

## SNACKS

*Fiery Don's* 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

**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  
 Verde, Pickled Carrot-Jalapeño Salsa, Pico

**ADD QUESO OR BLACK BEANS \$3.50**

**ADD BRISKET CHILI \$3.50**

**SUB CHOPPED BRISKET ADD \$3**

**BAKED QUESO \$14.95**

Jalapeño-Cheddar Sausage, Charred Poblano,  
 Grilled Corn, Jalapeño, Cilantro, Cotija, Salsa  
 Roja, BBQ Tortilla Chips

**SOUP & SANDWICH \$16.95**

### WOOD FIRED TOMATO SOUP

Charred Carrot, Guajillo, Ancho, Garlic,  
 Crema, Pepitas

### GRILLED CHEESE

Queso Oaxaca, Chimichurri, Italian Bread

**PORK CRACKLINS \$11.95**

Dry Rubbed, Pimento Cheese, Lime

**TOTS \$11.25**

Harissa Mayo, Rosemary

**ADD QUESO \$3.50**

## SALADS

**SERVED WITH GRILLED BREAD**

**HOME TEAM SALAD \$16.95**

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

**GREEN SALAD \$16.95**

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

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



## SANDWICHES

**ONE SIDE** Add Coleslaw on top \$1.25 Sub Tots for \$3.50

**PULLED PORK \$20.25**

House Pickles, Pickled Onion, King's Hawaiian Bun

**SLICED TURKEY \$20.25**

House Pickles, Pickled Onion, King's Hawaiian Bun

*Fiery Don's* **BURGER \$22.50**

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

**SLICED/CHOPPED BRISKET \$21.75**

House Pickles, Pickled Onion, King's Hawaiian Bun

**SMOKED TURKEY WRAP \$20.25**

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

## TACOS

**CARNITAS \$7.25**

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

**CHOPPED BRISKET \$7.25**

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) **\$130**

**ADD BRISKET \$12. MAKE IT A DOZEN WINGS \$11 or MAKE IT A FULL RACK ADD \$20**

## MEATS

**ALL MEATS SUBJECT TO AVAILABILITY**  
 Platter Includes Two Sides, House Pickles,  
 Pickled Onion, King's Hawaiian Roll  
*Sub Tots for \$3  
 Sub Side Salad for \$4*

	PLATTER	PER LB.
<b>PULLED PORK</b>	<b>\$22.50</b>	<b>\$23.95</b>

<b>SMOKED TURKEY</b>	<b>\$22.50</b>	<b>\$23.95</b>
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<b>SLICED/CHOPPED BRISKET</b>	<b>\$26.95</b>	<b>\$30.50</b>
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<b>JALAPEÑO-CHEDDAR SAUSAGE</b>	PLATTER <b>\$26.5</b>	PER EACH <b>\$9.75</b>
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<b>1/4 CHICKEN</b>	<b>\$18.25</b>	<b>\$8.95</b>
White Meat Add \$1		

<b>1/2 CHICKEN</b>	<b>\$22.95</b>	<b>\$16.50</b>
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All White Meat Add \$3

<b>HALF RACK</b>	<b>\$26.75</b>	<b>\$21.95</b>
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St. Louis Cut Ribs

<b>FULL RACK</b>	<b>\$36.95</b>	<b>\$34.95</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, SMOKED TURKEY OR 1/4 CHICKEN**

<b>TWO MEAT PLATTER</b>	<b>\$30.75</b>
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<b>THREE MEAT PLATTER</b>	<b>\$34.95</b>
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**SUB 1/2 RACK RIBS ADD \$10.95**

**SUB SLICED/CHOPPED BRISKET ADD \$4.95**

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

<b>SIDES \$6</b>	<b>PINTS \$11.50</b>
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<b>MAC &amp; CHEESE</b>	<b>CUCUMBER &amp; TOMATO SALAD</b>	<b>POTATO SALAD</b>
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<b>COLESLAW</b>	<b>BAKED BEANS</b>	<b>BRISKET CHILI</b>
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<b>COLLARD GREENS</b>	<b>BAKED BEANS</b>	<b>BRISKET CHILI</b>
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<b>THE SIDE PLATE</b>	<b>\$20.25</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. HOME TEAM BBQ ADDS A 2% CHARGE TO ALL CREDIT CARD PAYMENTS TO OFFSET PROCESSING FEES.*

## WINES BY THE GLASS

SPARKLING	GLASS/BOTTLE
Mionetto, Prosecco - Italy	\$12/\$48
Gratien & Meyer, Crémant de Loire Rosé - FR	\$13/\$52
ROSÉ	GLASS/BOTTLE
Campo Viejo - Esp '21	\$12/\$48
WHITE	GLASS/BOTTLE
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	GLASS/BOTTLE
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



★  
970.236.2040 EXT. 2  
HOMETEAMBQ.COM



## COCKTAILS

<b>CHAMOM' MULE</b>	\$15
Lift Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	
<b>MEZCAL PALOMA</b>	\$15
Buñelos Mezcal, Fresh Grapefruit, Lime, Agave Simple, Soda	
<b>SNAKE IN THE GRASS</b>	\$15
Lunazul Blanco Tequilla, Lemongrass, Fresno Chile, Genepy des Alpes, Lemon	
<b>MULLED WINE</b>	\$14
Vinn Glogg Winter Wine, Orange Slice, Served Hot	
<b>HOME TEAM MICHELADA</b>	\$10
Coors Banquet, Bloody Mary Mix, 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

\$14 / \$16

## 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 ACAÍ)	\$7
HEINEKEN 00 NON-ALCOHOLIC	\$6
ATHLETIC NON-ALCOHOLIC FREE WAVE HAZY IPA	\$7
PACIFICO	\$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
BROOKLYN BEL AIR TROPICAL SOUR	\$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

### FROZEN IRISH COFFEE

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

\$15 / \$17

## 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, Root Beer, Cream Soda, Mineral Water	

## DESSERTS

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