

## SNACKS

*Fiery Ron's* SMOKED CHICKEN WINGS  
1/2 DOZ \$8.95 / DOZ \$15.95  
Dry Rubbed, Alabama White Sauce  
TWO oz DEATH RELISH \$1

### SLIDERS

Brioche Roll, Slaw, House Pickles, Onions  
PULLED PORK OR CHICKEN \$5.00  
CHOPPED BRISKET \$5.50

### BBQ NACHOS \$15.95

PULLED PORK, SMOKED CHICKEN CHILI, OR PULLED CHICKEN

Three Housemade Salsas, Pickled Jalapeños,  
Sharp Cheddar & Monterey Jack, Crema,  
Guacamole, Chimichurri

SUB CHOPPED BRISKET ADD \$2.00

### BAKED QUESO \$9.95

Chorizo, Charred Poblanos, Grilled Corn, Jalapeños,  
Cilantro, Cotija, Salsa Roja, BBQ Tortilla Chips

### PORK CRACKLINS \$9.00

Dry Rubbed, Pimento Cheese, HT Hot Sauce, Lime

### SOUP & SAMMY \$12.95

Swiss, American, Sourdough, Tomato Bisque

### TOTS \$7.75

Harissa Aioli, Rosemary

### SPICY BOILED PEANUTS \$5.95

## TACOS

### PULLED PORK TACO \$5.95

Pickled Onions, Pork Cracklins, Cilantro, Cotija,  
Salsa Macha (contains nuts), Corn Tortilla

### SMOKED CHICKEN TACO \$5.95

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

### CHOPPED BRISKET TACO \$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\* \$12.95

Garden Mix, Grilled Corn, Tomatoes,  
Cucumbers, Toasted Pepitas,  
Smoked Poblano Vinaigrette

### BBQ CAESAR SALAD\* \$12.95

Romaine, Grilled Bread, Reggiano,  
Caesar Dressing

### GREEN SALAD\* \$13.95

Cabbage, Garden Mix, 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 \$8.00

## SANDWICHES Choice of Side

### *Fiery Ron's* BURGER \$15.95

Two - 4oz Patties, Bacon, American Cheese,  
Lettuce, Tomato, Onion, Pickle,  
Harissa Aioli, Brioche Bun

### PULLED PORK OR CHICKEN \$13.95

Brioche Bun, House Pickles, Onions

### SLICED/CHOPPED BRISKET \$15.95

Brioche Bun, House Pickles, Onions

### TURKEY WRAP \$13.95

Smoked Turkey, Mixed Greens, Esquites,  
Guacamole, Salsa Roja, Pepitas,  
Poblano Vinaigrette

Add Slaw on top \$0.75 Add Sausage \$3.95

Sub Tots for \$2

## 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) \$80

ADD BRISKET, SALMON OR MAKE IT A FULL RACK ADD \$10

## MEATS

ALL MEATS SUBJECT TO AVAILABILITY  
Platter Includes Two Sides, Dinner Roll,  
House Pickles, Onions. *Sub Tots for \$2*

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

PULLED CHICKEN	\$15.95	\$16.95
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SLICED/CHOPPED BRISKET	\$18.95	\$20.95
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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
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White or Dark Meat

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

HALF RACK	\$18.95	\$15.95
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St. Louis Cut Ribs

FULL RACK	\$27.95	\$24.95
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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 \$8

## SIDES \$4.95 PINTS \$9.95

MAC & CHEESE	CUCUMBER & TOMATO SALAD	SMOKED CHICKEN & WHITE BEAN CHILI
COLE SLAW		
COLLARD GREENS	BAKED BEANS	BRUNSWICK STEW

THE SIDE PLATE	\$14.95
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Four Sides, Grilled Bread, House Pickles

*\*Nuts, Dairy, Gluten, Allium, Fish & Shellfish are all prepared in our kitchen. Please alert your server to any Allergies, Dietary needs or Restrictions  
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*

## WINES BY THE GLASS

<b>SPARKLING</b>	
Da Luca, Prosecco - Italy	\$10
Gratien & Meyer, Crémant de Loire Rosé - FR	\$11
<b>WHITE</b>	
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
<b>ROSÉ</b>	
Château Campuget, "Costières de Nîmes" - FR '15	\$9
<b>RED</b>	
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

## COCKTAILS

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

## BEER

PBR 16 <sub>oz</sub>	\$3
COORS CAN	\$3
COORS LIGHT	\$5
BUDWEISER	\$5
BUD LIGHT	\$5
BECKS NON-ALCOHOLIC	\$5
MODELO ESPECIAL	\$5
MICHELOB ULTRA	\$5
VERY 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

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

## DRINKS

<b>SWEET OR UNSWEET TEA</b>	\$3.25
<b>FOUNTAIN SODA</b>	\$3.25
<b>BOTTLED SODA</b>	\$4.00
Coke, Sprite, IBC Root Beer, IBC Cream Soda	

## DESSERTS

<b>BANANA PUDDING</b>	\$5.95
<b>ICE CREAM COOKIE</b>	\$7.00
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

\$8 / \$10



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6.15.18

### FROZEN IRISH COFFEE

Tullamore Dew, Hoodoo,  
Vietnamese Iced Coffee,  
Cocoa Nibs, Smoked Salt

\$9 / \$11