



## 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

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

## WHITE WINE

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