## Snacks

<table>
<thead>
<tr>
<th>Item:</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fiery Ro*e’s Smoked Chicken Wings</td>
<td>1/2 Doz $13.95</td>
<td>Doz $24.95</td>
</tr>
</tbody>
</table>

Dry Rubbed, Alabama White Sauce

**Two oz Death Relish $2.50**

## Meats

<table>
<thead>
<tr>
<th>Item:</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pulled Pork</td>
<td>$21.95</td>
<td>$22.95</td>
</tr>
<tr>
<td>Smoked Turkey</td>
<td>$21.95</td>
<td>$22.95</td>
</tr>
<tr>
<td>Sliced/Chopped Brisket</td>
<td>$25.95</td>
<td>$28.50</td>
</tr>
<tr>
<td>Jalapeño-Cheddar Sausage</td>
<td>$26.50</td>
<td>$9.75</td>
</tr>
<tr>
<td>1/4 Chicken</td>
<td>$18.25</td>
<td>$8.95</td>
</tr>
<tr>
<td>All White Meat Add $1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2 Chicken</td>
<td>$22.95</td>
<td>$16.50</td>
</tr>
<tr>
<td>All White Meat Add $3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Half Rack</td>
<td>$26.75</td>
<td>$21.95</td>
</tr>
<tr>
<td>Full Rack</td>
<td>$36.95</td>
<td>$33.95</td>
</tr>
</tbody>
</table>

## Side Platter

<table>
<thead>
<tr>
<th>Item:</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Side Platter</td>
<td>$20.25</td>
<td></td>
</tr>
</tbody>
</table>

Four Sides, Grilled Bread, House Pickles, Onion

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

## Sandwiches

### Pulled Pork

<table>
<thead>
<tr>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>$19.95</td>
<td></td>
</tr>
</tbody>
</table>

House Pickles, Pickled Onion, King’s Hawaiian Bun

## Sides

<table>
<thead>
<tr>
<th>Item:</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mac &amp; Cheese</td>
<td>$6</td>
<td>$11.50</td>
</tr>
<tr>
<td>Cole Slaw</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Collard Greens</td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Baked Beans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brisket Chili</td>
<td>$6.95</td>
<td></td>
</tr>
</tbody>
</table>
| 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) | $125    | $15.95  |

**Add Brisket $12, Make It a Dozen Wings $11 or Make It a Full Rack Add $20**

## Tacos

### Carnitas

<table>
<thead>
<tr>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>$6.95</td>
<td></td>
</tr>
</tbody>
</table>

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

### Chopped Brisket

<table>
<thead>
<tr>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>$6.95</td>
<td></td>
</tr>
</tbody>
</table>

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

All items subject to availability.

**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
Buñuelos Mezcal, Fresh Grapefruit, Lime, Agave Simple, Soda

SNAKE IN THE GRASS $15
Lunazul Blanco Tequilla, 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

BEER

PBR 16 oz $5
COORS CAN $4
COORS LIGHT $6
BUDWEISER $6
BUD LIGHT $6
MICHIBOB ULTRA $6
SNOWMELT "HARD SELTZER" $6
HEINEKEN 00 NON-ALCOHOLIC $6
ATHLETIC NON-ALCOHOLIC FREE WAVE HAZY IPA $7
PACIFICO $8
WIBBY "HOME TEAM" PILSNER $8
SHINNER 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 CRISP ALE $8
4 NOSES RASPBERRY BLOND $8
TELLURIDE "GALLOPING JUICE" GRAPEFRUIT IPA $8

HOME TEAM FROZEN GAMECHANGER
GOLD CARIBBEAN RUM, SPICED CARIBBEAN RUM, ORANGE JUICE, PINEAPPLE JUICE, CREAM OF COCONUT, DASH OF FRESH NUTMEG $14 / $16

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

WINES BY THE GLASS

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

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
Château 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

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

QUESSADILLA $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

ADD KIDS SIDE OR DRINK FOR $3

DRINKS

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

DESSERTS

BANANA PUDDING $7.25
COOKIE A LA MODE $9.75