

SNACKS

Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$11.95 / DOZ \$20.50

Dry Rubbed, Alabama White Sauce

TWO oz DEATH RELISH \$2

BBQ NACHOS \$18.95

PULLED PORK, SMOKED CHICKEN CHILI, PULLED CHICKEN OR BLACK BEANS

Cheddar, Jack, Pickled Jalapeño, Crema, Guacamole, Chimichurri, Smoked Corn Salsa Verde, Pickled Carrot-Jalapeño Salsa, Pico

ADD QUESO OR BLACK BEANS \$3

BAKED QUESO \$12.50

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

PORK CRACKLINS \$10.50

Dry Rubbed, Pimento Cheese, HT Hot Sauce, Lime

TOTS \$9.25

Harissa Mayo, Rosemary

ADD QUESO \$3

SALADS

HOME TEAM SALAD \$14.50

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

GREEN SALAD \$14.50

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

Add Pulled Pork, Pulled Chicken, Turkey

or Black Beans for \$3.50,

1/4 Chicken \$7.75



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

HOMETEAMBBQ.COM
OPEN DAILY
11AM-9PM

SANDWICHES

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

PULLED PORK OR CHICKEN \$17

House Pickles, Pickled Onion, King's Hawaiian Bun

Fiery Don's BURGER \$18.50

Two - 4oz Patties, Bacon, American Cheese, Lettuce, Tomato, Harissa Mayo, House Pickles, Red Onion, King's Hawaiian Bun

SMOKED TURKEY WRAP \$17

White Bean Purée, Guacamole, Greens, Cabbage, Ancho-Pepita Salsa, Cilantro, Parsley, Jalapeño, Chimichurri, Lemon Vinaigrette, Flour Tortilla

TACOS

CARNITAS

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

Taco can be prepared vegetarian. Black Beans can be substituted for Pork.

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, 1/2 RACK ST LOUIS CUT RIBS,
PULLED PORK, 1/2 CHICKEN & TURKEY

Served with CHOICE OF THREE PINT SIZED SIDES,
GRILLED BREAD, HOUSE PICKLES & ONIONS

(SERVES 4-6) \$110

MAKE IT A DOZEN WINGS \$9.50 or MAKE IT A FULL RACK ADD \$18

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.
PULLED PORK	\$18.95	\$19.95
PULLED CHICKEN	\$18.95	\$19.95
SMOKED TURKEY	\$18.95	\$19.95

	PLATTER	PER EACH
1/4 CHICKEN	\$15.75	\$8.00

White Meat Add \$1

1/2 CHICKEN	\$19.95	\$14.50
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All White Meat Add \$3

HALF RACK	\$23.00	\$18.95
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St. Louis Cut Ribs

FULL RACK	\$32.50	\$30.00
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St. Louis Cut Ribs

COMBO PLATTERS

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

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

TWO MEAT PLATTER	\$25.50
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THREE MEAT PLATTER	\$29.25
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SUB 1/2 RACK RIBS ADD \$9.50

SIDES \$5.75 PINTS \$10.75

MAC & CHEESE	CUCUMBER & TOMATO SALAD	SMOKED CHICKEN & WHITE BEAN CHILI
COLESLAW	BAKED BEANS	
COLLARD GREENS		

THE SIDE PLATE	\$17.95
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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

WINES BY THE GLASS

	GLASS/BOTTLE
SPARKLING	
Mionetto, Prosecco - Italy	\$10/\$40
Gratien & Meyer, Crémant de Loire Rosé - FR	\$11/\$45
ROSÉ	
Château Campuget, "Costières de Nîmes" - FR '19	\$10/\$40
WHITE	
Donini, Pinot Grigio "delle Venezie" - Italy '18	\$10/\$40
Kenwood, Chardonnay "Yulupa" - California '18	\$10/\$40
Mer Soleil, Chardonnay - California '18	\$15/\$55
Brancott, Sauvignon Blanc - New Zealand '19	\$10/\$40
RED	
Noble Vines 667, Pinot Noir - California '18	\$10/\$40
Jezebel, Pinot Noir - Oregon '19	\$14/\$55
Finca Flichman, Reserva Malbec - Argentina '18	\$11/\$40
Gnarly Head, Cabernet Sauvignon - California '18	\$10/\$40
Sebastiani Cabernet Sauvignon - California '18	\$15/\$55
BUCKET OF BUBBLE SPLITS	4!\$36 - 6!\$54
Ruffino Prosecco Rosé	
Mionetto Prosecco	



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COCKTAILS

CHAMOM'MULE	\$15
Lift Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	
DOÑA VEGA PALOMA	\$15
Doña Vega Mezcal, Fresh Grapefruit, Lime, Agave Simple, Soda	
TATOOINE	\$15
Jalapeño, Arbol Chile Infused Altos Blanco, Prickly Pear, Fresh Lime, Agave, Citrus Salt, Grapefruit Bitters	
HOME TEAM MICHELADA	\$9
Coors Banquet, Natural Blonde, Pepper Vinegar, HT Hot Sauce, Rub Salt, Lime	

HOME TEAM *Frozen* GAMECHANGER

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

\$11 / \$13

BEER

PBR 16 oz	\$4
COORS CAN	\$4
COORS LIGHT	\$6
BUDWEISER	\$6
BUD LIGHT	\$6
BECK'S NON-ALCOHOLIC	\$6
MICHELOB ULTRA	\$6
VERY WHITE RASCAL	\$8
DESCHUTES FRESH SQUEEZED IPA	\$8
GREAT DIVIDE YETI IMPERIAL STOUT	\$8
SHINER BOCK	\$8
STEAMWORKS COLORADO KOLSCH	\$8
UPSLOPE CRAFT LAGER	\$8
SNOW CAPPED HONEY CRISP CIDER	\$8
SNOW CAPPED PEACH CIDER	\$8
TELLURIDE CASH MONEY PALE ALE	\$8
FUNKWERKS RASPBERRY PROVINCIAL SOUR	\$10
NEW BELGIUM IMPERIAL VOODOO RANGER IPA	\$10

FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO,
VIETNAMESE ICED COFFEE,
COCOA NIBS, SMOKED SALT
\$12 / \$14

KIDS MENU

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

DRINKS

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

DESSERTS

BANANA PUDDING	\$7.25
SKILLET CHOCOLATE CHIP COOKIE	\$8.50