LUNCH

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

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

Ranch House Chopped

Romaine, Bibb, Diced Turkey, Cherry Tomatoes, Blue Cheese, Bacon, Avocado, Boiled Farm Egg, Buttermilk Dressing 18

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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



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 Asparagus, Chimichurri 29

Gulf Shrimp & Grits Jumbo Shrimp, Homestead Gristmill Grits, Cherry Tomatoes, Trinity, Tasso Ham, Creole Cream Sauce 22

Smoked Chicken Fried Steak Buttermilk Marinated and Hand Battered Wagyu Sirloin, Smoked Garlic Mashed Potatoes, Bacon Braised Green Beans, Peppered Cream Gravy 18

> 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

Grilled Cheese and Smoked Tomato Soup Sourdough, Gruyere, Cheddar, Muenster 12

Smoked Turkey Sandwich Local Focaccia with Pepper-Olive Tapenade, Bibb Lettuce, Basil Mayo 14

Roast Beef Sandwich Ciabatta, Arugula, Smoked Garlic Aioli, Pickled Sweet Peppers, Muenster 18

SIDES

Wood Grilled Asparagus- Lemon Aioli, Aleppo Chili 10 Smoked Garlic Mashed Potatoes 9 Bacon Braised Green Beans 9 Dr Pepper Baked Beans 9 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 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

Fuhgeddaboudit

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



ΟΝ ΤΑΡ

Backstory Brewery

Sulphur Springs, Texas

Clown Shoes Brewery

Lexington Brewing

Lexington, Kentucky

Texas Ale Project

K. Spoetzl Brewery

Lone Pint Brewery

Magnolia, Texas

Sherman, Texas

Oak Highlands Brewery

Hop and Sting Brewery

Broken Bow, Oklahoma

Mountain Fork Brewing Co.

Grapevine, Texas

903 Brewers

Dallas, Texas

Dallas, Texas

Shiner, Texas

Ipswich, Massachusetts

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

RED WINE

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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
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Imagery, Chardonnay	11	25	
			45
No Curfew, Unoaked Chardonnay	9	22	45 40
	9 11	22 25	_
Chardonnay			40
Chardonnay Pratsch, Gruner Veltliner	11	25	40 45
Chardonnay Pratsch, Gruner Veltliner Sean Minor, Sauvignon Blanc	11 9	25	40 45 40

Adam West, Executive Chef | Ryan Clark, Chef de Cuisine