

DINNER

STARTERS

Jalapeño 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 15

BBQ Sampler

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

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 11

Health-Nut Grain Bowl

Smoked Quinoa, Millet, Romaine, Cherry Tomatoes, Roasted Beets,
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



LOYO MAC N'CHEESE

Wagyu Beef Bacon Green Chiles 10

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 25

12oz 44 Farms NY Strip 39

8oz 44 Farms Angus Tenderloin 45

SAUCES

Cabernet Demi | Chimichurri
Horseradish Crema

SIDES 6

Smoked Garlic Mashed Potatoes | Grilled Asparagus
House Cut French Fries | Bacon Braised Green Beans
Small House Salad | Dr. Pepper Baked Beans
Bacon-Maple Glazed Brussels Sprouts

BURGERS

The Hamilton

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

LOYO Burger

House Ground Wagyu Beef, Cheddar,
Shredded Lettuce, Tomato, House Pickles,
Red Onion, House Burger Sauce 14

SPECIALTIES

Wood Grilled Pork Chop

Sweet Potato-Bacon-Kale Hash, Pearl Onions,
Cranberry, Golden Raisin Chutney 27

Herb Roasted Half Chicken

Toasted Couscous, Golden Beets, Pecans,
Texas Goat Cheese, Arugula,
Pomegranate-Dijon Vinaigrette 24

Daily Fish Feature

Roasted Butternut Squash Risotto,
Pepita-Arugula Pesto MKT

Gulf Shrimp & Grits

Jumbo Shrimp, Homestead Gristmill
Grits, Trinity, Tasso Ham 25

Smoked Chicken Fried Steak

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

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

COCKTAILS

Cask Reserve

Our hand selected barrel from Ironroot Republic Distillery paired with Brandy, Creme de Mure, House-made Bitters, Gomme Syrup, Tobacco Smoke 14

Chile Rye Manhattan

Rittenhouse Rye, Ramazotti, Ancho Reyes Liqueur, Mole & Chocolate Bitters 10

Stone Cold Spritz

Citadel Gin, Stone Fruit Syrup, Pomegranate Juice, Apricot Liqueur, Elderflower, Soda Water 9

Midnight Ride

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

Blushing Lady

Wodka Vodka, PAMA, Pomegranate Juice, Dubonnet Vermouth, Hibiscus Bitters, Bubbles 9

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

Hot Buttered Rum

Fall Spices, Brown Sugar, Butter, Plantation Original Dark Rum 10

Redheaded Honeybee

Early Times Bourbon, Ginger, Earl 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 Brewery

Detroit, Michigan 7




Spoetzl Brewery

Shiner, Texas 7




Lone Star Brewing

Fort Worth, Texas 7

RED WINE

			
Broadside, Cabernet	10	25	45
Dante, Cabernet	9	20	35
Altos Homigas, Malbec	9	20	35
Annabella, Pinot Noir	11	27	50
Marietta, Old Vine Zin	8	20	35
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
Owen Rowe, Reisling	9		40
Mionetto, Prosecco	12		

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