

## DINNER

### STARTERS

#### Jalapeño Cornbread

Sorghum Butter 6

#### BBQ Sampler

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

#### Smoked Onion Dip

House-Made Potato Chips, Pickled Onion Relish 11

#### The Pickles and The Pig

Jalapeño-Cheddar Sausage, Daily Sausage Selection,  
Tillamook Cheddar, House Mustard,  
House Pickles & Kraut, Crackers 16

#### Smoked Red Pepper Pimento Cheese

Tillamook Cheddar, Sourdough, Arugula 13

### 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 12

#### Health-Nut Grain Bowl

Smoked Quinoa, Millet, Romaine, Cherry Tomatoes, Roasted Beets,  
Arugula, Smoked Pecans, Roasted Shallot Vinaigrette,  
Avocado, Fried Farm Egg 15

#### 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  
Add Chopped Brisket 6

#### Crispy Oysters

Choice of 6 or 12 Crispy Oysters,  
Arugula, Charred Corn, Jalapeño,  
Pickled Red Onion, Cherry Tomato,  
Red Wine Gastrique, Basil Aioli 12/16

### 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

## 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

Celery Root Mash, Apple Jicama Slaw,  
Cider & Grain Mustard Vinaigrette 27

#### Herb Roasted Half Chicken

Fava Beans, Marble Potatoes, Charred Corn,  
Sweet Peppers, Beech Mushrooms,  
Corn Coulis 24

#### Daily Fish Feature

Goat Cheese Risotto, English Peas,  
Spring Onion, Citrus Butter 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 23

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

### Local Punch

Bin 27 Port, Plantation 3 Star Rum, Black Tea, Lemon 12

### Strawberry Spritz

Wodka Vodka, Aperol, Strawberry, Orange, Bubbles 11

### Pollyanna

Plantation 3 Star Rum, Pineapple, Cherry Grenadine, Lime 11

### The Mule Yard

Wodka Vodka, House-made Ginger Beer, Lime Juice, Cane Sugar, Candied Ginger 9

### Bootlegger

Rittenhouse Rye, Amaretto, Cocchi Americano, Peach Bitters 10

### Tequila Bramble

Lunazul Reposado Tequila, Illegal Joven Mezcal, Blackberry, Thyme, Lemon 11

### Fabuloso

Plantation 3 Star Rum, House-made Lavender Lemonade 11

### 2020 Pick-Me-Up

Greenhouse Gin, Amaro, Angostura Bitters, Parched Orange, Touch of Absinthe 12

### Barrel Aged Cocktail

Selections rotate. Please ask server for details 14



## ON TAP

**903 Brewery**  
Sherman, Texas

**TUPPS Brewery**  
McKinney, Texas

**Oak Highlands Brewery**  
Dallas, Texas

**Hop and Sting Brewing**  
Grapevine, Texas

**Legal Draft Brewing Co.**  
Arlington, Texas

**Manhattan Project Beer**  
Dallas, Texas

**Lakewood Brewing Co.**  
Garland, Texas

**Backstory Brewing**  
Sulphur Springs, Texas

**Clown Shoes Brewery**  
Ipswich, Massachusetts

**Lexington Brewery**  
Lexington, Kentucky




**Founders Brewery**  
Detroit, Michigan

**Spoetzl Brewery**  
Shiner, Texas




**Lone Star Brewing**  
Fort Worth, Texas

**Pegasus City Brewery**  
Dallas, Texas

## RED WINE

			
<b>Broadside, Cabernet</b>	10	25	45
<b>Dante, Cabernet</b>	9	20	35
<b>Altos Homigas, Malbec</b>	9	20	35
<b>Annabella, Pinot Noir</b>	11	27	50
<b>Marietta, Old Vine Zin</b>	8	20	35
<b>Ruca Malen, Red Blend</b>	9		45
<b>Angeline, Merlot</b>	8		35

## WHITE WINE

			
<b>Crossbarn, Chardonnay</b>	12	28	50
<b>No Curfew, Unoaked Chardonnay</b>	9	22	40
<b>Outer Sounds, Sauvignon Blanc</b>	8	20	35
<b>Owen Rowe, Reisling</b>	9		40
<b>Mionetto, Prosecco</b>	12		