

STARTERS

Jalapeño Cornbread

Sorghum Butter 7

BBQ Sampler

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

Smoked Onion Dip

House-Made Potato Chips, Pickled Onion Relish 12

The Pickles and The Pig

Jalapeño-Cheddar Sausage, Daily Sausage Selection, Tillamook Cheddar, House Mustard, House Pickles & Kraut, Crackers 17

Smoked Red Pepper Pimento Cheese

Tillamook Cheddar, Sourdough, Arugula 13

Fried Green Tomatoes

Smoked Corn Remoulade 11

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 13

Health-Nut Grain Bowl

Smoked Quinoa, Farro, Romaine, Cherry Tomatoes, Roasted Beets, Arugula, Smoked Pecans, Roasted Shallot Vinaigrette, Avocado, Fried Farm Egg 16

Salad Add-ons

Fried Farm Egg 2 | Avocado 2 | Grilled Chicken Breast 6
Sliced Brisket 7 | Smoked Turkey Breast 6 | Wagyu Sirloin 11



STEAKS

All Steaks served with Herb Roasted Yukons and Wood Grilled Asparagus with your choice of sauce.
Please ask your server for any daily steak specials.

6oz Wagyu Sirloin 29

12oz 44 Farms NY Strip 40

8oz 44 Farms Angus Tenderloin 57

SAUCES

Cabernet Demi | Chimichurri | Horseradish Crema

FAVORITES

LOYO Mac N'Cheese

Wagyu Beef Bacon, Green Chiles 10 Add Chopped Brisket 6

PEI Mussels

Smoked Chile Butter, Beer, Tasso, Red Onion, Mushrooms, Cherry Tomato, Scallions 17

SIDES

Smoked Garlic Mashed Potatoes | Bacon Braised Green Beans

Herb Roasted Yukons | Cream Corn

House Cut French Fries | Wood Grilled Asparagus

all sides 6

SPECIALTIES

Smoked Pork Chop

Bourbon Honey Soy Glaze, Cream Corn, Tamarind BBQ Sauce 32

Roast Half Chicken

Citrus Marinade, Fava Bean, Gnocchi sautéed w/ Pancetta, Herbs, Garlic, Butter, Parmesan 29

Wood Grilled Fluke

Artichoke Hearts, Marble Potatoes, Mushrooms, Spring Onion, Lemon Aioli MKT

Gulf Shrimp & Grits

Jumbo Shrimp, Homestead Gristmill Grits, Trinity, Tasso Ham 28

Smoked Chicken Fried Steak

Buttermilk Marinated and Hand Battered Wagyu Sirloin, Mashed Potatoes, Bacon Braised Green Beans, Peppered Cream Gravy 26

BURGERS

The Hamilton

1/3 lb. House Ground Wagyu Beef, Brisket, Jalapeño-Cheddar Sausage, Bacon, Cheddar, Grilled Onions & Jalapeños, Mayonnaise 19

LOYO Burger

House Ground Wagyu Beef, Cheddar, Shredded Lettuce, Tomato, House Pickles, Red Onion, Secret Sauce 16

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

COCKTAILS

Cask Reserve

Our hand selected barrel from Ironroot Republic Distillery paired with Brandy, Creme de Mure, House-made Bitters, Gomme Syrup, Tobacco Smoke 15

The Italian Job

Aberfeldy, Chamomile Infused Rittenhouse Rye, Meletti, Lemon, Gomme 15

White Jack Rose

Laird's Apple Brandy, Lime, Lemon, House Grenadine, Egg White, Barrel Aged Bitters 13

Lost World

Citadelle Gin, Chartreuse, Lime, Cucumber, Simple Syrup, Mint 12

Flaming Joe

Plantation Pineapple Rum, Illegal Joven Mezcal, Ancho Reyes Verde, Dry Curacao, Agave, Lime, Kill Cliff Flaming Joe CBD 16

Sherry Baby

Rittenhouse Rye, Amaro Nonino, Oloroso Sherry, Amaretto, Orange Bitters 16

Little Birdy

Strawberry and Pineapple Infused Citadelle Gin, Elderflower Liqueur, Grapefruit, Lemon, Sugar 14

Fabuloso

Plantation Three Star Rum, Lavender Lemonade, Peaflower 12



ON TAP

903 Brewery

Sherman, Texas

TUPPS Brewery

McKinney, Texas

Oak Highlands Brewery

Dallas, Texas

Hop and Sting Brewing

Grapevine, Texas

Ranger Creek Brewing

San Antonio, 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

Texas Ale Project

Dallas, Texas

Spoetzl Brewery

Shiner, Texas

Lone Star Brewing

Fort Worth, Texas




Lone Pint Brewing

Magnolia, Texas




3 Nations Brewing

Carrollton, Texas

RED WINE

			
Broadside, Cabernet	10	25	45
Spellbound, Cabernet	9	20	35
Altos Hormigas, Malbec	9	20	35
A to Z, 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
Sea Pearl, Sauvignon Blanc	8	20	35
Owen Rowe, Reisling	9		40
Da Luca, Prosecco	12		