FIRST ACT

POTATO SKINS
Loaded skins with bacon, sour cream & chives 10.95

FRIED PICKLE CHIPS
Deep Fried pickles and Jalapeños served with ranch 8.50

BACON WRAPPED JALAPEÑO POPPERS
We smoke Jalapenos, stuff them with cream cheese and cheddar cheese, wrap them in Applewood smoked bacon and then grill them. 7.95

SHRIMP BOAT APPETIZER
6 Shrimp sautéed in Cajun butter and garlic served in a boat with lemons. 11.95

HOLLYWOOD WINGS
Choose your poison: Buffalo Style, Suicide Hot, honey BBQ, Chipotle Citrus BBQ, Sweet Thai Chili, Teriyaki or
Korean BBQ
6pc. 8.50 / 12pc 14.50

K.C. RIB TEASER
Four of our baby back ribs smoked, grilled and glazed with our BBQ sauce served on a bed of onion straws. Just enough to get your taste buds flying! 11.95

HOT LINK APPETIZER
Two quarter pound Louisiana hot links, grilled, sliced and served with spicy Dijon mustard 9.50

BBQ NACHOS
Nachos chips or French fries piled high, covered with chili, housemade queso, tomatoes, jalapeños, sour cream and BBQ sauce. Choice of meats: pulled pork, pulled chicken or tri tip. 11.95

SMOKEHOUSE QUESADILLA
Choose from chicken, pulled pork or tri tip. 11.50

HOLLYWOOD MAC N CHEESE
A shareable portion of mac n cheese 8.95

HOLLYWOOD BAKED POTATO
A giant, one-pound Idaho potato. Choice of meats; pulled chicken, pulled pork, pastrami or Certified Angus Beef. Tri-tip topped with shredded jack and cheddar cheeses, smoked diced bacon, sour cream and chopped green onion 8.95

TRI TIP SASHIMI
Thinly sliced house smoked tri tip served over garlic mashed potato and drizzled with homemade sweet sauce 10.95

BASKET OF PRETZEL STICKS
Six warm pretzels served with homemade cheese sauce and mustard 6.95

SPINACH & ARTICHOKE DIP
Served in a bread bowl topped with pico de gallo and melted cheese 11.95

CHICKEN LETTUCE WRAPS
Choose from a traditional Thai Chili sauce, our homemade BBQ sauce, or kick it up and try Buffalo Sauce 11.95

CHICKEN TENDERS
Served on a bed of fries 9.50

CHILI CHEESE FRIES
Fries topped with our homemade chili and covered with cheese sauce 8.95

SCRIPTED SALADS & SOUPS

Dressing Choices:
Blue Cheese, Ranch, Creamy Caesar, Honey Dijon, Italian, Balsamic Vinaigrette, BBQ Ranch, Thousand Island

CHICKEN CAESAR SALAD
Grilled or blackened chicken, chilled romaine lettuce, grated Parmesan cheese, and tossed in Caesar dressing. Topped with shaved Romano cheese and croutons. 12.95

JUST CAESAR (NO CHICKEN) 8.95

CALIFORNIA COBB
Smoked turkey. Applewood-smoked bacon, crumbled Blue cheese, avocado, diced tomatoes and freshly sliced eggs served on a bed of greens with your choice of dressing. 13.95

CHINESE CHICKEN SALAD
Marinated Chicken with Mandarin oranges, water chestnuts & crispy rice noodles tossed in our house ginger dressing 13.95

HOLLYWOOD HOUSE SALAD
Mixed greens with tomato, shredded carrots, cucumber, red onion, jack cheese and croutons. Served with your choice of dressing 9.95

BBQ CHOPPED SALAD
Your choice of BBQ meats: Tri-tip, pulled chicken or pulled pork with mixed greens, diced tomato, grilled corn, cucumber, black beans, avocado and jack cheese. Topped with tortilla strips and served with your choice of dressing. 13.95

CAJUN SHRIMP SALAD
Blackened Shrimp with mixed greens, tomato, cucumber, corn, black beans, avocado, onion, artichoke hearts and our house made Mango dressing 14.95

BOWL OF SOUP
Choose from Tomato basil, soup of the day or THW chili 8.95

CENTER STAGE

All entrées come with your choice of two sides, regular or signature, Texas toast and choice of soup or salad.

