



STARTERS

LOYO Bread Basket

Mini Cornbread Muffins,
Buttermilk Biscuits, Cane Syrup Butter \$3

Smoked Onion Dip

House-Made Potato Chips, Pickled Onion Relish \$10

The Pickles and The Pig

Jalapeño-Cheddar Sausage, Daily Sausage Selection,
Tillamook Cheddar, House Mustard, House Pickles
& Kraut, Crackers \$13

BBQ Sampler

Brisket, Ribs, Sausage, Cole Slaw, BBQ Sauce \$17

Roasted Marrow Bones

Shallots, Thyme, Sea Salt, Grilled Sourdough \$13

Smoked Red Pepper Pimento Cheese

Tillamook Cheddar, Sourdough, Local Greens \$12

SANDWICHES & BURGERS

The Hamilton

1/3 lb. House Ground Wagyu Beef, Brisket, Jalapeño
Cheddar Sausage, Bacon, Cheddar, Grilled Onions &
Jalapeños, Mayo \$18

The Texan

Chopped Brisket, Jalapeño Cheddar Sausage,
Slaw, BBQ Sauce \$14

LOYO Burger

House Ground Wagyu Beef, Cheddar, Shredded Lettuce,
Tomato, House Pickles, Red Onion, House Burger Sauce \$13

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
Split plates will be subject to a \$3 charge

DINNER

SALADS

LOYO House

Local Greens, Cherry Tomatoes,
English Cucumber, White Cheddar,
Smoked Red Pepper Ranch \$9

Hydromaine Caesar

Creamy Lemon Dressing, Smoked Grana Padano,
Grilled Sourdough Croûton \$10

Ranch-House Chopped

Chopped Turkey Breast, Romaine, Bibb,
Cherry Tomatoes, Blue Cheese, Bacon, Avocado,
Farm Egg, Buttermilk Dressing \$14

Health-Nut Grain Bowl

Smoked Quinoa, Millet, Romaine,
Cherry Tomatoes, Radish, Mustard Greens,
Smoked Pecans, Roasted Shallot Vinaigrette,
Avocado, Fried Farm Egg \$13

Salad Add-Ons

Fried Farm Egg \$3 | Avocado \$3
Grilled Chicken Breast \$6 | Sliced Brisket \$6
Smoked Turkey Breast \$6 | Wagyu Sirloin \$9

LOYO MAC N'CHEESE

Wagyu Beef Bacon Green Chiles \$10

STEAKS

All Steaks served with Roasted Fingerling Potatoes and
Swiss Chard with your choice of sauce.
Please ask your server for any daily steak specials.

6oz Wagyu Sirloin \$21

12oz Wagyu Sirloin \$34

12oz 44 Farms NY Strip \$36

8oz Angus Tenderloin \$42

20oz Bone In Wagyu Ribeye \$66

SAUCES

Cabernet Demi | Chimichurri | Horseradish Crema

SPECIALTIES

Wood Grilled Pork Chop

Creamer Peas, Bacon Lardons, Spinach, Mustard Jus \$24

Smoked Red Bird Farms Chicken

Sweet Tea Brined, Cauliflower Puree, Grilled Broccolini,
Smoked Pecans, Pan Sauce \$18

Smoked Chicken Fried Steak

Buttermilk Marinated and Hand Battered
Wagyu Sirloin, Smashed Potatoes, Bacon Braised Green
Beans, Peppered Cream Gravy \$20

SIDES \$6

Smoked Garlic Smashed Yukons
House Cut French Fries | Bacon Braised Green Beans
Small House Salad | Grilled Broccolini
Southern Style Cole Slaw | Classic Potato Salad
Dr. Pepper Baked Beans



ON TAP

Ask your server for additional seasonal beer selections.

Nine Band Rotator

Allen, Texas

Legal Draft

Hung Jury
Arlington, Texas \$6

Small Brew Pub

Black Pepper Pils
Oak Cliff, Texas \$7

Six Points Rotator

Brooklyn, New York

Spoetzl Brewery

Shiner Bock
Shiner, Texas \$5

Cigar City

Guayabera Citra Pale Ale
Tampa, Florida \$7

Lone Star

Lone Star Lager
Fort Worth, Texas \$4

Unlawful Assembly Rotator

Plano, Texas

Uncle Billy's

Barton Springs Pale Ale
Austin, Texas \$6

POPULAR COCKTAILS

See the Cocktail Menu for additional offerings.

Cask Reserve

Our hand selected barrel from Ironroot Distillery paired with Brandy, Creme de Mure, house-made bitters, gomme syrup and tobacco smoke \$14

The Mule Yard

Tito's, fresh squeezed lime juice, house-made ginger beer, simple syrup, candied ginger \$9

El Matador

Azunia Organica Reposado, Amaro, Orgeat, fresh squeezed lemon juice, house-made tamarind/guajillo bitters, orange bitters \$12

Green With Envy

Wodka Vodka, banana liqueur, orange bitters, avocado, fresh squeezed lime juice, cane sugar \$10

RED WINE

			
Arena, Cabernet	\$11	\$27	\$50
Leese-Fitch, Cabernet	\$8	\$20	\$35
Altos Hormigas, Malbec	\$9	\$20	\$35
Hahn, Pinot Noir	\$8	\$22	\$40
The Magician, Red Blend	\$10		\$45
Paris Valley, Merlot	\$8		\$35

WHITE WINE

			
Long Meadow Ranch "Farmstead", Chardonnay	\$10	\$25	\$45
Chehalem, Unoaked Chardonnay	\$9	\$22	\$40
Tiki Sound, Sauvignon Blanc	\$8	\$20	\$35
Blackbird, Rose	\$9	\$22	\$40
Owen Roe, Riesling	\$9		\$40
Voveti, Prosecco	\$8		

KIDS MENU

Kids Menu Reserved for our guests 12 and under please.
Served with choice of side.

KIDS MEAL \$6

Wagyu Hot Dog | All Natural Chicken Tenders
Mac N' Cheese | Grilled Cheese Sandwich
Wagyu Burger | The Little Texan

DESSERTS

Lemon Chess Pie

Macerated Blueberries, Whipped Cream \$6

Smoked Chocolate Mousse

Angel Food Cake, Raspberry Coulis \$6

Banana Pudding Pie

Nilla Wafer Crust, Whipped Cream,
Caramelized Banana \$6

BUILD YOUR OWN SINGLE BARREL CLASSIC COCKTAIL

Choose your favorite Classic Cocktail.
Now choose the Single Barrel option.

CLASSICS

Old Fashioned | Sazerac | Boulevardier | Manhattan

1792
Jim Beam
Henry McKenna
Evan Williams
\$12

Four Roses
Barrel #208
Knob Creek
Rebel Yell
\$14