LUNCH

STARTERS

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

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 15

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

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

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

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

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 9 | Smoked Turkey 9 | Grilled Shrimp 9
Chimichurri Steak Skewer 12

LOCAL YOCAL
BBQ AND GRILL

BBQ MEATS

Plates include 1/2 lb. Meat, Potato Salad,
Cole Slaw, Texas Toast and Fixins

Brisket Plate 25 | **Ribs Plate** 25
Brisket & Ribs Plate 27
Turkey Plate 21 | **Sausage Plate** 20

add another meat 9

SPECIALTIES

Wood Grilled 6oz Wagyu Sirloin
Smoked Garlic Mashed Potatoes,
Wood Grilled Broccolini, Chimichurri 27

Gulf Shrimp & Grits
Chicken Fried 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 18/29

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

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.

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 22

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

The Texan
Chopped Brisket, Jalapeño-Cheddar Sausage,
Cole Slaw, BBQ Sauce 17

Caprese Steak Sandwich
Grilled Flat Iron, Fresh Mozzarella, Beefsteak Tomato,
Pickled Red Onion, Arugula, Basil Pesto, Basil Mayo 23

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

Smoked Turkey Sandwich
Local Focaccia, Smoked Turkey, Olive Tapenade,
Bibb Lettuce, Mayo 17

Ham & Cheese Croissant
Applewood Smoked Ham, Gruyere,
Bacon, Two Fried Eggs 17

SHAREABLE SIDES

Wood Grilled Broccolini - Lemon Aioli, Aleppo Chili 9
Smoked Garlic Mashed Potatoes 8
Bacon Braised Green Beans 9
Classic Potato Salad 7
Southern Style Cole 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

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