

LUNCH

STARTERS

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, Mayonnaise 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 12

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

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, Xicarú 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