

# 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

### Boiled Peanut Hummus

Sumac, Aleppo, Smoked Garlic, Pita 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, Buckwheat, Romaine, Cherry Tomatoes, Breakfast Radish, Arugula, Smoked Pecans, Snap Peas, 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 9 | Smoked Turkey 8 | Grilled Shrimp 12  
Chimi-Marinated Steak Skewer 12



## BBQ MEATS

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

**Brisket Plate 24 | Ribs Plate 23**

**Brisket & Ribs Plate 25**

**Turkey Plate 19 | Sausage Plate 19**  
add another meat 8

## SPECIALTIES

### Wood Grilled 6oz Wagyu Sirloin

Smoked Garlic Mashed Potatoes, Wood Grilled Broccolini, Chimichurri 29

### Gulf Shrimp & Grits

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

### Smoked Chicken Fried Steak

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

### LOYO Mac N'Cheese

Wagyu Beef Bacon, Green Chiles 10  
Add Chopped Brisket 8

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

## 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 16

### 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

### Hot Ham & Swiss

Over Easy Farm Egg, Chili Crisp Mayo 14

### Smoked Chicken Salad Sandwich

Grapes, Pickled Red Onion, Pecans, Bibb Lettuce  
Tomato, Pan Au Lait Bun 14

## SIDES

Smoked Garlic Mashed Potatoes 9

Bacon Braised Green Beans 9

Dr Pepper Baked Beans 9

Wood Grilled Broccolini-Lemon Aioli, Aleppo Chili 10

Classic Potato Salad 7

Southern Style Slaw 7

## 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

			
<b>The Insider, Cabernet</b>	10	25	45
<b>Frey, Organic Red Blend</b>	9	22	40
<b>Archer Roose, Malbec</b>	9	22	40
<b>A to Z, Pinot Noir</b>	9	22	40
<b>Amadio GSM, Red Blend</b>	10		45
<b>Tortoise Creek, Merlot</b>	8		35

## WHITE WINE

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