### Snacks

<table>
<thead>
<tr>
<th>Snack</th>
<th>Price  / Ounce</th>
<th>Price per Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fiery Ribs Smoked Chicken Wings</td>
<td>$10.95</td>
<td>$19.95</td>
</tr>
</tbody>
</table>

### Meats

- **All Meats Subject to Availability**
- Two Sides | House Pickles | Pickled Onions | King’s Hawaiian Roll

<table>
<thead>
<tr>
<th>Meat</th>
<th>Price  / LB</th>
<th>Price per Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pulled Pork</td>
<td>$16.95</td>
<td>$17.00</td>
</tr>
<tr>
<td>Sliced or Chopped Brisket</td>
<td>$20.95</td>
<td>$25.95</td>
</tr>
<tr>
<td>Smoked Turkey</td>
<td>$17.25</td>
<td>$17.95</td>
</tr>
<tr>
<td>Jalapeño Cheddar Sausage</td>
<td>$16.00</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

### Sides

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
<th>Per Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brunswick Stew</td>
<td>$7.55</td>
<td></td>
</tr>
<tr>
<td>Cucumber &amp; Tomato Salad</td>
<td>$7.75</td>
<td></td>
</tr>
<tr>
<td>Cola Slaw</td>
<td>$4.00</td>
<td></td>
</tr>
<tr>
<td>Collard Greens</td>
<td>$4.00</td>
<td></td>
</tr>
<tr>
<td>Hash &amp; Rice</td>
<td>$4.00</td>
<td></td>
</tr>
<tr>
<td>Mac &amp; Cheese</td>
<td>$4.00</td>
<td></td>
</tr>
<tr>
<td>Potato Salad Brisket Chili</td>
<td>$4.00</td>
<td></td>
</tr>
</tbody>
</table>

### Combinations

- **Combo Platters**
  - Pulled Pork, Smoked Turkey, 1/4 Chicken, or Jalapeño Cheddar Sausage
  - 1/2 Rack St. Louis Cut Ribs, Pulled Pork, & Turkey
  - Two Meat Platter | $22.25 |
  - Three Meat Platter | $25.25 |
  - Sub 1/2 Rack Ribs Add $10.25
  - Sub Sliced or Chopped Brisket Add $4.95

### Sandwiches

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price  / Ounce</th>
<th>Price per Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pulled Pork</td>
<td>$6.50</td>
<td>$6.95</td>
</tr>
<tr>
<td>BBQ Nachos</td>
<td>$17.95</td>
<td></td>
</tr>
<tr>
<td>Pulled Pork, Black Beans or Brisket Chili</td>
<td>$17.50</td>
<td></td>
</tr>
</tbody>
</table>

### Tacos

<table>
<thead>
<tr>
<th>Tacos</th>
<th>Price</th>
<th>Per Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carnitas</td>
<td>$5.75</td>
<td></td>
</tr>
<tr>
<td>Chopped Brisket</td>
<td>$6.25</td>
<td></td>
</tr>
<tr>
<td>Smoked Turkey Wrap</td>
<td>$15.50</td>
<td></td>
</tr>
<tr>
<td>Chopped Brisket</td>
<td>$15.50</td>
<td></td>
</tr>
</tbody>
</table>

### Salads

- **Home Team Salad**
  - Greens | Grilled Corn | Tomatoes | Cucumbers | Toasted Pepitas | Smoked Poblano Vinaigrette
  - $13.50

- **Green Salad**
  - Cabbage | Greens | Shaved Fennel | Cilantro | Parsley | Celery | Jalapeño | Chimichurri | Lemon Vinaigrette
  - $13.50

### The Board

- A Platter of our Favorite Que
  - Served Family Style
  - Smoked Wings, Jalapeño Cheddar Sausage, 1/2 Rack St. Louis Cut Ribs, Pulled Pork, & Turkey
  - Choice of 3 Pint Sized Sides: Grilled Bread, House Pickles and Pickled Onions
  - $98

### Sides

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
<th>Per Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Side Plate</td>
<td>$14.50</td>
<td></td>
</tr>
</tbody>
</table>

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

Home Team adds a 3% processing fee to all credit card payments to offset processing fees.
COCKTAILS

HOME TEAM MICHELADA $6
Coors Banquet | Natural Blonde | Pepper Vinegar | Dry Rub | Home Team Hot Sauce | Lime

