

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, Onions, Brioche Roll
PULLED PORK OR CHICKEN \$5.50
CHOPPED BRISKET \$5.95

BBQ NACHOS \$15.95
PULLED PORK, SMOKED CHICKEN CHILI, OR PULLED CHICKEN
 Cheddar, Jack, Pickled Carrot & Jalapeño Salsa,
 Pico, Pickled Jalapeños, Smoked Corn Salsa Verde,
 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

JERKY & SMOKED BAR NUTS \$7.95
 Tri-Tip, Peanuts, Cashews, Almonds & Rosemary Oil

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, Tomatoes, 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**

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
<i>White Meat Add \$1</i>		

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

HALF RACK	\$19.95	\$15.95
<i>St. Louis Cut Ribs</i>		

FULL RACK	\$27.95	\$24.95
<i>St. Louis Cut Ribs</i>		

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
<i>Four Sides, Grilled Bread, House Pickles</i>	

** 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

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
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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

ALL INCLUSIVE	\$12
Illegal Mezcal, Plantation Overproof Rum, Altos Reposado, Smoked Pineapple Shrub, Mole Bitters	

CHAMOM'MULE	\$12
Woody Creek Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	

SHADY GROVE	\$12
Woody Creek Rye, Martell Cognac VS, Benedictine, Domaine du Canton, Holiday Bitters	

TATTOOINE	\$12
Jalapeño, Arbol Chile Infused Suerte Blanco, Prickly Pear, Lime, Agave, Citrus Salt, Grapefruit 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 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

KIDS MENU

TACO Pulled Chicken or Pork, Cheese, Lettuce, Flour Tortilla	\$4
QUESADILLA Pulled Chicken or Pork, Cheese, Flour Tortilla	\$5
GRILLED CHEESE American Cheese, Texas Toast	\$5
CHEESEBURGER 4 oz Patty, American Cheese, Slider Bun	\$5
LIL' Q Pulled Chicken or Pork, Slider Bun	\$5
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 Coke, Sprite, IBC Root Beer, IBC Cream Soda	\$4.00
TOPO-CHICO - Mineral Water	\$4.00

DESSERTS

BANANA PUDDING	\$6.95
SKILLET CHOCOLATE CHIP COOKIE	\$7.95
TRES LECHES CAKE	\$6.95

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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5.20.18

FROZEN IRISH COFFEE

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