAILS

CHAMOM'MULE $15
Lift Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters

MEZCAL PALOMA $15
Buñolos Mezcal, Fresh Grapefruit, Lime, Agave Simple, Soda

SNAKE IN THE GRASS $15
Lunazul Blanco Tequila, Lemongrass, Fresno Chile, Genepy des Alpes, Lemon

MULLED WINE $14
Vinn Glogg Winter Wine, Orange Slice, Served Hot

HOME TEAM MICHELADA $10
Coors Banquet, Bloody Mary Mix, Pepper Vinegar, HT Hot Sauce, Rub Salt, Lime

WINES BY THE GLASS

SPARKLING
Mionetto, Prosecco - Italy $12/$48
Grafilo & Meyer, Crémant de Loire Rosé - FR $13/$52

ROSE
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

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 ACAI) $7
HEINEKEN 00 NON-ALCOHOLIC $6
ATHLETIC NON-ALCOHOLIC FREE WAVE HAZY IPA $7
PACIFIC $8
WIBBY 'HOME TEAM' PILSNER $8
SHINER Bock $8
STEAMWORKS COLORADO KOLSCH $8
SWEETWATER 420 EXTRA PALE ALE $8
AVERY WHITE RASCAL $8
GREAT DIVIDE YETI IMPERIAL STOUT $8
STIEGL RADLER 16OZ $8
SNOW CAPPED HONEYCRISP CIDER $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

KIDS MENU

TACO $6
Pulled Pork or Chopped Brisket, Cheese, Lettuce, Flour Tortilla

QUESEDILLA $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

DESSERTS

BANANA PUDDING $7.25

COOKIE A LA MODE $9.75

DRINKS

SWEET OR UNSWEET TEA $3.50

FOUNTAIN SODA $3.50

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

HOME TEAM

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

FROZEN IRISH COFFEE
TULLAMORE DEW, HOODOO, VIETNAMESE ICED COFFEE, COCOA NIBS, SMOKED SALT $15 / $17

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970.236.2040 EXT. 2 HOMETEAMBBQ.COM
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5.30.23