



STARTERS

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**

Smoked Red Pepper Pimento Cheese

Tillamook Cheddar, Sourdough, Local Greens **\$12**

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**

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

LOCAL YOCAL

BBQ AND GRILL

LOYO MAC N'CHEESE

Wagyu Beef Bacon Green Chiles **\$10**

BBQ MEATS

Plates include 1/2 lb. Meat, Potato Salad, Cole Slaw and TX Toast.
One Meat Plate **\$13** • Two Meat Plate **\$15**

Angus Brisket

Wagyu Brisket

(Upgrade for only \$3/6 when available)

St. Louis Pork Ribs

Turkey Breast

Jalapeño & Real Cheddar Sausage

Black Pepper & Garlic Sausage

Brisket Plate **\$16**

Ribs Plate **\$14**

*1 Brisket per plate. Please minimize substitutions.

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

SANDWICHES

LOYO Burger

House Ground Wagyu Beef, Cheddar, Shredded Lettuce, Tomato, House Pickles, Red Onion, House Burger Sauce **\$12**

The Hamilton

1/3 lb. House Ground Wagyu Beef, Brisket, Jalapeño Cheddar Sausage, Bacon, Cheddar, Grilled Onions & Jalapeños, Mayo **\$17**

The Texan

Chopped Brisket, Jalapeño Cheddar Sausage, Slaw, BBQ Sauce **\$13**

Smoked Chicken Salad Sandwich

Shredded Chicken, Grapes, Pecans, Bibb Lettuce, Tomato, Croissant **\$12**

Shaved Turkey Club

Bacon, Avocado, Tomato, Bibb Lettuce, Swiss Cheese Whole Grain Mayo, Sourdough **\$12**

SPECIALTIES

Smoked Chicken Fried Steak

Buttermilk Marinated and Hand Battered Wagyu Sirloin, Smashed Potatoes, Bacon Braised Green Beans, Peppered Cream Gravy **\$18**

Wood Grilled Wagyu Sirloin

Roasted Fingerling Potatoes with Swiss Chard, Chimichurri **\$21**

Gulf Shrimp & Grits

Jumbo Shrimp, Homestead Gristmill Grits, Trinity, Tasso Ham **\$18**

Wood Grilled Angus Bistro Steak

Smoked Garlic Mash, Grilled Broccolini, Cabernet Demi **\$27**



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