

*Fiery Don's* SMOKED CHICKEN WINGS

1/2 DOZ \$10.50/ DOZ \$19.50

Dry Rub | Alabama White Sauce

2 OZ DEATH RELISH \$1.50

SLIDERS

Slaw | House Pickles | Pickled Onion |

KING'S HAWAIIAN® Bun

PULLED PORK OR CHICKEN \$6.25

CHOPPED BRISKET \$6.50

BBQ NACHOS \$16.75

PULLED PORK, PULLED CHICKEN, OR BLACK BEANS

Three House Made Salsas | Sharp Cheddar,  
Monterey Jack | Pickled Jalapeños | Crema |  
Guacamole | Chimichurri | BBQ Tortilla Chips

SUB CHOPPED BRISKET ADD \$2.95

ADD QUESO OR BLACK BEANS \$3.00

BAKED QUESO \$10.50

Chorizo | Charred Poblanos | Grilled Corn |  
Fresh Jalapeño | Cilantro | Cotija | Salsa Roja |  
Green Onion | BBQ Tortilla Chips

PORK CRACKLINS \$9.50

Dry Rub | Pimento Cheese | HT Hot Sauce | Lime

TOTS \$7.00

Harissa Mayo | Rosemary Salt

ADD QUESO \$3.00

HOME TEAM SALAD\* \$12.50

Greens | Grilled Corn | Tomatoes | Cucumbers |  
Toasted Pepitas | Smoked Poblano Vinaigrette

GREEN SALAD\* \$12.50

Cabbage | Greens | Shaved Fennel | Cilantro | Parsley |  
Celery | Fresh Jalapeño | Chimichurri |  
Lemon Vinaigrette

*\*Add pulled pork, pulled chicken, turkey  
or black beans for \$3.50,  
sliced or chopped brisket for \$4.50,  
1/4 chicken \$6.25*



700 HARDEN STREET  
COLUMBIA, SC 29205  
803-724-3900

HOMETEAMBBQ.COM  
OPEN DAILY  
11:00 AM

One Side ADD SLAW ON TOP \$1.00

PULLED PORK OR CHICKEN \$14.50

House Pickles | Pickled Onion |  
KING'S HAWAIIAN® Bun

*Fiery Don's* BURGER \$15.75

Two - 4oz. Patties | American Cheese |  
House Made Bacon | Lettuce | Tomato |  
Red Onion | House Pickle | Harissa Mayo |

CARNITAS \$5.50

Crispy Smoked Pork | Salsa Verde | White Onion |  
Cilantro | Cotija

SMOKED CHICKEN \$5.50

Guacamole | Chicken Cracklins | Salsa Roja |  
Mole (contains nuts) | Cilantro | Cotija

SLICED/CHOPPED BRISKET \$15.75

House Pickles | Pickled Onion |  
KING'S HAWAIIAN® Bun

SMOKED TURKEY WRAP \$14.50

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

CHOPPED BRISKET \$6.00

Grilled Corn Esquites | Charred Poblanos |  
Chimichurri | Carrot-Jalapeño Salsa

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides | House Pickles | Pickled Onion |  
KING'S HAWAIIAN® Roll

	PLATTER	PER LB/EACH
PULLED PORK	\$16.00	\$16.75
PULLED CHICKEN	\$16.00	\$16.75
SLICED/CHOPPED BRISKET	\$19.00	\$22.00
SMOKED TURKEY	\$16.00	\$16.75
JALAPEÑO CHEDDAR SAUSAGE	\$16.00	\$6.50

	PLATTER	PER LB/EACH
1/4 CHICKEN	\$13.00	\$7.75
White or Dark Meat		
1/2 CHICKEN	\$17.75	\$14.25
All White Meat Add \$2.50		
HALF RACK	\$20.00	\$15.75
St Louis Cut Ribs		
FULL RACK	\$31.25	\$27.50
St Louis Cut Ribs		

