

## LUNCH

### 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, Arugula 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 Croûtons 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, Arugula, Smoked Pecans, Roasted Shallot Vinaigrette, Avocado, Fried Farm Egg 13

### Salad Add-Ons

Fried Farm Egg 2 | Avocado 2  
Grilled Chicken Breast 6 | Sliced Brisket 6  
Smoked Turkey Breast 6 | Wagyu Sirloin 9



### 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 18 | Ribs Plate 15

Brisket & Ribs Plate 18

Turkey Plate 13 | Sausage Plate 13

Add another meat 5

Upgrade to Wagyu Brisket  
(When Available) 6

## 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

## 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

### Fried Chicken Sandwich

Pickle Brined, Cole Slaw, Pickles, Mayonnaise, Hot Sauce, Burger Bun 12

### Smoked Ham & Swiss

Fried Farm Egg, Arugula, Dijonaise, Sourdough 14

## SPECIALTIES

### Smoked Chicken Fried Steak

Buttermilk Marinated and Hand Battered Wagyu Sirloin, Smoked Garlic Mashed Potatoes, Bacon Braised Green Beans, Peppered Cream Gravy 19

### Wood Grilled Wagyu Sirloin 6oz

Smoked Garlic Mashed Potatoes, Grilled Asparagus, Chimichurri 23

### Gulf Shrimp & Grits

Jumbo Shrimp, Homestead Gristmill Grits, Trinity, Tasso Ham 21

## 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




### Spoeztl Brewery

Shiner, Texas 5




### Lone Star Brewing

Fort Worth, Texas 4

## RED WINE

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

## WHITE WINE

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

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