

## STARTERS

### Jalapeño Cornbread

Sorghum Butter 7

### BBQ Sampler

Brisket, Ribs, Sausage, Cole Slaw, BBQ Sauce, Fixins 24

### Smoked Onion Dip

House-Made Potato Chips, Pickled Onion Relish 13

### The Pickles and The Pig

Jalapeño-Cheddar Sausage, Daily Sausage Selection, Tillamook Cheddar, House Mustard, House Pickles & Kraut, Crackers 18

### Smoked Red Pepper Pimento Cheese

Tillamook Cheddar, Sourdough, Arugula 14

### Fried Green Tomatoes

Smoked Corn Remoulade 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 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**

**10 oz 44 Farms McKinney Steak 39**

**12oz 44 Farms NY Strip 40**

**8oz 44 Farms 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 7

## SPECIALTIES

### Smoked Pork Chop

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

### Roast Half Chicken

Citrus Marinade, Gnocchi, Fava Beans, Pancetta, Herbs, Garlic, Butter, Parmesan 29

### Wild Caught Fish Feature

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 28

## 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

### First Phrase

Citadelle Gin, Amaro Montenegro, Pamplemousse Liqueur, Grapefruit, Lemon 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

			
<b>Broadside, Cabernet</b>	10	25	45
<b>Spellbound, Cabernet</b>	9	22	40
<b>Altos Hormigas, Malbec</b>	9	22	40
<b>A to Z, Pinot Noir</b>	9	22	40
<b>Pessimist, Red Blend</b>	16		75
<b>Tortoise Creek, Merlot</b>	8		35

## WHITE WINE

			
<b>Crossbarn, Chardonnay</b>	16	40	75
<b>Pratsch, Gruner Veltliner</b>	11	25	45
<b>No Curfew, Unoaked Chardonnay</b>	9	22	40
<b>Sean Minor, Sauvignon Blanc</b>	9	25	40
<b>Owen Rowe, Reisling</b>	9		40
<b>Da Luca, Prosecco</b>	12		