MY FIRST RODEO $12
Deep Eddy Lime | Aperol | Bittercube Jamaica No. 2 | Grapefruit Cordial | Topo Chico

SNAKE IN THE GRASS $13
Lunazul Blanco | Lemongrass | Fresno Chile | Lemon

SIMPLE MAN $12
Evan Williams Bottled in Bond | Peach | Sweet Tea | Lime | Mint

WHITE SANGRIA $10
Elderflower | Peach | Ginger & Seasonal Fruit

BEER

DRAFT

S.O.B. ‘STANDARD OPERATING BEER’ VIENNA LAGER
COMMONHOUNDS ALE WORKS X HOME TEAM BBQ
CREATURE COMFORTS ‘TROPICALIA’ IPA
EDMUND’S OAST ‘SOMETHING COLD’ BLONDE ALE
LOWTIDE ‘ALOHA BEACHES’ PINEAPPLE WHEAT
MUNKLE PILSNER PACIFICO MEXICAN LAGER
SHIP’S WHEEL ‘ANCHOR’ CIDER

***PLEASE SEE DRAFT LIST ON SPECIALS SHEET FOR ROTATING TAPS***

CANS & BOTTLES 12 OZ $6
AVERY 'ELLE'S BROWN' ALE
BLACKBERRY FARMS ‘CLASSIC’ SAISON
COAST ‘DEAD ARM’ PALE ALE
COAST ‘HOPART’ IPA
COAST KOLSCH
COMMONHOUND ‘AIR IS SALTY’ GOSE
COMMONHOUND ‘LOOKING EAST’ IPA
ESTUARY ‘25 ISLAND WIDE’ HAZY IPA
ESTUARY ‘NOCHE DEL MAR’ MEXICAN LAGER
FOUNDER'S 'ALL DAY' SESSION IPA
FULLSTEAM 'PAYCHECK' PILS
HOLY CITY 'WASHOUT WHEAT'
ISLAND COASTAL LAGER
NEW BELGIAN 'FAT TIRE' ALE
PISGAH BREWERIES 'BLUEBERRY WHEAT'
REVELRY 'LEFTY LOOSEY' WEST COAST IPA
REVELRY 'NEVER SUNNY' HAZY IPA
REVELRY ‘POKE THE BEAR’ PALE ALE
SHINNER BOCK
SWEETWATER HAZY IPA
WESTBROOK GOSE
WESTBROOK 'ONE CLAW' RYE PALE ALE
WESTBROOK 'WHITE THAI' WIT
WICKED WEED 'APPALACHIA' SESSION IPA
WICKED WEED 'PERNI-HAZE' IPA

TALL BOYS 16 OZ $8
EDMUND’S OAST ROTATING SOUR ALE
NODA 'HOP DROP' IPA
SWEETWATER ‘420’ PALE ALE

NON ALCOHOLIC BEER 12 OZ $5
ATHLETIC NA GOLDEN ALE
ATHLETIC NA IPA

CIDER & SELTZERS 12 OZ $6
AUSTIN EAST CIDER
AUSTIN EAST PINEAPPLE CIDER
WHITE CLAW BLACK CHERRY

D9 SELTZERS 12 OZ $9
HIGH NOON MANGO
SURFSIDE LEMONADE-VOODOKA

WINE

CANNED 250 ML
CHARDONNAY, FREAKSHOW, LODI, CA $13
PINOT GRIGIO, GOTHAM PROJECTIONS, FRANCE $13
PROSECCO, VENETO, ITALY, 187 ML $13
ROSE, PRISMA, CASABLANCA VALLEY, CHILE $13

BY THE GLASS
TEMPRANILLO, VINA ALJIBES, SPAIN $12
VERDEJO, VINA ALJIBES, SPAIN $12

BOTTLE 750 ML
CABERNET SAUVIGNON, OBERON, CA $45
CHARDONNAY, SONOMA CUTRER, CA $48

DRINKS FOR ALL AGES

SWEET OR UNSWEET TEA $4.25

FOUNTAIN SODA $4.25
Coke | Diet Coke | Coke Zero | Mr. Pibb | Sprite | Minute Maid Pink Lemonade | Ginger Ale

BOTTLED SODA $5.00
Boylan’s Root Beer | Boylan’s Cream Soda | Mexican Coke | Mexican Orange Fanta | Topo Chico

04.30.24