

DINNER

STARTERS

Jalapeno Cornbread
Sorghum Butter 6

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 14

BBQ Sampler
Brisket, Ribs, Sausage, Cole Slaw, BBQ Sauce 20

Smoked Red Pepper Pimento Cheese
Tillamook Cheddar, Sourdough, Arugula 12

BURGERS

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

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

LOYO MAC N'CHEESE

Wagyu Beef Bacon Green Chiles 10



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 Croûtons 11

Health-Nut Grain Bowl
Smoked Quinoa, Millet, Romaine,
Cherry Tomatoes, Radish, Arugula, Smoked
Pecans, Roasted Shallot Vinaigrette, Avocado,
Fried Farm Egg 14

Salad Add-Ons
Fried Farm Egg 2 | Avocado 2
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

STEAKS

All Steaks served with Smoked Garlic Mashed Potatoes and
Grilled Asparagus with your choice of sauce.
Please ask your server for any daily steak specials.

6oz Wagyu Sirloin 23

12oz 44 Farms NY Strip 39

8oz 44 Farms Angus Tenderloin 45

SAUCES

Cabernet Demi | Chimichurri | Horseradish Crema

SPECIALTIES

Wood Grilled Pork Chop
Carolina BBQ Glaze, Ancient Grain Risotto, Grilled
Asparagus 26

Herb Roasted Half Chicken
Baby Carrot, Marble Potato, Spring Onion Hash,
Texas Pecan Arugula Pesto 23

Daily Fish Feature
Summer Succotash with Sweet Corn, Spring
Onions, Baby Squash, Cherry Tomato MKT

Gulf Shrimp & Grits
Jumbo Shrimp, Homestead Gristmill Grits, Trinity,
Tasso Ham 23

Smoked Chicken Fried Steak
Buttermilk Marinated and Hand Battered
Wagyu Sirloin, Mashed Potatoes, Bacon Braised
Green Beans, Peppered Cream Gravy 21

SIDES 6

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

COCKTAILS

Cask Reserve

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

Fabuloso

Plantation 3 Star Rum, Lavender Lemonade 10

Southern Storm

House-made Tea Blend, Wodka Vodka, Lemon Balm 9

Berry Light

Citadel Gin, Ginger, Lime, Elderflower, Creme de Mure, Soda Water 10

The Amulet

Plantation Original Dark Rum, Plantation OFTD, Coco Lopez infused Mr. Black Coffee Liqueur, Bitters 12

McKinney Mojito

Plantation Three Star White Rum, fresh mint, lime juice, house-made syrup, Topo Chico, and Angostura Bitters 10

Spring Sangria

Chardonnay, Grapefruit, Orange, Strawberry, Brandy, Rose Water 9

Ultima Primavera

Strawberry infused Mi Campo Reposado Tequila, Aperol, Lemon, Sorrel Syrup 13

Cola Me Crazy

House-made Cola Syrup, Rittenhouse Rye or Sailor Jerry Rum, Soda 12

Sidecar

Pierre Ferrand 1840 Cognac, Pierre Ferrand Dry Curacao, lemon juice, Caramelized Brown Sugar Rim 12

Barrel Aged Cocktail

Selections rotate. Please ask server for details 14



ON TAP

903 Brewery

Sherman, Texas 7

TUPPS Brewery

McKinney, Texas 7

Oak Highlands Brewery

Dallas, Texas 7

Nine Band

Allen, Texas 7

Legal Draft Brew Co.

Arlington, Texas 7

Manhattan Project Beer

Dallas, Texas 7

Pegasus City Brewing

Dallas, Texas 7

Wild Acre Brewing

Fort Worth, Texas 7

Clown Shoes Brewery

Ipswich, Massachusetts 7

Lexington Brewery

Lexington, Kentucky 7

Founders Brewing

Detroit, Michigan 7

Great Raft Brewing

Shreveport, Louisiana 7




Spotz Brewery

Shiner, Texas 5




Lone Star Brewing

Fort Worth, Texas 4

RED WINE

			
Aerena, Cabernet	11	27	50
Chop Shop, Cabernet	9	20	35
Altos Homigas, Malbec	9	20	35
Annabella, Pinot Noir	11	27	50
Ruca Malen, Red Blend	9		45
Paris Valley, Merlot	8		35

WHITE WINE

			
Martin Ray, Chardonnay	10	25	45
Sean Minor, Unoaked Chardonnay	9	22	40
Angeline, Sauvignon Blanc	8	20	35
La Luca, Prosecco	9	22	40
Owen Rowe, Reisling	9		40
Mionetto, Prosecco	12		

Adam West, Executive Chef ~ Ryan Clark, Chef de Cuisine