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

TWO MEAT PLATTER \$21.25

THREE MEAT PLATTER \$24.50

SUB CHOPPED OR SLICED BRISKET ADD \$4.25

SUB 1/2 RACK RIBS ADD \$9.50

\*ADD A LINK OF JALAPEÑO CHEDDAR SAUSAGE TO ANY PLATTER \$6.50

	\$4.00	\$7.75
MAC & CHEESE	BRUNSWICK STEW	CUCUMBER &
COLE SLAW	BAKED BEANS	TOMATO SALAD
COLLARD GREENS	HASH & RICE	

THE SIDE PLATE \$14.50

**A PLATTER OF OUR FAVORITE 'QUE**  
Served Family Style  
SMOKED WINGS, JALAPEÑO CHEDDAR SAUSAGE, 1/2 RACK ST. LOUIS CUT RIBS,  
PULLED PORK, & TURKEY  
Served With  
CHOICE OF 3 PINT SIZED SIDES,  
GRILLED BREAD, HOUSE PICKLES, AND PICKLED ONIONS  
(SERVES 4-6) \$89  
MAKE IT A DOZEN WINGS \$7.50 or MAKE IT A FULL RACK \$15.75  
ADD SLICED OR CHOPPED BRISKET \$7.25

*\*Nuts, Dairy, Gluten, Allium, Fish and Shellfish are all prepared in our kitchen. Please alert your server to any Allergies, Dietary needs or Restrictions. A 3.25% PROCESSING FEE WILL BE ADDED TO ALL*

GOLD CARIBBEAN RUM,  
SPICED CARIBBEAN RUM,  
ORANGE JUICE,  
PINEAPPLE JUICE,  
CREAM OF COCONUT,  
AND A DASH OF  
FRESH GRATED NUTMEG  
\$10 \$12

We give you the mix, you add the Rum  
HALF GALLON \$20.00  
GALLON \$40.00

TULLAMORE DEW, HOODOO, VIETNAMESE ICED  
COFFEE, COCOA NIBS, SMOKED SALT  
\$11 \$13



HOME TEAM BBQ  
FIVE POINTS - COLUMBIA  
700 HARDEN ST

803.724.3900  
HOMETEAMBBQ.COM

@HOMETEAMBBQCOLA

@HTBBQ

**SNAKE IN THE GRASS \$12**  
Lunazul Blanco | Lemongrass | Fresno Chile | Lemon  
(a spicy tequila drink)

**ELECTRIC JUMP ROPE \$12**  
Teeling Irish Whiskey | Black Tea | Passionfruit Honey |  
Amaro Montenegro | Tiki Stuff  
(a new old fashioned that insists on a Hawaiian shirt)

**SLIPPERY SLOPE \$12**  
Ten to One Rum | Bulrush Gin | Mastiha | Cucumber | Lime |  
Smoked Coconut Water  
(a gimlet thats taking a much needed vacation)

**MY FIRST RODEO \$12**  
Deep Eddy Lime | Aperol | Bittercube Jamaica no. 2 |  
Grapefruit Cordial | Topo Chico  
(a wildly elaborate vodka soda)

**RIDERS UP \$12**  
Virgil Kaine Rip-Track Bourbon | Blended Family Raspberry |  
Branca Menta | Lime | Ginger Beer

**RUB IS A BATTLEFIELD \$12**  
Illegal Mezcal | Lunazul Reposado | Rub Infused Agave |  
Fresh Pineapple | Lime  
(dry rubbed margarita with a bit of smoke)

