

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 7
Sliced Brisket 8 | Smoked Turkey 7 | Wagyu Sirloin 12
Grilled Shrimp 11



BBQ MEATS

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

Brisket Plate 23 | Ribs Plate 22

Brisket & Ribs Plate 24

Turkey Plate 18 | Sausage Plate 18

add another meat 7

FAVORITES

LOYO Mac N'Cheese

Wagyu Beef Bacon, Green Chiles 10
Add Chopped Brisket 7

Loaded Brisket Baked Potato

Chopped Brisket, Cheddar Cheese, Chipotle Crema, Tobacco Onions 18

SIDES

Smoked Garlic Mashed Potatoes 9

Bacon Braised Green Beans 9

Dr Pepper Baked Beans 8

Wood Grilled Asparagus-Lemon Aioli, Aleppo Chili 10

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

The 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

Steak Sandwich

Grilled Bistro, Gruyere Cheese, Sautéed Onions, Roasted Red Pepper, Chimichurri Mayo, Arugula, Baguette 19

Cubano

Smoke Pork Loin, Ham, Bacon, Swiss, Pickles, Mustard 17

SPECIALTIES

Wood Grilled 6oz Wagyu Sirloin

Smoked Garlic Mashed Potatoes, Wood Grilled Asparagus, 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, 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

Saloon Door
Webster, 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