

# SNACKS

## Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$10.95 / DOZ \$19.95

Dry Rub | Alabama White Sauce

2 OZ DEATH RELISH \$1.50

### SLIDERS

Slaw | House Pickles | Pickled Onion | King's Hawaiian Bun

**PULLED PORK \$6.50**

**CHOPPED BRISKET \$6.95**

**BBQ NACHOS \$17.75**

### PULLED PORK, BLACK BEANS OR BRISKET CHILI

Cheddar | Jack | Jalapeño | Crema | Guacamole | Chimichurri | Smoked Corn Salsa Verde | Pico de Gallo | Carrot-Jalapeño Salsa | BBQ Tortilla Chips

**SUB CHOPPED BRISKET ADD \$2.95**

**ADD QUESO OR BLACK BEANS \$3.00**

**BAKED QUESO \$10.95**

Red Chorizo | Charred Poblanos | Grilled Corn | Jalapeño | Cotija | Salsa Roja | BBQ Tortilla Chips

**PORK CRACKLINS \$9.75**

Dry Rub | Pimento Cheese | HT Hot Sauce | Lime

**TOTS \$7.95**

Harissa Mayo | Rosemary Salt

**ADD QUESO \$3.00**

# SALADS

**HOME TEAM SALAD\* \$13.75**

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

**GREEN SALAD\* \$13.75**

Cabbage | Greens | Fennel | Cilantro | Parsley | Celery | Jalapeño | Chimichurri | Lemon Vinaigrette | Grilled Bread

**ADD PULLED PORK OR BLACK BEANS \$3.50**

**ADD SMOKED TURKEY \$3.95**

**ADD SLICED OR CHOPPED BRISKET \$4.95**

**ADD QUARTER CHICKEN \$6.25**



# SANDWICHES

**ONE SIDE** Add slaw on top \$1.00 *Sub Tots for \$3.00*

**PULLED PORK \$15.75**

House Pickles | Pickled Onion | King's Hawaiian Bun

**SLICED TURKEY \$15.75**

House Pickles | Pickled Onion | King's Hawaiian Bun

**Fiery Don's BURGER \$17.95**

Two - 4oz. Patties | American Cheese | Bacon | Lettuce | Tomato | Red Onion | House Pickles | Harissa Mayo | King's Hawaiian Bun

# TACOS

**CARNITAS \$5.75**

Smoked Pork | Salsa Verde | Cotijia | White Onion | Cilantro

**CHOPPED BRISKET \$6.25**

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

All tacos can be prepared vegetarian. Black Beans can be substituted for any meat.

# 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**

Served With

**CHOICE OF 3 PINT SIZED SIDES,  
GRILLED BREAD, HOUSE PICKLES AND PICKLED ONION**

(SERVES 4-6) **\$98**

**MAKE IT A DOZEN WINGS \$8.95 or MAKE IT A FULL RACK \$17.50**

**ADD SLICED OR CHOPPED BRISKET \$7.50**

# MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Platter Includes

Two Sides | House Pickles | Pickled Onions | King's Hawaiian Roll

	PLATTER	PER LB/EACH
<b>PULLED PORK</b>	<b>\$17.25</b>	<b>\$17.95</b>
<b>SLICED OR CHOPPED BRISKET</b>	<b>\$20.95</b>	<b>\$25.95</b>
<b>SMOKED TURKEY</b>	<b>\$17.25</b>	<b>\$17.95</b>
<b>JALAPEÑO CHEDDAR SAUSAGE</b>	<b>\$16.00</b>	<b>\$6.50</b>
<b>1/4 CHICKEN</b>	<b>\$13.25</b>	<b>\$7.95</b>
White or Dark Meat		
<b>1/2 CHICKEN</b>	<b>\$18.95</b>	<b>\$13.95</b>
All White Meat Add \$2.50		
<b>HALF RACK</b>	<b>\$21.75</b>	<b>\$17.50</b>
St Louis Cut Ribs		
<b>FULL RACK</b>	<b>\$32.95</b>	<b>\$29.95</b>
St Louis Cut Ribs		

# COMBO PLATTERS

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

Two Sides | House Pickles | Pickled Onions | King's Hawaiian Roll

**TWO MEAT PLATTER \$22.25**

**THREE MEAT PLATTER \$25.25**

**SUB 1/2 RACK RIBS ADD \$10.25**

**SUB CHOPPED OR SLICED BRISKET ADD \$4.95**

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

# SIDES \$4.00 PINTS \$7.75

<b>MAC &amp; CHEESE</b>	<b>BRUNSWICK STEW</b>	<b>CUCUMBER &amp; TOMATO SALAD</b>
<b>COLE SLAW</b>	<b>BAKED BEANS</b>	<b>POTATO SALAD</b>
<b>COLLARD GREENS</b>	<b>HASH &amp; RICE</b>	<b>BRISKET CHILI</b>

