STARTERS

Jalapeño Cornbread
Sorghum Butter 9

Hummus
Feta, Sumac, Olive Oil, Parsley, Grilled Local Pita 13

Smoked Onion Dip
House-made Potato Chips, Pickled Onion Relish 14

Beer Braised Mussels
Live Oak Hefe, Spanish Chorizo, Sweet Peppers, Onion, Spinach 18

Texas Peach Burrata
Peach & Jalapeño Jam, Bitter Greens, Grilled Sourdough 17

Smoked Red Pepper Pimento Cheese
Tillamook Cheddar, Grilled Sourdough, Arugula 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 6/11

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

Arugula & Watercress
Frisée, Shaved Fennel, Mandarin, Toasted Sesame,
Sunflower & Pepita Seeds, Radish, Roasted Shallot Vinaigrette 14

Health-Nut Grain Bowl
Smoked Quinoa, Buckwheat, Romaine, Arugula, Cherry Tomatoes,
Radish, Pickled Red Onion & Cauliflower, Feta, Smoked Pecans,
Fried Farm Egg, Roasted Shallot Vinaigrette 17

Salad Add-ons

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

LOCAL YOCAL
BBQ AND GRILL

À LA CARTE

Please ask your server for any daily steak specials

Wagyu Sirloin
6oz | 26 10oz | 38

Angus NY Strip 12oz | 32

Wagyu Tenderloin 7oz | 49

McKinney Steak 10oz | 34

Wagyu Flat Iron 9oz | 29

Wood Grilled Pork Chop 14oz | 28

SAUCES
Cabernet Demi | Chimichurri | Horseradish Crema

SHAREABLE SIDES

Sautéed Mixed Local Mushrooms - Cabernet Demi, Herbs 12
Toasted Cauliflower - Lemonette, Smoked Pecan Gremolata 9
Wood Grilled Broccolini - Lemon Aioli, Aleppo Chili 10
Smoked Garlic Mashed Potatoes 8
Bacon Braised Green Beans 9
Smoked Pimento Grits 10
Braised Collard Greens 10

SPECIALTIES

Wild Caught Fish Feature
Orzo, Grana Padano, Egg Yolk, Guanciale,
English Peas, Sundried Tomato MKT

Smoked Short Rib
Lemon Potato Purèe, Heirloom Eggplant Ratatouille,
Red Verjus Gastrique 34

Wood Grilled Pork Tenderloin
Okra Maque Choux, Lardon, Bloody Mary Butter 30

Smoked Half Chicken
Warm German Potato Salad,
Pickled Mustard Seed Vinaigrette 27

FAVORITES

LOYO Mac N'Cheese
Wagyu Beef Bacon, Green Chiles 12
Add Chopped Brisket 9

The Hamilton Burger
1/3 lb. House Ground Wagyu Beef, Brisket,
Jalapeño-Cheddar Sausage, Bacon, Cheddar,
Grilled Onions, Jalapeños, Mayonnaise 22

The OG LOYO Burger
House Ground Wagyu Beef, Cheddar, Shredded Lettuce, Tomato,
House Pickles, Red Onion, Secret Sauce 17

Smoked Chicken Fried Steak
Buttermilk Marinated and Hand Battered Wagyu Sirloin,
Smoked Garlic Mashed Potatoes, Bacon Braised Green Beans,
Peppered Cream Gravy 29

BBQ Sampler
Brisket, Ribs, Sausage, Cole Slaw, BBQ Sauce, Fixins 26

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

Cherry Limeade
Meili Vodka, Cherry Heering, Honey, Lime 13

Spicy Peach Paloma
Habanero-infused Suerte Blanco Tequila, Giffard Pêche de Vigne, Lemon, Agave, Peach & Grapefruit Bitters 13

The Green Light
Redemption Rye, Pasubio Amaro, Dolin Rouge, Dolin Genepy, Angostura Bitters 14

Hibis-Kiss Gin Sour
Hibiscus-infused Gray Whale Gin, Amaro Nonino, Lemon, Egg White, Agave 15

Key Lime Daiquiri
Weber Ranch Vodka, Rumhaven, Lime, Pineapple, Cream, Vanilla 13

Mango Tango Foxtrot
El Jimador Cristalino, Gran Malo, Lime, Tajin-infused Agave, Mango Yogurt 15

Cucumbah Spritz
Cucumber-infused Gray Whale Gin, Chareau, Luxardo del Santo, Dolin Blanc, Prosecco 15

MORE BOURBON? ZERO PROOF?

Please Ask Your Server For Our Featured Bourbon List or Our Special Mocktail Menu

LOCAL YOCAL
BBQ AND GRILL

ON TAP

TUPPS Brewery
McKinney, Texas

Megaton Brewery
Kingwood, Texas

False Idol Brewing
North Richland Hills, 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

Live Oak Brewing Co.
Austin, Texas

Mountain Fork Brewing Co.
Broken Bow, Oklahoma

RED WINE

Omen, Cabernet	12	26	47
Frey, Organic Red Blend	10	23	42
Archer Roose, Malbec	10	23	42
7 Cellars, Pinot Noir	10	23	42
Omen, Red Blend	11		45
Blazon, Merlot	9		40

WHITE WINE

Imagery, Chardonnay	11	25	45
Dry Creek, Chenin Blanc	10	23	42
Left Coast, White Pinot	11	25	45
Sean Minor, Sauvignon Blanc	10	23	42
Gunderloch, Riesling	9		40
Luchi, Prosecco	9		40

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