



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.

Brisket Plate 16

Ribs Plate 14

Brisket & Ribs Plate 15

Turkey Plate 13

Sausage Plate 13

Add another meat 4

**Upgrade to Wagyu Brisket
(When Available)** 6

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

BRUNCH

Gulf Shrimp & Grits

Jumbo Shrimp, Homestead Gristmill Grits,
Trinity, Tasso Ham 18

Smoked Chicken Fried Steak and Eggs

Buttermilk Marinated and Hand Battered Wagyu Sirloin,
Home Fries, 2 Fried Farm Eggs, Peppered Cream Gravy 16

Pulled Pork Benedict

Pulled Rib Meat, Sourdough, Home Fries,
2 Fried Farm Eggs, Carolina BBQ Hollandaise 18

Biscuits & Gravy

House Buttermilk Biscuits, House Sausage Gravy,
2 Fried Farm Eggs 13

The Elvis French Toast

Peanut Butter Mousse, Burnt Honey Bananas,
Smoked Pecans 12

Sausage & Peppers Frittata

House Sausage, Sweet Peppers, Potatoes,
Pimento Cheese, Avocado, Sourdough 13

SANDWICHES

LOYO Burger

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

Smoked Chicken Salad Sandwich

Shredded Chicken, Grapes, Pecans, Bibb Lettuce,
Tomato, Croissant 12

The Hamilton

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



BRUNCH DRINKS

Something About Mary's

This scratch-made trifecta includes
2 Bloody Mary Variations and 1 Michelada 21 (Flight)

Blueberry Yum Yum

This grown up "juice box" is cleverly balanced with
bright citrus notes. We've paired Hendricks Gin
and Circle 15 Farms blueberry jam with cucumber,
ginger, lemon & Citra hopped bitters 12

Spring Highball

Our Highball is crisp and layered with simplistic
sophistication. We take Toki Japanese Whiskey,
Oleo-saccharum & Hibiscus/Chamomile tea then
carefully stir in Topo Chico and a lemon twist 11

The Italian Stallion

This Old Fashioned twist has deep, rich, robust flavors.
We mix Dragons Milk Ale Barrel finished Bourbon
with roasted coffee bean infused Amaro,
Gomme syrup & House-made MOFO bitters 13

Strawberries and Cream

Our beer cocktail has the versatility of a swiss army knife.
Starting with Tito's vodka we add in Chef Adam's
strawberry preserves, falernum, orgeat, habanero and
finish it all with Sweet Action Cream Ale 11

LOYO Spritz

This patio pounder has fun, bright bitter flavors and then,
well . . . bubbles! Take your choice of Aperol or Cocchi
Americano aperitif, we'll add Oleo Saccharum, dried fruit,
Topo Chico & champagne 10

The Coffee Cocktail




We take our Italian Illy fresh brewed coffee with just the
right amount of dark and rich flavors then add in healthy
shots of Averna Amaro and Orgeat. Biscotti garnish 8

Mimosa Carafe

Champagne and fresh squeezed O.J 17

Ask your server about the Mimosa of the Day

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

BEERS ON TAP

Nine Band	Lone Star
Small Brewpub	Alltech
Legal Draft	Unlawful Assembly
Six Points	Tupps
Clown Shoes	Franconia
903	Rotator
Breckinridge	Shiner
Cigar City	Rotator

Ask your server for additional seasonal beer selections.