

SNACKS

Fiery Don's SMOKED CHICKEN WINGS
1/2 DOZ \$13.75 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 \$7.00
CHOPPED BRISKET \$7.75

BBQ NACHOS \$21.5

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 \$14.25

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

SOUP & SANDWICH \$15.75

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 \$10.50

Harissa Mayo, Rosemary

ADD QUESO \$3.50

SALADS

SERVED WITH GRILLED BREAD

HOME TEAM SALAD \$16.50

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

GREEN SALAD \$16.50

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

PULLED PORK \$19.50

House Pickles, Pickled Onion, King's Hawaiian Bun

SLICED TURKEY \$19.95

House Pickles, Pickled Onion, King's Hawaiian Bun

Fiery Don's BURGER \$21.50

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

SLICED/CHOPPED BRISKET \$20.25

House Pickles, Pickled Onion, King's Hawaiian Bun

SMOKED TURKEY WRAP \$19.50

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

TACOS

CARNITAS \$6.95

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

CHOPPED BRISKET \$6.95

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) \$125

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

	PLATTER	PER LB.
PULLED PORK	\$21.75	\$22.95
SMOKED TURKEY	\$21.95	\$22.95
SLICED/CHOPPED BRISKET	\$25.95	\$28.50

JALAPEÑO-CHEDDAR SAUSAGE PLATTER \$26.5 PER EACH \$9.75

1/4 CHICKEN \$18 \$8.95

White Meat Add \$1

1/2 CHICKEN \$22.95 \$16.50

All White Meat Add \$3

HALF RACK \$26.50 \$21.95

St. Louis Cut Ribs

FULL RACK \$36.95 \$33.95

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

TWO MEAT PLATTER \$29.25

THREE MEAT PLATTER \$32.95

SUB 1/2 RACK RIBS ADD \$10.95

SUB SLICED/CHOPPED BRISKET ADD \$4.95

SUB JALAPEÑO-CHEDDAR SAUSAGE LINK \$5

SIDES \$6 PINTS \$11.50

MAC & CHEESE CUCUMBER & POTATO SALAD

COLESLAW TOMATO SALAD

COLLARD GREENS BAKED BEANS BRISKET CHILI

THE SIDE PLATE \$20.25

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

	GLASS/BOTTLE
SPARKLING	
Mionetto, Prosecco - Italy	\$11/\$44
Gratien & Meyer, Crémant de Loire Rosé - FR	\$12/\$48
ROSÉ	
Campo Viejo - Esp '21	\$11/\$44
WHITE	
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
RED	
Sea Sun Pinot Noir - California '20	\$11/\$44
Finca Flichman, Reserva Malbec - Argentina '18	\$12/\$48
Knotty Vines Cabernet Sauvignon - California '19	\$11/\$44
Sebastiani Cabernet Sauvignon - California '18	\$16/\$64

COCKTAILS

CHAMOM' MULE	\$15
Lift Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	
MEZCAL PALOMA	\$15
Banhez Mezcal, Fresh Grapefruit, Lime, Agave Simple, Soda	
SNAKE IN THE GRASS	\$15
Lunazul Blanco Tequilla, Lemongrass, Fresno Chile, Genepy des Alpes, Lemon	
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
HEINEKEN 00 NON-ALCOHOLIC	\$6
MICHELOB ULTRA	\$6
PACIFICO	\$8
WIBBY 'HOME TEAM' PILSNER	\$8
SHINER BOCK	\$8
STEAMWORKS COLORADO KOLSCH	\$8
SWEETWATER 420 EXTRA PALE ALE	\$8
EVERY 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

KIDS MENU

TACO	\$6
Pulled Pork or Chopped Brisket, Cheese, Lettuce, Flour Tortilla	
QUESADILLA	\$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, IBC Root Beer, IBC Cream Soda, Mineral Water	

DESSERTS

BANANA PUDDING	\$7.25
COOKIE A LA MODE	\$9.75



970.236.2040 EXT. 2
HOMETEAMBQ.COM

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HOME TEAM *Frozen* GAMECHANGER

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

\$13 / \$15

FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO,
VIETNAMESE ICED COFFEE,
COCOA NIBS, SMOKED SALT
\$14 / \$16