

STARTERS

Jalapeño Cornbread

Sorghum Butter 8

Hummus

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

Smoked Onion Dip

House-made Potato Chips, Pickled Onion Relish 13

Fried Green Tomatoes

Cured Farm Egg Yolk, Kimchi Slaw, Chili Mayo 13

Smoked Red Pepper Pimento Cheese

Tillamook Cheddar, Grilled Sourdough, Arugula 14

Grilled Summer Peaches

Burrata, Watercress, Pickled Red Onion, Fennel,
Lemon-Lavender Vinaigrette 15

The Pickles and The Pig

Jalapeño-Cheddar Sausage, Seasonal Sausage,
Tillamook Cheddar, Grain Mustard, House Pickles, Kraut, Lavash 18

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,
Radish, English Peas, Goat Cheese, Smoked Pecans, Avocado,
Fried Farm Egg, Roasted Shallot Vinaigrette 18

Salad Add-ons

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



À LA CARTE

Please ask your server for any daily steak specials

Wagyu Sirloin

6oz | 27 10oz | 36

Wagyu NY Strip 14oz | 49

Wagyu Tenderloin 9oz | 49

McKinney Steak 10oz | 34

Wagyu Flat Iron Steak 9oz | 29

Wood Grilled Pork Chop 14oz | 27

SAUCES

Cabernet Demi | Chimichurri | Horseradish Crema

SIDES

Sautéed Mixed Local Mushrooms - Cabernet Demi, Herbs 12

Wood Grilled Broccoli - Lemon Aioli, Aleppo Chili 8

Smoked Garlic Mashed Potatoes 8

Bacon Braised Green Beans 9

Braised Collard Greens 9

Smoked Pimento Grits 9

Creamed Corn 10

SPECIALTIES

Wood Grilled Pork Tenderloin

Smoked Pepper Gnocchi, Wood Grilled Broccoli,
Local Mushrooms, Pickled Mustard Seed,
Peach Mostarda, Grana Padano 31

Pan Roasted Chicken Breast

Fava Beans, Sunburst Squash, Pancetta, Pearl Onion,
Sweet Peppers, Goat Cheese Cream, Texas Pecan Pesto 24

Wild Caught Fish Feature

Sweet Corn Whipped Potato, Frisée,
Red Onion, Fennel, Radish, English Peas MKT

Smoked Red Pepper Gnocchi

Sweet Peppers, Local Mushrooms, Spinach,
Peach Mostarda, Grana Padano 20

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

BBQ Sampler

Brisket, Ribs, Sausage, Cole Slaw, BBQ Sauce, Fixins 24

Gulf Shrimp & Grits

Jumbo Shrimp, Smoked Pimento Grits, Cherry Tomatoes,
Trinity, Tasso Ham, Creole Cream Sauce 28

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 16

Skyline

Local Yocal Elijah Craig Private Barrel Bourbon, Pasubio Amaro, Martini & Rossi Fiero, Lemon 14

Packs-A-Punch

Planteray Pineapple Rum, Disaronno, Orgeat, Campari, Pineapple, Lime, Toasted Almond Bitters 14

Flora y Fuego

Cazadores Reposado Tequila, Pineapple, Chamoy Agave, Cointreau, Lime 16

Bramblin’ Man

Weber Ranch Vodka, Becherovka, Giffard Pêche de Vigne, Blackberries, Lemon 14

Tuscan Midnight

Basil Hayden Dark Rye, Cocchi Storico, Cynar, Angostura & Orange Bitters 16

Spoetzl Sazzy

Redemption Rye, Aquavit, Shiner Syrup, Lime, Peychaud's Bitters 16

Stinger Missile

Horse Soldier Bourbon, Fernet Branca, Lemon, Orgeat, Angostura Bitters 18

Whale of a Time

Cucumber-infused Gray Whale Gin, Chateau Aloe, Dolin Genepy, Benedictine D.O.M., Lime, Mint, Thyme 16

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

Karbach Brewing

Houston, Texas

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

Turning Point Beer

Bedford, 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
Left Coast, White Pinot	11	25	45
Sean Minor, Sauvignon Blanc	9	22	40
Gunderloch, Riesling	9		40
Luchi, Prosecco	8		35

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