All of our BBQ is smoked low and slow over white oak and peach woods to give our meats what we feel is the best BBQ flavor in town.

BBQ TRI TIP STEAK
We provide only Certified Angus Beef® tri tip. We smoke it all day until it melts in your mouth. Served as a steak or sliced hot off our grill. 18.50

BBQ BEEF RIBS
These ribs are cut from the ribeye. We smoke it all day so it pulls off the bone, then we grill and glaze it with our barbecue sauce. 24.95

HOLLYWOOD BBQ COMBO PLATTER
Choose any two meats: tri tip, half chicken, baby back ribs, 2 beef ribs, pulled pork, pulled chicken, or spicy hot links. 25.75

FRIED CHICKEN MEAL
A breast thigh and leg served with two sides. 16.95

SMOKED BBQ HALF CHICKEN
Our chicken is seasoned with our famous rub, and then smoked for four hours until it is tender and juicy. We glaze it on the grill with our BBQ sauce until it's done to perfection. 16.45

KANSAS CITY BABY BACK RIBS
The "Filet Mignon" of our Barbecue
Our ribs are dusted with homemade rib rub and slowly smoked in the pit for five hours. We then glaze the rack on the grill with our BBQ sauce.
HALF RACK 17.95 **FULL RACK** 24.95

CAROLINA PULLED PORK
Our pork is seasoned with our special rub and smoked for fourteen hours. Then it's pulled, sauced and served hot to your table. 16.95

$39 DINNER FOR TWO

CHOOSE ANY TWO REGULAR SIDES OR FROM OUR SIGNATURE SIDES
AVAILABLE 5PM TO 8PM

CHOOSE ANY TWO:

SIDE SALAD
TOMATO SOUP
SOUP OF THE DAY
BOWL OF CHILI

CHOOSE ONE:

OF OUR DELICIOUS HOMEMADE DESSERTS:
APPLE PIE
LAVA CAKE

CHOOSE ANY THREE:

TRI TIP
HOT LINK
HALF CHICKEN
GRILLED CHICKEN
PULLED PORK
2 BEEF RIBS
1/2 BABY BACK RIBS

HOLLYWOOD BEST BURGERS

ALL OF OUR BURGERS ARE SERVED WITH A CHOICE OF ONE REGULAR SIDE.
SUBSTITUTE A SIGNATURE SIDE (ADD 1.00) • SALAD OR LOADED BAKED POTATO (ADD 2.00)

CLASSIC CHEESEBURGER
A grilled, half pound burger with melted Cheddar cheese, caramelized onion, tomato, lettuce and mayo served on a toasted brioche bun 12.50

CHILI CHEESEBURGER
Our half pound burger smothered with chili and melted queso, caramelized onion, tomato, lettuce and mayo served on a toasted brioche bun 13.50

THE HOLLYWOOD WAY HOTTIE
We take roasted jalapeño peppers and pile them on top of a Cajun-spiced, half-pound burger and top it with Habanero Jack cheese, spicy onion straws, tomato, lettuce, chipotle aioli and our red hot sauce served on a toasted brioche bun. 13.50

SMOKEHOUSE BBQ BURGER
Our grilled, half pound burger with melted Cheddar cheese, Applewood smoked bacon and onion straws topped with our homemade BBQ sauce and chipotle aioli served on a toasted brioche bun. 13.50

BLACK & BLUE BURGER
Our Cajun seasoned half pound patty with melted Blue cheese, red onion, lettuce, tomato and mayo. Served on a toasted brioche bun. 13.50

PASTRAMI BURGER
It's our classic cheeseburger with our homemade pastrami piled high on top of a half pound patty. 14.95

Try your burger with:
(ADD 1.00 EACH)
APPLEWOOD SMOKED BACON
AVOCADO SLICES
JACK OR CHEDDAR CHEESE

MEMPHIS BURGER
How about a juicy half-pound burger piled high with Carolina pulled pork, Cheddar cheese. Apple-smoked bacon and onion straws topped with our homemade BBQ sauce and served on a toasted brioche bun. 14.95

