

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, Lavash 18

Smoked Red Pepper Pimento Cheese
Tillamook Cheddar, Grilled Sourdough, Arugula 14

Hummus
Feta, Sumac, Olive Oil, Parsley, Grilled Local Pita 12

Braised Pork Belly
Parsnip Purée, Fennel-Apple Slaw, Pomegranate 16

SALADS

LOYO House
Mixed Greens, Cherry Tomatoes, English Cucumber,
White Cheddar, Smoked Red Pepper Ranch 6/9

Hydromaine Caesar
Grana Padano, Grilled Sourdough Croûtons,
Creamy Lemon Dressing 7/13

Health-Nut Grain Bowl
Smoked Quinoa, Barley, Romaine, Arugula, Cherry Tomatoes,
Goat Cheese, Smoked Pecans, Beets, Avocado, Fried Farm Egg,
Roasted Shallot Vinaigrette 18

Salad Add-ons
Fried Farm Egg 2 | Avocado 2 | Grilled Chicken Breast 7
Sliced Brisket 9 | Smoked Turkey 8 | Grilled Shrimp 12
Chimichurri 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 NY Strip 12oz | 38

Angus Tenderloin 9oz | 62

McKinney Steak 10oz | 34

Bistro Steak 8oz | 32

SAUCES

Cabernet Demi | Chimichurri | Horseradish Crema

14oz Prime Rib Dinner *
Smoked Garlic Mashed Potatoes, au Jus MKT
* Only Available Friday & Saturday

SIDES

Sautéed Mixed Local Mushrooms- Cabernet Demi, Herbs 12
Wood Grilled Asparagus- Lemon Aioli, Aleppo Chili 10
Cannelini Bean and Texmati Rice "Hoppin' John" 9
Roasted Beets- TX Goat Cheese, Smoked Pecans 10
Crispy Brussels Sprouts- Bacon Vinaigrette 11
Smoked Garlic Mashed Potatoes 9
Bacon Braised Green Beans 9
Braised Collard Greens 9

SPECIALTIES

Wood Grilled Pork Chop
Cannelini Bean and Texmati Rice "Hoppin' John" 32

Herb Roasted Half Chicken
Sweet Potato Purée, Mushrooms, Delicata Squash,
Kale, Spanish Chorizo, Burnt Honey-Cider Glaze 29

Wild Caught Fish Feature
Roasted Carrot Risotto, Grana Padano,
Carrot Top Pistou MKT

Gulf Shrimp & Grits
Jumbo Shrimp, Homestead Gristmill Grits, Cherry Tomatoes,
Trinity, Tasso Ham, Creole Cream Sauce 28

Fennel-Pepper Cured Pork Tenderloin
Fingerling Potatoes, Brussels, Red Onion,
Bacon Lardon, Gruyere Fondue 31

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,
Smoked Garlic 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.

COCKTAILS

Cask Reserve

Our hand selected Bourbon from Ironroot Republic Distillery paired with Brandy, Crème de Mure, House-made Bitters, Gomme Syrup, Tobacco Smoke 16

Jack's Folly

Pumpkin Spice Chai Infused Lunazul Reposado, Lemon, Yuzu Liqueur, China-China, Agave 14

Velvet Blvd

Black Rum, Velvet Falernum, Dolin Rouge, Lemon, Plum Bitters 13

Fuhgeddaboutit

Noble Oak Bourbon, Disaronno, Kahlua, Spiced Syrup, Strawberry/Ginger Bitters 14

O' Pal-O-Mine

Whistle Pig 6yr Rye, Pamplemousse, Lime, Maple Syrup, Rhubarb Bitters, Grapefruit 16

Homebody Toddy

Pecan Infused 1876 Bourbon, Apple Brandy, Lemon, Honey, Sorghum Butter 14

Desert Wind

Weber Ranch Vodka, Lunazul Reposado, Agave, Lime, Grapefruit, Topo Chico 13

Save The Date

Citadelle Gin, Cocchi Rosa, Lemon Bitters, Domaine De Canton Ginger Liqueur, Orange Blossom Water 14

Harvest Mule

Evan Williams Bonded Bourbon, Ginger Syrup, Allspice Dram, Lemon, Angostura Bitters 13

Barrel Aged Cocktail

Selections Rotate. Please Ask Server For Details



ON TAP

TUPPS Brewery
McKinney, Texas

Megaton Brewery
Kingwood, Texas

Ranger Creek Brewing
San Antonio, Texas

Manhattan Project Beer Co.
Dallas, Texas

Lakewood Brewing Co.
Garland, Texas

3 Wide Brewing
Fort Worth, Texas

Saloon Door Brewing
Webster, Texas

3 Nations Brewing
Carrollton, Texas

Four Bullets Brewery
Richardson, Texas

Armor Brewing Co.
Allen, Texas

Backstory Brewery
Sulphur Springs, Texas

Clown Shoes Brewery
Ipswich, Massachusetts

Lexington Brewing
Lexington, Kentucky

Texas Ale Project
Dallas, Texas

K. Spoetzl Brewery
Shiner, Texas

Lone Pint Brewery
Magnolia, Texas




903 Brewers
Sherman, Texas

Oak Highlands Brewery
Dallas, Texas




Hop and Sting Brewery
Grapevine, Texas

Mountain Fork Brewing Co.
Broken Bow, Oklahoma

RED WINE

			
Broadside, 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
Blazon, 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
Luchi, Prosecco	9		30