

STARTERS

Jalapeño Cornbread

Sorghum Butter 8

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

Smoked Red Pepper Pimento Cheese

Tillamook Cheddar, Sourdough, Arugula 14

Toasted Smoked Salmon Dip

Grilled Bagel, Pickled Red Onion 16

PEI Mussels

Jalapeño, Ginger, Garlic, Spinach, Bubbles 17

SALADS

LOYO House

Local Greens, Cherry Tomatoes, English Cucumber, White Cheddar, Smoked Red Pepper Ranch 6/9

Hydromaine Caesar

Creamy Lemon Dressing, 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

Salad Add-ons

Fried Farm Egg 2 | Avocado 2 | Grilled Chicken Breast 7
Sliced Brisket 8 | Smoked Turkey 7 | Wagyu Sirloin 12
Grilled Shrimp 11



STEAKS

All steaks served à la carte with your choice of sauce.
Please ask your server for any daily steak specials.

Wagyu Sirloin

6oz | 27 10oz | 36

44 Farms Bavette 8oz | 36

44 Farms NY Strip 12oz | 38

Angus Tenderloin

8oz | 49 10oz | 63

McKinney Steak 10oz | 34

Bistro Filet 9oz | 32

SAUCES

Cabernet Demi | Chimichurri | Horseradish Crema

SIDES

Smoked Garlic Mashed Potatoes 9

Bacon Braised Green Beans 9

Braised Collard Greens 9

Wood Grilled Asparagus-Lemon Aioli, Aleppo Chili 10

TX Goat Cheese Risotto 9

Crispy Brussels Sprouts- Bacon Vinaigrette 10

Sautéed Mixed Mushrooms- Cabernet Demi, Herbs 10

SPECIALTIES

Wood Grilled Pork Chop

Sweet Potato Purée, Collard Greens, Carolina BBQ Glaze 32

Smoked Half Chicken

Roasted Delicata Squash, Pearl Onion, Brussels, Mushrooms, Bacon Lardon, Garlic, Herbs, Dijon Butter Sauce 29

Wild Caught Fish Feature

Toasted Orzo, Butternut Squash, Charred Eggplant Purée, Bitter Greens MKT

Gulf Shrimp & Grits

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

Chili Braised Short Rib

Goat Cheese Risotto, Crispy Leeks, Asparagus 35

FAVORITES

LOYO Mac N'Cheese

Wagyu Beef Bacon, Green Chiles 10
Add Chopped Brisket 7

The Hamilton Burger

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

Smoked Chicken Fried Steak

Buttermilk Marinated and Hand Battered Wagyu Sirloin, Mashed Potatoes, Bacon Braised Green Beans, Peppered Cream Gravy 27

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

Open Sesame

Suntory Toki, Tempus Fugit Banana, Bonal Quina, Fonseca Bin 27, Sesame Oil 15

Lilac Skies

Milk Washed Fords Gin, Ruby Port, Lime, Black Tea, Butterfly Pea Flower 13

Apple Buttered Rum

Plantation Original Dark Rum, House Apple Cider Cordial, Spiced Butter 13

Figure Square

Fig Infused Pierre Ferrand, Walnut Infused Rittenhouse Rye, Dolin Rouge, Benedictine, Black Walnut Bitters 12

Goblet Of Fire

Amadio Red Blend, Pierre Ferrand Cognac, Blood Orange Cordial, Orange Acid, Cinnamon Syrup 12

Tequila Mockingbird

Ginger Infused Lunazul Reposado, House Ginger Syrup, Honey, Lime, Rosemary Bitters 13

Mule & Pony Show

Pear Infused Nue Vodka, House Ginger Syrup, Lemon, Spice Syrup 12

Barrel Aged Cocktail

Selections Rotate. Please Ask Server For Details



ON TAP

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

Real Ale Brewing
Blanco, Texas

Megaton
Kingwood, 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
Frey, Organic Red Blend	9	22	40
Archer Roose, 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
No Curfew, Unoaked Chardonnay	9	22	40
Pratsch, Gruner Veltliner	11	25	45
Sean Minor, Sauvignon Blanc	9	25	40
Owen Roe, Reisling	9		40
Fiol, Prosecco	9		30