

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

Chicken Fried Shrimp

Pickled Carrot Tartar 18

Smoked Red Pepper Pimento Cheese

Tillamook Cheddar, Grilled Sourdough, Arugula 14

Smoked Apple Salad

Goat Cheese, Toasted Almonds, Cranberries, Bitter Greens, Crème Fraîche Honey Vinaigrette 15

Smoked Salmon Dip

House-made Seasoned Pita Chips, Pickled Red Onion 17

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, Pickled Red Onion & Cauliflower, Goat Cheese, Smoked Pecans, Fried Farm Egg, Roasted Shallot Vinaigrette 17

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 | 25 10oz | 32

Wagyu NY Strip 12oz | 54

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 Asparagus - Lemon Aioli, Aleppo Chili 9

Crispy Brussels Sprouts - Bacon Vinaigrette 11

Smoked Garlic Mashed Potatoes 8

Bacon Braised Green Beans 9

Braised Collard Greens 9

Smoked Pimento Grits 10

SPECIALTIES

Wild Caught Fish Feature

Mushroom Dust, Mushroom Risotto, Squash, Swiss Chard, Sage-Pepita Pistou MKT

Chili Braised Short Rib

Crème Fraîche Whipped Potato, Roasted Baby Carrots 34

Wood Grilled Pork Tenderloin

Braised Butter Beans, Delicata Squash, Sausage, Dijon Butter Sauce 31

Pan Roasted Chicken Breast

Fingerling Potato Cacciatore, Balsamic 27

Mushroom Risotto

Grilled Asparagus, Swiss Chard, Squash Purée, Grana Padano, Crispy Leeks 20

FAVORITES

LOYO Mac N'Cheese

Wagyu Beef Bacon, Green Chiles 11
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 25

Gulf Shrimp & Grits

Chicken Fried Jumbo Shrimp, Smoked Pimento Grits, Cherry Tomatoes, Trinity, Tasso Ham, Creole Cream Sauce 26

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please note that we fry shrimp in our fryers and cannot provide shellfish free fried items.

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

Pear-ly Legal

Illegal Mezcal, Laird's Blended AppleJack, Ginger, St. George Spiced Pear, Pimento Dram, Lemon, Black Walnut Bitters 16

The Wedding Crusher

Blood Orange-infused Weber Ranch Vodka, China-China, Martini & Rossi Fiero, Lime, Agave, Grapefruit Soda 14

Black Velvet

Elijah Craig Private Barrel Bourbon, Fleur Charmante, Avena, Cointreau, Angostura & Cherry Bitters 16

Merry Me

Suerte Blanco Tequila, Cranberry, Allspice Dram, Lime, Rosemary-Agave, Ancho Reyes, Cranberry Bitters 14

Redemption Resolution

Redemption Rye, Cappelletti, Amargo-Vallet, Cocchi Vermouth di Torino 16

The Dark Knight

Plantation Dark Rum, Villon Cognac, Pimento Dram, Omen Red Blend, Angostura & Black Walnut Bitters 16

Gin and Juice

Citadelle Gin, Pineapple, Benedictine, Dry Curacao, PAMA, Lime, Angostura Bitters 13

Tickled Pink

Contratto, Dolin Blanc, Blood Orange, Prosecco 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

			
Omen, Cabernet	11	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	11		45
Blazon, Merlot	9		40

WHITE WINE

			
Imagery, Chardonnay	11	25	45
Dry Creek, Chenin Blanc	9	22	40
Left Coast, White Pinot	11	25	45
Sean Minor, Sauvignon Blanc	9	22	40
Gunderloch, Riesling	9		40
Luchi, Prosecco	9		40

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