HAWAII FIVE-0 BURGER
Burger with teriyaki glaze and a slice of grilled pineapple, red onion, lettuce and tomato. 13.50

GARDEN BURGER
A vegetable patty char-grilled with lettuce, tomato, cucumber, avocado and garlic aioli on a toasted brioche bun. 10.95 Add Jack or Cheddar Cheese 1.00

WESTERN BACON AVOCADO CHEESEBURGER
Our half pound burger with bacon, avocado, cheese & onion straws. Served on a toasted brioche bun 13.50

CHEESEBURGER SLAMMERS
3 mini cheeseburgers with cheddar cheese, tomato, lettuce and mayo. 13.50
Make it Memphis style for 2.00
Add Pastrami on top for 2.00

SILVER SCREEN SANDWICHES

ALL OF OUR SANDWICHES ARE SERVED WITH A CHOICE OF ONE REGULAR SIDE.
SUBSTITUTE A SIGNATURE SIDE (ADD 1.00) • SALAD OR LOADED BAKED POTATO (ADD 2.00)

HOLLYWOOD BBQ TRI TIP SANDWICH
Certified Angus Beef® tri tip smoked low and slow, shaved thin, with BBQ sauce and stacked high on Texas toast with cheddar cheese, caramelized onions, roasted peppers and chipotle aioli. 13.50
Make it a French dip on request

BBQ STACKER SANDWICH
Smoked Certified Angus Beef® tri tip, pulled pork and grilled hot link, all layered in one crazy sandwich,
with our BBQ sauce, Habanero Jack cheese, onion straws and chipotle aioli
served on a toasted brioche bun. 14.95

CAROLINA PULLED PORK SANDWICH
Our slow-smoked pulled pork tossed in our BBQ sauce topped with coleslaw & chipotle aioli & served on a toasted brioche bun. 12.50

ROASTED VEGETABLE WRAP
Grilled eggplant, zucchini, yellow squash and red pepper with red onion, shredded lettuce and Jack cheese. 9.25

BBQ CHICKEN SANDWICH
Hand-pulled smoked chicken tossed in our BBQ sauce with caramelized onions and roasted peppers topped with melted Jack cheese, chipotle aioli and served on a toasted brioche bun. 10.50

TENNESSEE SLIDERS
3 mini sliders your choice of tri tip, pulled pork, pulled chicken, buffalo chicken, or homemade pastrami. 13.95

CHICKEN SANDWICH
Grilled chicken with Jack cheese, tomato, lettuce, bacon, avacado and mayo served on a toasted brioche bun. 11.95
Substitute white meat 2.50

PASTRAMI SANDWICH
Smoked and cured for more than two weeks, pastrami is serious business at The Way, served on soft Italian roll or Rye bread with coleslaw on top. 10.95

GRILLED TURKEY CLUB
Carved from a whole turkey, smoked overnight and piled high on sourdough toast with avocado, bacon and all of the fixings. 11.95

TACO QUARTETTE
Generous portion of tri tip, chicken or pork, topped with avocado, pico de gallo and cheese 9.95

MATT'S MEMPHIS MADNESS
This is an all-beef hot dog that some would call scary big. We use spicy mustard & our BBQ sauce then top it off with pulled pork, peppers & onions & then finish it off with cheese sauce.10.95

LUNCH SPECIALS

AVAILABLE WEEKDAYS UNTIL 4PM. AVAILABLE IN RESTAURANT ONLY

BARBECUE CHOPPED SALAD & SOUP
Featuring your choice of BBQ meats: Tri Tip, pulled pork or pulled chicken, with mixed greens diced tomato, roasted corn, cucumber, avocado and jack cheese. Tossed with ranch dressing, BBQ sauce and tortilla chips

CHICKEN CAESAR SALAD & SOUP
Grilled chicken breast over chilled romaine lettuce, crouton and shaved romano cheese. Tossed with our creamy Caesar dressing

CALIFORNIA COBB & SOUP
Smoked Turkey, Applewood bacon, crumbled blue cheese, avocado, tomatoes and freshly sliced egg on a bed of greens. Tossed with your choice of dressing.

