

LUNCH

STARTERS

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 15

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 6/9

Hydromaine Caesar

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

Ranch-House Chopped

Chopped Turkey Breast, Romaine, Bibb, Cherry Tomatoes, Blue Cheese, Bacon, Avocado, Farm Egg, Buttermilk Dressing 15

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 9



Potato Soup

Chef Selection 6/9

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 20 | **Ribs Plate** 18

Brisket & Ribs Plate 20

Turkey Plate 15 | **Sausage Plate** 15

add another meat 5

SIDES 6

Smoked Garlic Mashed Potatoes | House Cut French Fries

Bacon Braised Green Beans | 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 15

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 14

House Pastrami Reuben

House-made Sauerkraut, Gruyere, Secret Sauce, Marble Rye 18

Smoked Turkey Sandwich

Shaved Fennel, Carrot, Arugula, Cranberry Mostarda, French Roll 14

SPECIALTIES

Smoked Beef Bolognese

Pappardelle, Duroc Pork, Wild Mushrooms, Grana Padano 18

Smoked Chicken Fried Steak

Buttermilk Marinated and Hand Battered Wagyu Sirloin, Smoked Garlic Mashed Potatoes, Bacon Braised Green Beans, Peppered Cream Gravy 23

Wood Grilled Wagyu Sirloin 6oz

Smoked Garlic Mashed Potatoes, Wood Grilled Broccolini, Chimichurri 28

Gulf Shrimp & Grits

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

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 Brew 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 Brewing

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		

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