

LUNCH

STARTERS

Smoked Onion Dip

House-Made Potato Chips, Pickled Onion Relish 13

The Pickles and The Pig

Jalapeño-Cheddar Sausage, Pepper-Garlic Sausage, Tillamook Cheddar, Grain Mustard, House Pickles & Kraut, Crackers 18

Smoked Red Pepper Pimento Cheese

Tillamook Cheddar, Sourdough, Arugula 14

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 18

Ranch House Chopped

Diced Turkey, Romaine, Bibb, Cherry Tomatoes, Blue Cheese, Bacon, Avocado, Farm Egg, Buttermilk Dressing 18

Salad Add-ons

Fried Farm Egg 2 | Avocado 2 | Grilled Chicken Breast 6
Sliced Brisket 7 | Smoked Turkey 6 | Wagyu Sirloin 12



BBQ MEATS

Plates include 1/2 lb. Meat, Potato Salad, Cole Slaw and Texas Toast, Fixins

Brisket Plate 22 | Ribs Plate 22

Brisket & Ribs Plate 23

Turkey Plate 16 | Sausage Plate 16

add another meat 7

FAVORITES

LOYO Mac N'Cheese

Wagyu Beef Bacon, Green Chiles 10
Add Chopped Brisket 7

SIDES

Smoked Garlic Mashed Potatoes 8
Bacon Braised Green Beans 8
Dr Pepper Baked Beans 7
Wood Grilled Broccoli-Lemon Aioli, Aleppo Chili 8
Tomato Cucumber Salad Pickled Red Onions 7

SANDWICHES

Includes choice of House Cut French Fries, Side Salad, Fruit, Chips

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

The Texan

Chopped Brisket, Jalapeño Cheddar Sausage, Slaw, BBQ Sauce 15

House Pastrami Reuben

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

Fried Chicken Sandwich

Pickled Brined Chicken Thigh, Pickled Carrot-Celery Slaw, Hot Sauce, Blue Cheese Schmear 16

Turkey Sandwich

Smoked Turkey, Gruyere, Bacon, Bibb, Sun Dried Tomato Aioli, Avocado 16

SPECIALTIES

Wood Grilled 6oz Wagyu Sirloin

Smoked Garlic Mashed Potatoes, Wood Grilled Broccoli, Chimichurri 29

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, Peppercorn Cream Gravy 28

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

Split plates will be subject to a \$3 charge

COCKTAILS

Cask Reserve

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

The Old Man and The Sea

Papas Pilar Dark Rum, Luxardo Maraschino, Pamplemousse Liqueur, Lime 16

The Canopy

Novo Fogo Cachaça, Uruapan Charanda, Elderflower Liqueur, Campari, Lime, Simple Syrup 15

Smoked Piña

Cocchi Americano, Heirloom Pineapple Amaro, Plantation Pineapple Rum, Laphroig, Lemon, Gomme Syrup 13

El Canelo

Knappogue Irish Whiskey, Cherry Herring, Dolin Vermouth Rouge, Laphroig, Orange Acid 15

Watermelon Crawl

Lunazul Reposado Tequila, Ilegal Joven Mezcal, Ancho Reyes Verde, House Watermelon Syrup, Cucumber, Lime, Hellfire Bitters 14

Cayman's Island

Rittenhouse Rye, Cacao Nib Infused Rum Haven, Tempus Fugit Banana Liqueur, Honey Syrup, Angostura Bitters 15

Verdure

Celery Root Infused Fords Gin, Dolin Blanc Vermouth, House Basil and Peppercorn Bitters 14

Barrel Aged Cocktail

Selections Rotate. Please Ask Server For Details



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

Four Bullets
Richardson, Texas

RED WINE

			
The Insider, Cabernet	10	25	45
Spellbound, Cabernet	9	22	40
Altos Hormigas, Malbec	9	22	40
A to Z, Pinot Noir	9	22	40
Amadio GSM, Red Blend	10		45
Tortoise Creek, Merlot	8		35

WHITE WINE

			
Old Soul, Chardonnay	11	25	45
Pratsch, Gruner Veltliner	11	25	45
No Curfew, Unoaked Chardonnay	9	22	40
Sean Minor, Sauvignon Blanc	9	25	40
Owen Rowe, Reisling	9		40
Da Luca, Prosecco	12		