

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

Boiled Peanut Hummus

Sumac, Aleppo, Smoked Garlic, Pita 12

Fried Green Tomatoes

Cornmeal- Battered, Remoulade 14

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, Buckwheat, Romaine, Cherry Tomatoes, Breakfast Radish, Arugula, Smoked Pecans, Snap Peas, Roasted Shallot Vinaigrette, Avocado, Fried Farm Egg 18

Salad Add-ons

Fried Farm Egg 2 | Avocado 2 | Grilled Chicken Breast 7
Sliced Brisket 9 | Smoked Turkey 8 | Grilled Shrimp 12
Chimi-Marinated Steak Skewer 12



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 Flat Iron 8oz | 35

44 Farms NY Strip 12oz | 38

Angus Tenderloin 9oz | 56

McKinney Steak 10oz | 34

Bistro Filet 8oz | 32

SAUCES

Cabernet Demi | Chimichurri | Horseradish Crema

SIDES

Smoked Garlic Mashed Potatoes 9

Bacon Braised Green Beans 9

Braised Collard Greens 9

Wood Grilled Broccoli-Lemon Aioli, Aleppo Chili 10

Texmati Fried Rice- Sugar Snap Peas, Carrots, Farm Egg, Chili Crisp 9

Toasted Cauliflower- Lemon, Soft Herbs, Fresno Rouille 10

Sautéed Mixed Mushrooms- Cabernet Demi, Herbs 12

SPECIALTIES

Wood Grilled Pork Chop

Texmati Fried Rice, Sugar Snap Peas, Carrots, Farm Egg, Pickled Sweet Peppers, Green Onion, Chili Crisp 32

Herb Roasted Half Chicken

Fingerling-Chestnut-Fava Bean Hash, Spring Onion, Arugula, Pancetta, Citrus Butter Sauce 29

Wild Caught Fish Feature

Saffron Braised Summer Squash, Basil Oil, Grilled Sourdough, Fresno Rouille MKT

Gulf Shrimp & Grits

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

Local Lamb Rack

Buckwheat Tabouli, Preserved Lemon Labneh 45

FAVORITES

LOYO Mac N'Cheese

Wagyu Beef Bacon, Green Chiles 10
Add Chopped Brisket 8

The Hamilton Burger

1/3 lb. House Ground Wagyu Beef, Brisket, Jalapeño-Cheddar Sausage, Bacon, Cheddar, Grilled Onions & Jalapeños, Mayonnaise Served with Fries 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, Crème de Mure, House-made Bitters, Gomme Syrup, Tobacco Smoke 15

Heavenly Cabaret

Hendricks Cabaret, Bitter Truth Crème De Violet, Maraschino Liqueur, Lemon 14

Razzle Dazzle

Townes Vodka, St. Germaine, Simple, Lemon, Blackberries, Basil, Soda 12

Cherry Limeade

Townes Vodka, Cherry Juice, Cherry Herring Honey, Lime 11

The Eastside Manhattan

Elijah Craig Barrel Pick, Dubonnet Rouge, Cointreau, Chocolate Aztec Bitters, Angostura Bitters 14

Dead Reckoning

Lemon, Pineapple, Soda, Maple Syrup, Vanilla Brandy, Tawny Port, Blended & Aged Rum, Plum Bitters 13

Imperial Fog

Lunazul, Illegal Mezcal, Lemon, Raspberry Syrup, Crème De Violet, Hellfire Bitters, Egg White 12

"If You Like Pina Coladas"

Milk Washed Bacardi Spice Rum, Lime, Toasted Coconut, Pineapple 14

Gin-Ger

Ginger Syrup, Lime, Citadelle Gin, Domaine Canton Ginger Liqueur, Tonic 13

Barrel Aged Cocktail

Selections Rotate. Please Ask Server For Details



ON TAP

TUPPS Brewery

McKinney, Texas

Megaton

Kingwood, Texas

Ranger Creek Brewing

San Antonio, Texas

Manhattan Project Beer

Dallas, Texas

Lakewood Brewing Co.

Garland, Texas

Real Ale Brewing

Blanco, Texas

Saloon Door

Webster, Texas

3 Nations Brewing

Carrollton, 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 Pint Brewing

Magnolia, Texas

Four Bullets

Richardson, Texas




Oak Highlands Brewery

Dallas, Texas



Hop and Sting Brewing

Grapevine, 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

			
Imagery, Chardonnay	11	25	45
No Curfew, Unoaked Chardonnay	9	22	40
Pratsch, Gruner Veltliner	11	25	45
Sean Minor, Sauvignon Blanc	9	25	40
Foris, Reisling	9		40
Bellafina, Prosecco	9		30