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

**WHITE SANGRIA \$10**  
Elderflower | Passionfruit | Ginger & Seasonal Fruit

**SWEET OR UNSWEET TEA \$2.75**

**FOUNTAIN SODA \$3.50**  
Coke | Diet Coke | Sprite | Mr. Pibb | Pink Lemonade

**BOTTLED SODA \$5.00**  
Coke | Cheerwine | Sundrop | Topo Chico Sparkling Mineral Water

BOLD ROCK APPLE CIDER \$6  
BLAKE'S HARD CIDER (PLEASE ASK SERVER) \$6  
CIGAR CITY JAI ALAI \$6  
COAST HOPART \$7  
COAST KOLSCH \$7  
COLUMBIA CRAFT ALIEN HAT \$6  
COLUMBIA CRAFT LAGER \$6  
COMMONHOUSE ALEWORKS AIR IS SALTY GOSE \$6  
COMMONHOUSE ALEWORKS PARK CIRCLE PALE ALE \$6  
FOOTHILLS JADE IPA \$6  
FOUNDERS ALL DAY IPA \$6  
FOUNDER'S SOLID GOLD LAGER \$6  
FREEHOUSE FOLLY'S PRIDE BLONDE \$6  
GREENMAN ESB \$6  
HIGHLAND DAYCATION IPA \$6  
HIGHLAND GAELIC ALE \$6  
LOFI GLITTER PONY \$6  
LOFI MEXICAN LAGER \$6  
MODELO \$4  
NEW BELGIUM FAT TIRE. \$7  
OMB COPPER \$6  
OSKAR BLUES MAMA'S LIL YELLA PILS \$6  
RIVER RAT BREWING CO. ASTRONAUT SAUCE \$6  
RIVER RAT BREWING CO. BROAD RIVER RED \$6  
SOUTHBOUND MOUNTAIN JAM. \$7  
SOUTHBOUND SCATTERED SUN \$6  
SOUTHERN BARREL DAMN YANKEE IPA \$6  
SWEETWATER BLUEBERRY WHEAT ALE \$6  
STRAINGE BEAST HARD KOMBUCHA (PLEASE ASK SERVER) \$7  
TECATE \$4  
TOPO CHICO HARD SELTZER \$6  
WESTBROOK GOSE \$6  
WESTBROOK ONE CLAW RYE \$6  
WESTBROOK WHITE THAI \$6  
WICKED WEED DR. DANK IPA \$6  
WICKED WEED FRESH PRESSED WHEAT ALE \$6  
WICKED WEED SEASONAL ROTATION (PLEASE ASK SERVER)\$6

S.O.B. - STANDARD OPERATING BEER - VIENNA LAGER \$6  
CATAWBA WHITE ZOMBIE \$7  
COLUMBIA CRAFT CAROLINIAN BLONDE ALE \$7  
COMMONHOUSE (PLEASE ASK SERVER) \$7  
HAZELWOOD ROTATING IPA (PLEASE ASK SERVER) \$7  
HUNTER GATHERER RASPBERRY SOUR \$7  
STEEL HANDS (PLEASE ASK SERVER) \$7  
SYCAMORE MOUNTAIN CANDY IPA \$7

BIRDSONG JALAPENO PALE ALE 16 oz. \$7  
BIRDSONG PARADISE CITY 16 oz \$7  
EOBC BOUND BY TIME IPA 16 oz. \$7  
EOBC SEASONAL ROTATION (PLEASE ASK SERVER) 16 oz. \$7  
HI-WIRE BED OF NAILS BROWN ALE 16 oz \$7  
NODA JAM SESSION PALE ALE 16 oz. \$7  
NODA COCO LOCO PORTER 16 oz \$7  
STEEL HANDS COFFEE LAGER 16 oz \$7  
SYCAMORE ROTATION (PLEASE ASK SERVER) 16 oz. \$7  
SWEETWATER G-13 16 oz. \$7  
SWEETWATER 420 16 oz \$7  
WESTBROOK SHAKE SERIES (PLEASE ASK SERVER) 16 oz. \$9

PRISMA ROSÉ (250 ML) \$10

LORENZA SPRITZ ROSÉ (250 ML) \$9

PROSECCO, BOCELLI (187 ML) \$8

SCARPETTA FRICO FRIZZANTE (250 ML) \$12

RADLEY & FINCH CHENIN BLANC (250 ML) \$9

PRISMA SAUVIGNON BLANC (250 ML) \$10

THE PINOT PROJECT PINOT NIOIR (250 ML) \$13

SCARPETTA FRICO LAMBRUSCO (250 ML) \$12

AMETZOI RUBENTIS TXACOLI \$10 / \$42