

LUNCH

STARTERS

Smoked Onion Dip

House-made Potato Chips, Pickled Onion Relish 13

The Pickles and The Pig

Jalapeño-Cheddar Sausage, Seasonal 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,
Radish, English Peas, Goat Cheese, Smoked Pecans, 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

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



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, Smoked Pimento 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 17

Chimichurri Steak Sandwich

Flat Iron, Burrata, Arugula, Mushroom Duxelle Schmeat 24

Chili Crisp Chicken Sandwich

Fried Chicken Breast, Chili Crisp, Kimchi Slaw, Mayo 16

Smoked Turkey Sandwich

Local Focaccia with Bacon-Onion Jam,
Arugula, Brie, Creamy Honey Mustard 15

Sourdough B.L.T.

Fried Green Tomato, Thick Cut Bacon, Bibb Lettuce,
Avocado Smash, Mayo 15



SIDES

Wood Grilled Broccolini - Lemon Aioli, Aleppo Chili 8

Smoked Garlic Mashed Potatoes 8

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

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