**THE SIDE PLATE \$14.50**

4 Sides | Grilled Bread | House Pickles

*\*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.*

## HOME TEAM

*Frozen*

### GAME CHANGER

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

\$13 / \$15

### AWAY GAME GAMECHANGER MIX

We give you the mix, you add the Rum

HALF GALLON \$20  
GALLON \$40

### FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO, VIETNAMESE ICED  
COFFEE, COCOA NIBS, SMOKED SALT  
\$13 / \$15



HOME TEAM BBQ  
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f @HOMETEAMBBQ

## 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

**RUB IS A BATTLEFIELD** \$13  
Illegal Mezcal | Altos Reposado | Rub Infused Agave |  
Fresh Pineapple | Lime

**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** \$12  
Elderflower | Peach | Ginger & Seasonal Fruit

## WINE

### BY THE GLASS

BENVOLIO, PROSECCO, ITALY 187ML \$12  
CABERNET SAUVIGNON, ALTOCEDRO, ARGENTINA \$12  
CHARDONNAY, SONOMA-CUTRER, CALIFORNIA \$14/50  
GRUNER VELTLINER, BRUNN, AUSTRIA \$12  
PINOT GRIGIO, TUZKO, HUNGARY \$13/46  
PINOT NOIR, EVOLUTION, OREGON \$14/50  
ROSE, ELICIO, FRANCE \$13/46  
SAUVIGNON BLANC, ANT MOORE, NEW ZEALAND \$13/46

### BY THE BOTTLE

CAMBARO WHITE, TARPON CELLARS, CALIFORNIA \$50  
ROSE, TARPON CELLARS, CALIFORNIA \$50

## BEER

### DRAFT

**S.O.B. 'STANDARD OPERATING BEER'**  
VIENNA LAGER  
COMMONHOUSE ALEWORKS X HOME TEAM BBQ

CREATURE COMFORTS 'TROPICALIA' IPA  
COMMONHOUSE 'LOOKING EAST' IPA  
EDMUND'S OAST 'SOMETHING COLD' BLONDE ALE  
LOWTIDE 'ALOHA BEACHES' PINEAPPLE WHEAT  
PACIFICO MEXICAN LAGER  
WIBBY BREWING 'HOME TEAM' PILSNER

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

### CANS & BOTTLES 12 OZ \$6

ABITA 'PURPLE HAZE' WHEAT LAGER  
AVERY 'ELLIE'S BROWN' ALE  
BLACKBERRY FARMS 'CLASSIC' SAISON  
COAST 'DEAD ARM' PALE ALE  
COAST 'HOPART' IPA  
COAST KÖLSCH  
COMMONHOUSE 'AIR IS SALTY' GOSE  
ESTUARY '25 ISLAND WIDE' HAZY IPA  
ESTUARY 'NOCHE DEL MAR' MEXICAN LAGER  
FOUNDERS 'ALL DAY' SESSION IPA  
FULLSTEAM 'PAYCHECK' PILS  
HOLY CITY 'WASHOUT WHEAT'  
ISLAND COASTAL LAGER  
NEW BELGIUM 'FAT TIRE' ALE  
REVELRY 'LEFTY LOOSEY' WEST COAST IPA  
REVELRY 'NEVER SUNNY' HAZY IPA  
REVELRY 'POKE THE BEAR' PALE ALE  
SHINER BOCK  
SWEETWATER HAZY IPA  
WESTBROOK GOSE  
WESTBROOK 'ONE CLAW' RYE PALE ALE  
WESTBROOK 'WHITE THAI' WIT  
WICKED WEED 'PERNICIOUS' IPA

### TALL BOYS 16 OZ \$8

EDMUND'S OAST ROTATING SOUR ALE  
RUSTY BULL 'JUICE JUICE' IPA  
SWEETWATER '420' PALE ALE  
TWO BLOKES 'UMLAUT' KÖLSCH  
TWO BLOKES 'FIRST BLOOD' HEFEWEISEN

### 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

HIGH NOON WATERMELON \$8  
SURFSIDE LEMONADE-VODKA

### D9 SELTZERS 12 OZ \$9

HIGH RISE D9 BLUEBERRY  
HIGH RISE D9 MANGO  
HIGH RISE D9 PINEAPPLE

## 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