

SNACKS

Fiery Ron's SMOKED CHICKEN WINGS
 1/2 DOZ \$9.25 / DOZ \$16.50
 Dry Rubbed, Alabama White Sauce
 TWO OZ DEATH RELISH \$1.50

SLIDERS
 Slaw, House Pickles, Onion, Brioche Roll
PULLED PORK OR CHICKEN \$5.50
CHOPPED BRISKET \$5.95

BBQ NACHOS \$15.95
PULLED PORK, SMOKED CHICKEN CHILI, OR PULLED CHICKEN
 Pickled Carrot & Jalapeño Salsa, Smoked Corn Salsa
 Verde, Pico, Pickled Jalapeños, Sharp Cheddar, Jack,
 Crema, Guacamole, Chimichurri
SUB CHOPPED BRISKET ADD \$2.00

BAKED QUESO \$10.95
 Chorizo, Charred Poblanos, Grilled Corn, Jalapeños,
 Cilantro, Cotija, Salsa Roja, BBQ Tortilla Chips

PORK CRACKLINS \$9.95
 Dry Rubbed, Pimento Cheese, HT Hot Sauce, Lime

SOUP & SAMMY \$12.95
 Tomato Soup, Swiss & American Grilled Cheese

TOTS \$8.50
 Harissa Mayo, Rosemary

SOUP OF THE DAY C: \$6.50 B: \$10.25

TACOS

PULLED PORK \$5.95
 Pickled Onions, Pork Cracklins, Cilantro, Cotija,
 Salsa Macha (contains nuts), Corn Tortilla

SMOKED CHICKEN \$5.95
 Guacamole, Chicken Cracklins, Salsa Roja, Cilantro,
 Mole (contains nuts), Cotija, Corn Tortilla

CHOPPED BRISKET \$5.95
 Grilled Corn Esquites, Charred Poblanos, Chimichurri,
 Pickled Carrot & Jalapeño Salsa, Corn Tortilla
All tacos can be prepared vegetarian



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

HOMETEAMBBQ.COM
 OPEN DAILY
 11AM-10PM

SALADS

HOME TEAM SALAD \$13.95
 Greens, Grilled Corn, Tomatoes,
 Cucumbers, Toasted Pepitas,
 Smoked Poblano Vinaigrette

BBQ CAESAR SALAD \$13.95
 Romaine, Grilled Bread, Reggiano Parmesan,
 Caesar Dressing

GREEN SALAD \$13.95
 Cabbage, Greens, Shaved Fennel,
 Cilantro, Parsley, Celery, Jalapeños,
 Chimichurri, Lemon Vinaigrette

Add any meat or stewed black beans for \$2.95
Brisket or Sausage for \$3.95
*Add Cured & Smoked *ORGANIC SCOTTISH SALMON*
for \$10.00

SANDWICHES Choice of Side

Fiery Ron's BURGER \$15.95
 Two - 4oz Patties, Bacon, American Cheese,
 Lettuce, Tomatos, Onions, Pickles,
 Harissa Mayo, Brioche Bun

PULLED PORK OR CHICKEN \$13.95
 House Pickles, Pickled Onions, Brioche Bun

SLICED/CHOPPED BRISKET \$15.95
 House Pickles, Pickled Onions, Brioche Bun

SMOKED TURKEY WRAP \$13.95
 Mixed Greens, Grilled Corn Esquites,
 Guacamole, Salsa Roja, Pepitas,
 Poblano Vinaigrette

Add Slaw on top \$1.00 Add Sausage \$3.95
Sub Tots for \$2.50

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE
Served Family Style
SMOKED WINGS, 1/2 RACK ST LOUIS CUT RIBS,
PULLED PORK, SAUSAGE & TURKEY
Served with CHOICE OF THREE PINT SIZED SIDES,
GRILLED BREAD, HOUSE PICKLES & ONIONS
 (SERVES 4-6) **\$85**
ADD BRISKET, *SALMON OR MAKE IT A FULL RACK ADD \$10
***20% OFF ANY BOTTLE OF WINE with every BOARD**

**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

MEATS

ALL MEATS SUBJECT TO AVAILABILITY
 Platter Includes Two Sides, Dinner Roll,
 House Pickles, Onions. *Sub Tots for \$2.50*

	PLATTER	PER LB.
PULLED PORK	\$15.95	\$16.95

PULLED CHICKEN	\$15.95	\$16.95
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SLICED/CHOPPED BRISKET	\$19.95	\$21.95
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SMOKED TURKEY	\$15.95	\$16.95
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	PLATTER	PER EACH
SAUSAGE	\$15.95	\$6.95

1/4 CHICKEN \$13.95	\$6.95
White Meat Add \$1	

1/2 CHICKEN \$16.95	\$11.95
All White Meat Add \$3	

HALF RACK \$19.95	\$15.95
St. Louis Cut Ribs	

FULL RACK \$27.95	\$24.95
St. Louis Cut Ribs	

COMBO PLATTERS

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

TWO MEAT PLATTER	\$20.95
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THREE MEAT PLATTER	\$23.95
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SUB 1/2 RACK RIBS ADD \$6
SUB SLICED/CHOPPED BRISKET ADD \$3
***SUB CURED & SMOKED ORGANIC SCOTTISH SALMON \$10**