LIGHTER LUNCH: HALF SANDWICH WITH SALAD OR SOUP

Choice of Half Sandwich:

BBQ tri tip
Pulled Pork
BBQ Chicken

With half Salad (House or Caesar) **OR** Bowl of soup (tomato Basil, Chili or Soup of the day)

REGULAR SIDES
(3.95)

RICE PILAF
KETTLE CHIPS
FRENCH FRIES
GARLIC MASHED POTATOES
BBQ BAKED BEANS
COLESLAW
POTATO SALAD

SIGNATURE SIDES
(4.95)

CORN ON THE COBB
SWEET POTATO FRIES
ONION STRAWS
MAC N CHEESE
SAUTÉED VEGETABLES
CORN BREAD
FRUIT SALAD
LOADED BAKED POTATO 5.95
CUP OF SOUP 5.95
SIDE SALAD 5.95
A smaller version of our house salad

BEVERAGES

FOUNTAIN DRINKS
Coke®, Diet Coke®, Cherry Coke®,
Barq's Root Beer®, Powerade®

STRAWBERRY LEMONADE

HOMEMADE LEMONADE

BLACK & TROPICAL TEA

Did you save any room for dessert?

SWEET STUFF

LAVA CAKE
Rich chocolate cake with a melted chocolate center. Topped with vanilla bean ice cream. 7.95

APPLE PIE
Warm apple pie baked with a rich buttery crust, topped with streusel and finished with vanilla ice cream. 7.95

MIXED BERRY PIE
Warm berries baked with a rich buttery crust. Served with vanilla ice cream. 7.95

SCOOP OF VANILLA ICE CREAM 2.95

CARRY OUT CRAFT SERVICES

THE PICNIC FOR TWO • 30
Serves 2-3
- ½ pound of smoked tri-tip
- ½ chicken
- Choice of two ½ pints:
  Coleslaw, BBQ Beans, or Potato Salad

BACKYARD GET TOGETHER • 120
Serves 10 or more people
- 2 pounds of smoked tri tip
- 2 Whole BBQ Chicken
- 3 Racks of Baby Back Ribs
- Choice of three pints:
  Coleslaw, BBQ Beans, or Potato Salad
- Includes Texas Toast and BBQ Sauce

FAMILY FEAST • 75
Serves 6 or more people
- 2 pounds of smoked tri tip
- 1 Whole BBQ Chicken
- 1 ½ Racks of Baby Back Ribs
- Choice of three pints:
  Coleslaw, BBQ Beans, or Potato Salad
- Includes Texas Toast and BBQ sauce

ULTIMATE TAILGATE BB • 200
Serves 16 or more people
- 4 pounds of Smoked Tri Tip
- 4 Whole BBQ Chicken
- 4 Racks of Baby Back Ribs
- Choice of three quarts:
  Coleslaw, BBQ Beans, or Potato Salad
- Includes Texas Toast and BBQ Sauce

Our pulled meats are carefully pulled daily, but please be aware of small bones.
NOTICE: MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MARGARITAS

HOUSE MARGARITA
Jose Cuervo Tequila, Sweet & Sour, Squeeze of Lime and Splash of Orange Juice

MEXICAN MARTINI
House Margarita served with an Upside-Down Coronita Inside

SKINNY MARGARITA
Patron Reposado, Soda Water, Fresh Lime Juice and Agave Nectar

MAN-MOSA
House Margarita served with an Upside-Down Champagne Split Inside

SPICY MARGARITA
Sauza Tres Generaciones, Muddled Jalapeño, & Limes, Triple Sec, Agave Nectar and Sweet & Sour, served with a Spiced Rim

THW SHAKER MARGARITA
El Jimador Tequila, Cointreau, Strawberry or Mango puree a splash of lime juice and splash of sprite, served in your own shaker.

