

## 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

### SLIDERS

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

PULLED PORK OR CHICKEN **\$6.25**

CHOPPED BRISKET **\$6.50**

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

SUB CHOPPED BRISKET ADD \$2.50

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

Sliced or Chopped Brisket \$4.50



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

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

SLICED/CHOPPED BRISKET **\$18**

House Pickles, Pickled 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 **\$6.25**

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

SMOKED CHICKEN **\$6.50**

Guacamole, Chicken Cracklins, Cilantro, Cotija, Salsa Roja, Mole (contains nuts), Corn Tortilla

CHOPPED BRISKET **\$5.95**

Grilled Corn Esquites, Charred Poblano, Chimichurri, Pickled Carrot & Jalapeño Salsa, Corn 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

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) **\$110**

ADD BRISKET \$9, 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	<b>\$18.95</b>	<b>\$19.95</b>

PULLED CHICKEN	<b>\$18.95</b>	<b>\$19.95</b>
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SMOKED TURKEY	<b>\$18.95</b>	<b>\$19.95</b>
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SLICED/CHOPPED BRISKET	<b>\$23.00</b>	<b>\$25.00</b>
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	PLATTER	PER EACH
JALAPEÑO-CHEDDAR SAUSAGE	<b>\$23.00</b>	<b>\$8.50</b>

1/4 CHICKEN	<b>\$15.75</b>	<b>\$8.00</b>
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White Meat Add \$1

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

HALF RACK	<b>\$23.00</b>	<b>\$18.95</b>
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St. Louis Cut Ribs

FULL RACK	<b>\$32.50</b>	<b>\$30.00</b>
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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	<b>\$25.50</b>
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THREE MEAT PLATTER	<b>\$29.25</b>
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SUB 1/2 RACK RIBS ADD \$9.50

SUB SLICED/CHOPPED BRISKET ADD \$4.50

SUB JALAPEÑO-CHEDDAR SAUSAGE LINK \$4.50

SIDES \$5.75	PINTS \$10.75
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MAC & CHEESE	CUCUMBER & TOMATO SALAD	SMOKED CHICKEN & WHITE BEAN CHILI
COLESLAW		

COLLARD GREENS	BAKED BEANS
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THE SIDE PLATE	<b>\$17.95</b>
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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. 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>	
Château Campuget, "Costières de Nîmes" - FR '19	\$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>	
Noble Vines 667, Pinot Noir - California '18	\$11/\$44
Jezebel, Pinot Noir - Oregon '19	\$15/\$60
Finca Flichman, Reserva Malbec - Argentina '18	\$12/\$48
Gnarly Head, Cabernet Sauvignon - California '18	\$11/\$44
Sebastiani Cabernet Sauvignon - California '18	\$16/\$64
<b>BUCKET OF BUBBLE SPLITS</b>	4!\$36 - 6!\$54
Ruffino Prosecco Rosé	
Mionetto Prosecco	



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## COCKTAILS

<b>CHAMOM' MULE</b>	\$15
Lift Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	
<b>DOÑA VEGA PALOMA</b>	\$15
Doña Vega 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>HOME TEAM MICHELADA</b>	\$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

\$13 / \$15

## BEER

PBR 16 oz	\$4
COORS CAN	\$4
COORS LIGHT	\$6
BUDWEISER	\$6
BUD LIGHT	\$6
BECK'S NON-ALCOHOLIC	\$6
MICHELOB ULTRA	\$6
AVERY WHITE RASCAL	\$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

### FROZEN IRISH COFFEE

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

\$14 / \$16

## KIDS MENU

<b>TACO</b>	\$6
Pulled Chicken or Pork, Cheese, Lettuce, Flour Tortilla	
<b>QUESADILLA</b>	\$7
Pulled Chicken or Pork, 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 Chicken or Pork, 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>	\$8.50