SIDES \$5.50 PINTS \$10.25

MAC & CHEESE	CUCUMBER & TOMATO SALAD	SMOKED CHICKEN & WHITE BEAN CHILI
COLESLAW	BAKED BEANS	BRUNSWICK STEW

THE SIDE PLATE \$15.95
Four Sides, Grilled Bread, House Pickles

WINES BY THE GLASS

SPARKLING	
Da Luca, Prosecco - Italy	\$10
Gratien & Meyer, Crémant de Loire Rosé - FR	\$11
WHITE	
Ca Donini, Pinot Grigio - Italy '15	\$8
Kenwood Yulupa, Chardonnay - CA '14	\$9
Au Bon Climat, Chardonnay - CA '15	\$14
Brancott, Sauvignon Blanc - New Zealand '15	\$8
ROSÉ	
Château Campuget, "Costières de Nîmes" - FR '15	\$9
RED	
Bodegas Otañón, Rioja "Crianza" - Spain '12	\$9
Antigal, Malbec "Uno" - Mendoza, Argentina '13	\$10
10 Span, Pinot Noir - Central Coast, CA '15	\$8
Daou, Cabernet Sauvignon - Paso Robles, CA '15	\$14
Gnarly Head, Cabernet Sauvignon - CA '15	\$8

*Full Wine List Available

COCKTAILS

CHAMOM'MULE	\$12
Woody Creek Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	
THE WET BANDIT	\$12
Spring 44 Gin, Dolin Blanc, Becherovka, Cranberry Shrub, Orange Bitters	
ISLAND IN THE SKY	\$12
Plantation 5 yr Rum, Fernet Branca, Orgeat, Berry Compote, Bitter Lemon Soda	
ALL INCLUSIVE	\$12
Illegal Mezcal, Plantation Overproof Rum, Altos Reposado, Smoked Pineapple Shrub, Mole Bitters	
TATTOOINE	\$12
Jalapeño, Arbol Chile Infused Suerte Blanco, Prickly Pear, Lime, Agave, Citrus Salt, Grapefruit Bitters	
SHADY GROVE	\$12
Woody Creek Rye, Martell Cognac VS, Benedictine, Domaine du Canton, Holiday Bitters	
HOME TEAM MICHELADA	\$8
Coors Banquet, Natural Blonde, Pepper Vinegar, HT Hot Sauce, Rub Salt, Lime	

BEER

PBR 16 _{oz}	\$3
COORS CAN	\$3
COORS LIGHT	\$5
BUDWEISER	\$5
BUD LIGHT	\$5
BECKS NON-ALCOHOLIC	\$5
MODELO ESPECIAL	\$5
MICHELOB ULTRA	\$5
AVERY WHITE RASCAL	\$6
DESCHUTES FRESH SQUEEZED IPA	\$6
DESCHUTES OBSIDIAN STOUT	\$6
GREEN FLASH WEST COAST IPA	\$6
GREAT DIVIDE YETI IMPERIAL STOUT	\$6
LAGUNITAS 12TH OF NEVER PALE ALE	\$6
NEW BELGIUM IMPERIAL VODOO RANGER IPA	\$6
SHINER BOCK	\$6
STEAMWORKS COLORADO KOLSCH	\$6
TELLURIDE FACE DOWN BROWN ALE	\$6
UPSLOPE CRAFT LAGER	\$6
UPSLOPE CITRA PALE ALE	\$6
SNOW CAPPED HONEY CRISP CIDER	\$7
SNOW CAPPED PEACH CIDER	\$7
FUNKWERKS RASPBERRY PROVINCIAL SOUR	\$8
RODENBACH CLASSIC SOUR RED ALE	\$8

KIDS MENU

TACO	\$4
Pulled Chicken or Pork, Cheese, Lettuce, Flour Tortilla	
QUESADILLA	\$5
Pulled Chicken or Pork, Cheese, Flour Tortilla	
GRILLED CHEESE	\$5
American Cheese, Texas Toast	
CHEESEBURGER	\$5
4 oz Patty, American Cheese, Slider Bun	
LIL' Q	\$5
Pulled Chicken or Pork, Slider Bun	
CHICKEN FINGERS	\$5
TATER TOTS	\$3
CHIPS & CHEESE	\$3
ADD KIDS' SIDE OR DRINK FOR \$2	

DRINKS

SWEET OR UNSWEET TEA	\$3.25
FOUNTAIN SODA	\$3.25
BOTTLED SODA	\$4.00
Coke, Sprite, IBC Root Beer, IBC Cream Soda	
TOPO-CHICO - Mineral Water	\$7.00

DESSERTS

BANANA PUDDING	\$6.95
ICE CREAM COOKIE	\$7.95
Warm Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Sauce, Whipped Cream	

HOME TEAM *Frozen* GAME CHANGER

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

\$9 / \$11



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12.6.18

FROZEN IRISH COFFEE

Tullamore Dew, Hoodoo,
Vietnamese Iced Coffee,
Cocoa Nibs, Smoked Salt
\$10 / \$12