COCKTAILS

LEMON DROP MARTINI
Absolute Citron, Triple Sec, Sweet & Sour, Lemon Juice, served with a Sugar Rim

RAZ LEMONADE
Skyy Raspberry Vodka, Chamboard, Lemonade Served with a Sugar Rim

DARK & STORMY
Captain Morgan rum, Ginger beer, squeeze of lime juice

JOHN DAILY
Seagrams Iced Tea Flavored Vodka and Lemonade

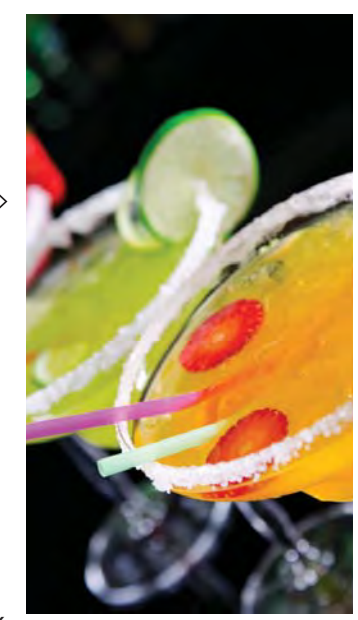
THW MULE
A Delicious Mix of Skyy Grapefruit Vodka, Ginger Beer and Lime

FINAL CUT
White Rum, Skyy Raspberry Vodka, Triple Sec, Cranberry Juice, Splash of Coke and Bacardi 151 floater

KENTUCKY MULE
A Down Home Twist on a Classic Mule Made with Maker's Mark 46, Bickford's Ginger Beer and Lime

SPANISH MULE
A South of the Border Version made with Cabo Wabo Tequila, Ginger Beer and Lime

BAHAMA MAMA
Coconut Rum, White Rum, Triple Sec, Orange Juice and a Splash of Grenadine



SHOTS & BOMBS

STEPH'S SHOT
Captain Morgan, Malibu, Blue Curacao, Midori, Sweet & Sour, Pineapple Juice

JAGER BARREL
Jagermeister dropped into Rootbeer

CACTUS COOLER
Absolut Citron and Triple Sec, dropped into Red Bull Energy Drink and Orange Juice

WATER MOCCASIN
Crown Royal, Peach Schnapps, Triple Sec, Pineapple Juice

JAMESON APPETIZER
Jameson Irish Whiskey and a Pickle Juice Back

COWBOY BOMB
Crown Royal, Peach Schnapps and Red Bull Energy Drink

BEERS - DRAFT

805
Allagash White
Blue Moon
Bud Light
Budweiser
Coors Light
Golden Road IPA
Guinness
Kona Longboard
Lagunitas IPA
Modelo
Shock Top
Stella Artois

SEASONAL SELECTION

BEERS - BOTTLES

Amstel Light
Bud Light
Budweiser
Coors Light
Corona
Heineken
Miller Light
Linderman's Framboise
Modelo Especial
Pabst Blue Ribbon
Pacifico
Redbridge Gluten Free
Sam Smith Nut Brown Ale
Sam Smith Oatmeal Stout
Sam Smith Cider
Shiner Bock
Sierra Nevada
St. Pauly's *(Non Alcoholic)*
Seasonal Selection

WINE

CABERNET SAUVIGNON
LaTerre • 6
Beringer • 7 / 24

MERLOT
Blackstone • 6.5 / 22

PINOT NOIR
Hob Nob • 7 / 24

RED BLENDS
Bogle • 7 / 26

HOUSE
Malbec • 7 / 24
Chianti • 7 / 24

CHARDONNAY
LaTerre • 6
Cupcake • 7 / 24
Coppola • 8 / 26

PINOT GRIGIO
Estancia • 7 / 24

SAUVIGNON BLANC
Rodney Strong • 7.5 / 26

WHITE ZINFANDEL
CK Mondavi • 6 / 21

SPARKING WINE
Freixenet, Spain
(187 ML Split) • 8

SANGRIAS

SUMMER SANGRIA/WHITE
LaTerre Chardonnay, Kappa Pisco, Fresh Lemon Juice, Simple Syrup, topped with Ginger Beer • 7

SANTIAGO SANGRIA/RED
LaTerre Cabernet, Kappa Pisco, Grand Marinier, Fresh Lemon Juice, Simple Syrup, Mango Puree,
Soda Water • 7

HAPPY HOUR

Mon - Sat 3pm-6pm Late Night 10pm-2am

$1 OFF 16 OZ DRAFTS
2-FOR-1 WELL DRINKS

FOOD

$6

SHRIMP BOATS
GRANDE HOT DOG
FRIED PICKLES
PRETZEL STICKS

$8

NACHOS
HOT WINGS
HOT LINK APPETIZER
LETTUCE WRAPS