

## SNACKS

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

**BBQ NACHOS** \$15.95  
PULLED PORK, SMOKED CHICKEN CHILI, OR PULLED CHICKEN  
Three House Salsas, Pickled Jalapeños,  
Sharp Cheddar & Monterey Jack, ,  
Crema, Guacamole, Chimichurri  
SUB CHOPPED BRISKET ADD \$1.00

**BAKED QUESO** \$9.95  
Chorizo, Charred Poblanos, Grilled Corn, Jalapeños,  
Cilantro, Cotija, Salsa Roja, BBQ Tortilla Chips

**TOTS** \$7.75  
Harissa Aioli, Rosemary

## SALADS

**HOME TEAM SALAD\*** \$12.95  
Garden Mix, Grilled Corn, Tomatoes,  
Cucumbers, Toasted Pepitas,  
Smoked Poblano Vinaigrette

**GREEN SALAD\*** \$13.95  
Cabbage, Garden Mix, Shaved Fennel,  
Cilantro, Parsley, Celery, Jalapeño,  
Chimichurri, Lemon Vinaigrette

\*Add Pulled Pork, Chicken, or Black Beans for \$2.95

\*Add Brisket for \$3.95

\*Add Cured & Smoked ORGANIC SCOTTISH SALMON  
for \$8.00

## SANDWICHES

ADD SLAW \$.75 Choice of One Side

**PULLED PORK** \$13.95  
Brioche Bun, House Pickles, Onions

**PULLED CHICKEN** \$13.95  
Brioche Bun, House Pickles, Onions

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



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

MAKIN BACON  
SINCE 2006

HOMETEAMBBQ.COM  
SATURDAY & SUNDAY 11-3

## BRUNCH

**GREEK YOGURT PARFAIT** \$10.95  
Greek Style Yogurt, Bananas,  
Mixed Berry Compote, House Granola

**MIGAS TACOS** \$11.95  
Scrambled Egg, Pulled Chicken, Cracklin',  
Guacamole, Salsa Roja, Cotija, Cilantro,  
Corn Tortillas

**BRISKET & BISCUIT** \$14.95  
Brisket-Sausage Gravy, House Biscuit,  
Bacon, Sunny Side Up Eggs

**STEAK & EGGS** \$18.95  
Sliced Brisket, Sunny Side Up Eggs, Loaded Tots  
(Cheddar & Jack Cheese, Peppers & Onions)

**BREAKFAST BURRITO** \$15.95  
Scrambled Eggs, Chorizo, Pulled Pork,  
Black Beans, Tots, Cheddar & Jack Cheese,  
Salsa Verde, Salsa Roja, Queso, Cracklin'

*Fiery Don's* BRUNCH BURGER \$15.95  
Two - 4 oz. Patties, Bacon, Egg, American Cheese,  
Harissa Aioli, Brioche Bun, Choice of Side

**FRIED CHICKEN SANDWICH** \$17.95  
Fried Chicken, Spicy Maple Syrup,  
Candied Bacon, Chipotle Hollandaise,  
Brioche Bun, Choice of Side

**FRENCH TOAST** \$12.95  
Banana Pudding, Banana-Caramel Rum Sauce,  
House Bacon

**HOUSE SMOKED ORGANIC SALMON** \$15.95  
Upper Crust Bagel, Cream Cheese, Tomatoes,  
Red Onion, Cucumber, Capers

**HOUSE BACON** \$5.95  
**BREAKFAST SAUSAGE** \$5.95  
**CHORIZO PATTY** \$5.95  
**HOME FRIES** \$5.95  
**CHEESE GRITS** \$5.95

## THE BOARD

**A PLATTER OF OUR FAVORITE 'QUE**  
*Served Family Style*  
SMOKED WINGS, 1/2 RACK RIBS, PULLED PORK, SAUSAGE, TURKEY

*Served with* CHOICE OF THREE PINT SIZED SIDES, WHITE BREAD, HOUSE PICKLES & ONIONS  
(SERVES 4-6) \$80

ADD BRISKET, SALMON OR MAKE IT A FULL RACK \$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
SLICED/CHOPPED BRISKET	\$18.95	\$20.95
SMOKED TURKEY	\$15.95	\$16.95

	PLATTER	PER EACH
SMOKED SAUSAGE	\$15.95	\$6.95
1/4 CHICKEN	\$13.95	\$6.95
White or Dark Meat		
1/2 CHICKEN	\$16.95	\$11.95
All White Meat Add \$3		
HALF RACK	\$18.95	\$15.95
St. Louis Cut Ribs		
FULL RACK	\$27.95	\$24.95
St. Louis Cut Ribs		

## COMBO PLATTERS

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

TWO MEAT PLATTER \$20.95  
THREE MEAT PLATTER \$23.95

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	BAKED BEANS	BRUNSWICK STEW

**THE SIDE PLATE** \$14.95  
4 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> Woody Creek Vodka, Chamomile Honey, Yuzu, Ginger Beer, Grapefruit Bitters	\$12
<b>THE WET BANDIT</b> Spring 44 Gin, Dolin Blanc, Becherovka, Cranberry Shrub, Orange Bitters	\$12
<b>ISLAND IN THE SKY</b> Plantation 5 yr Rum, Fernet Branca, Orgeat, Berry Compote, Bitter Lemon Soda	\$12
<b>ALL INCLUSIVE</b> Illegal Mezcal, Plantation Overproof Rum, Altos Reposado, Smoked Pineapple Shrub, Mole Bitters	\$12
<b>TATTOOINE</b> Jalapeño, Arbol Chile Infused Suerte Blanco, Prickly Pear, Lime, Agave, Citrus Salt, Grapefruit Bitters	\$12
<b>SHADY GROVE</b> Woody Creek Rye, Martell Cognac VS, Benedictine, Domaine du Canton, Holiday Bitters	\$12
<b>HOME TEAM MICHELADA</b> Coors Banquet, Natural Blonde, Pepper Vinegar, HT Hot Sauce, Rub Salt, Lime	\$8

## 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
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

<b>TACO</b> Pulled Chicken or Pork, Cheese, Lettuce, Flour Tortilla	\$3
<b>QUESADILLA</b> Pulled Chicken or Pork, Cheese, Flour Tortilla	\$5
<b>GRILLED CHEESE</b> American Cheese, Texas Toast	\$5
<b>CHEESEBURGER</b> 4 oz Patty, American Cheese, Slider Bun	\$5
<b>LIL' Q</b> Pulled Chicken or Pork, Slider Bun	\$5
<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> Coke, Sprite, IBC Root Beer, IBC Cream Soda	\$4.00

## DESSERTS

<b>BANANA PUDDING</b>	\$5.95
<b>ICE CREAM COOKIE</b> Warm Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Sauce, Whipped Cream	\$7.00

### 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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6.22.18

### FROZEN IRISH COFFEE

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

\$9 / \$11