

DINNER

STARTERS

Jalapeño Cornbread

Sorghum Butter 7

BBQ Sampler

Brisket, Ribs, Sausage, Cole Slaw, BBQ Sauce 22

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 6/9

Hydromaine Caesar

Creamy Lemon Dressing, Smoked Grana Padano, Grilled Sourdough, Croûtons 12

Health-Nut Grain Bowl

Smoked Quinoa, Farro, 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 10



Potato Soup

Chef Selection 6/9

LOYO Mac N'Cheese

Wagyu Beef Bacon, Green Chiles 10 Add Chopped Brisket 6

Crispy Oysters

Choice of 6 or 12 Crispy Oysters, Winter Citrus, Shaved Fennel and Chickory Salad, Smoked Garlic Aioli 12/16

STEAKS

All Steaks served with Smoked Garlic Mashed Potatoes and Wood Grilled Broccolini with your choice of sauce. Please ask your server for any daily steak specials.

6oz Wagyu Sirloin 28

12oz 44 Farms NY Strip 39

8oz 44 Farms Angus Tenderloin 55

SAUCES

Cabernet Demi | Chimichurri
Horseradish Crema

SIDES 6

Smoked Garlic Mashed Potatoes | Bacon Braised Green Beans
Bacon Glazed Brussels Sprouts | Roasted Beets with Goat Cheese & Pecans
House Cut French Fries | Wood Grilled Broccolini with Aleppo Chili

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 15

SPECIALTIES

Wood Grilled Pork Chop

Sweet Potato Puree, Braised Collard Greens, Spiced Apple Butter 30

Smoked Half Chicken

Sweet Tea Brined, Farro "Risotto" Winter Squash, Goat Cheese, Smoked Chicken Jus 28

Daily Fish Feature

Tasso Ham, Roasted Cippolini Onion, Pappardelle Pasta, Baby Spinach, Dijon Butter Sauce MKT

Gulf Shrimp & Grits

Jumbo Shrimp, Homestead Gristmill Grits, Trinity, Tasso Ham 27

Smoked Chicken Fried Steak

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

Peacemaker

Rittenhouse Rye, Averna, Black Tea, Honey, Lemon 12

Goblet of Fire

Chardonnay, Brandy, Allspice, House-made Apple Cider, Orange Acid 10

Ofrenda

Fig Infused Illegal Joven Mezcal, Lunazul Reposado Tequila, Lemon, Cinnamon, Sugar 13

Friar Tuck

Mulled Spice Infused Cognac House-made Apple Cider, Lemon, Sugar 12

Sicilian Midnight

Cocoa Nib Infused Aperol, Citadelle Gin, Sweet Vermouth 11

What Rhymes with Orange

Your choice of Wheatly Vodka or Citadelle Gin, Blood Orange, Rosemary, Lime, Soda 11

Winter Warmer

Plantation Dark Rum, House-made Buttered Rum Mix 12

There Will Be Blood

Aberfeldy Scotch, Laphroig, Blood Orange, Cherry, Sweet Vermouth, Sugar 11

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

Franconia Brewing Co.

McKinney, Texas

Backstory Brewing

Sulphur Springs, Texas

Clown Shoes Brewery

Ipswich, Massachusetts

Lexington Brewery

Lexington, Kentucky

Texas Ale Project

Dallas, Texas

Spoetzl Brewery

Shiner, Texas

Lone Star Brewing

Fort Worth, Texas




Pegasus City Brewery

Dallas, Texas




3 Nations Brewing

Carrollton, Texas

RED WINE

			
Broadside, Cabernet	10	25	45
Spellbound, Cabernet	9	20	35
Portillo, Malbec	9	20	35
Martin Ray, Pinot Noir	9	20	35
Pessimist, Red Blend	10		45
Tortoise Creek, Merlot	8		35

WHITE WINE

			
Crossbarn, Chardonnay	12	28	50
Left Coast, White Pinot	11	25	45
No Curfew, Unoaked Chardonnay	9	22	40
Outer Sounds, Sauvignon Blanc	8	20	35
Owen Rowe, Reisling	9		40
Natale Verga, Prosecco	12		