

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 14

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 Texas Toast

Brisket Plate 18 | Ribs Plate 16

Brisket & Ribs Plate 18

Turkey Plate 14 | Sausage Plate 14

add another meat 5

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 13

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 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 25

Gulf Shrimp & Grits

Jumbo Shrimp, Homestead Gristmill Grits, Trinity, Tasso Ham 24

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

Midnight Ride

Plantation Original Dark Rum, Plantation OFTD, Mr. Black Coffee Liqueur, Infused Averna, Orgeat 12

McKinney Mojito

Plantation Three Star White Rum, Fresh Mint, Lime Juice, House-made Syrup, Topo Chico, and Angostura Bitters 10

Fall Sangria

Pinot Noir, Cranberry, Pear, Apple, Lairds Apple Jack, Fallernum 9

Red(ish) Dawn

Beet Infused Lunazul, Xicaru Mezcal, Lemon, Lime, Blood Orange, Charcoal Foam 13

Cola Me Crazy

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

Redheaded Honeybee

Early Times BIB, Ginger, Early Grey Honey, Lemon 11

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

Backstory Brewing
Sulphur Springs, Texas 7

Clown Shoes Brewery
Ipswich, Massachusetts 7




Lexington Brewery
Lexington, Kentucky 7

Founders Brewing
Detroit, Michigan 7




Spoetzl 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
Angeline, 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