

BURGERS & SIDE

EMERALD BURGER 12

8oz Angus char grilled, lettuce, tomato, onion, pickle; choice of golden brioche, pretzel or gluten free bun

BLACK & BLEU 13

Blackened spices, marble bleu cheese

☘ CHIRISH 14

Irish cheddar, Irish bacon rasher, American bacon, Marie Rose sauce

SOUTH OF THE BORDER 14

Pepper jack, charred chipotle salsa, pickled jalapenos, guacamole

HICKORY 15

Thick-cut bacon, smoked brisket, crispy onion straws, cheddar cheese, Guinness BBQ sauce

TRUFFLED CANDIED BACON 15

Ale braised onions, gruyere cheese

TURKEY BURGER 12

Wisconsin ground turkey, house seasoned, arugula, golden brioche, tomato, onion, pickle

GARDEN BURGER 12

Black bean and roasted corn patty, ale braised onions, cucumber, tzatziki, tomato focaccia

CHEESE \$1

marble bleu
cheddar
Irish cheddar
gruyere
pepper jack
gouda

TOPPINGS \$1.50

mushrooms
onion straws
bacon
fried egg
avocado
ale braised onions

SANDWICHES & SIDE

☘ CORNED BEEF 13

Thick cut, Guinness & cider brined, gruyere cheese, dark rye bread

SMOKED BRISKET 13

Guinness BBQ sauce, ale braised onions, fried pickle spear, southern pimento cheese, soft focaccia

CHICKEN SANDWICH 13

Grilled chicken or hand breaded & fried, Sriracha mayo, pickles, bread n' butter slaw, soft focaccia

BRISKET GRILLED CHEESE 13

Gouda, gruyere, Irish cheddar, house smoked brisket, Texas toast. Tomato bisque for dipping

NO CHARGE FOR: FRENCH FRIES, MASHED POTATOES, KETTLE CHIPS OR WAFFLE FRIES.
SUB FOR \$2: ONION RINGS, HOUSE SALAD, FRESH FRUIT, MAC & CHEESE OR SOUP

FOOD FEATURES

MONDAY

HOMEMADE MEATLOAF 11

Bacon wrapped, topped with a tomato base sauce. Mashed potatoes and braised kale

TUESDAY

CHICKEN POT PIE 11

Creamy broth, veggies, puff pastry

EMERALD BURGER 8

Beef, veggie or turkey, ANY SIDE

WEDNESDAY

GUINNESS BEEF STEW 12

Carrots, onions, potatoes, Guinness infused broth

ROASTED ROSEMARY CHICKEN 12

Choose from two sides: corn on the cob, mashed potatoes, colcannon, mac & cheese, broccoli, braised kale, side salad

THURSDAY

CORNED BEEF & CABBAGE 13

Colcannon With mashed parsnips and carrots, boiled potatoes

MEATBALL & CAULIFLOWER TIKKA

MASALA 13

Italian meatballs, cauliflower, potatoes, yogurt, spices

FRIDAY

LOBSTER MAC & CHEESE 14

3 cheese macaroni, lobster pieces, red peppers

TILAPIA 13

Lightly blackened, pan seared, smoked jalapeno aioli, seasonal vegetables, rice pilaf

SATURDAY & SUNDAY

BREAKFAST BUFFET

(9AM-1PM) 11

IRISH DOG BLOODY MARYS &

MIMOSAS 7



MENU

**ASK ABOUT OUR
DESSERT MENU**

216 N. WABASH | 312.263.0200 | EMERALDLOOP.COM |  

SNACKS & SHARING

SOFT GERMAN PRETZELS 9

Guinness beer cheese, spicy mustard

WISCONSIN CHEESE CURDS 9

Wisconsin cheddar, marinara, herb ranch

PUB NACHOS 13

Smoked chicken or smoked brisket; beans, cheese sauce, melted mozzarella and provolone cheese, salsa, sour cream. Ideal for sharing. Guacamole +1

IRISH CHEESE AND CHARCUTERIE 18

Pickled raisins, bread, fig jam + Wexford White Irish Cheddar | Cahill's Irish Porter | Blue Cashel Irish farmhouse; Whiskey Pork Salami | Irish Pork Black Pudding | Bresaola Dry Cured Beef Tenderloin

CANDIED BEER BACON 9

Guinness brown sugar glaze, house kettle chips

LOOP CHICKEN WINGS 12

Bone-in or boneless: Sriracha BBQ, buffalo or Guinness BBQ; bleu cheese or ranch dressing

CRISPY FISH TACOS 12

Corona battered tilapia, cilantro slaw, smoked jalapeno aioli, flour tortilla

DRUNKEN MUSSELS BOWL 14

Ale, garlic, shallots, tomatoes, garlic toast

BAKED FLATBREADS 9

–Smoked chicken, Guinness BBQ sauce
–Mozzarella, basil and tomato

–French Bacon: Crème fraiche topped with bacon, balsamic onions and smoked gouda
–Truffle, wild mushroom, goat cheese, herbed oil
–Hard salami and fig, creamy brie cheese, green onion

SPINACH & ARTICHOKE DIP 12

Tortilla chips

PUB FRIES OR TATER TOTS 9

–Poutine: Wisconsin cheese curds, gravy
–Curry sauce, melted shaved Irish cheddar
–Parmesan, Himalayan sea salt, truffle aioli

FRIED SCALLOPS 12

Freshly beer battered Georgia Bank scallops; lemon & garlic aioli, chili garlic ginger jam

HUMMUS 12

Carrots, cucumber, celery, bell peppers, bleu cheese dressing, pita bread

QUESADILLAS 12

Chicken or steak: veggies, salsa, sour cream Guacamole +1

HOUSE-MADE GUACAMOLE 8

Tortilla chips, salsa

SOUPS & SALADS

ROASTED TOMATO BISQUE CUP 4 | BOWL 6

BAKED FRENCH ONION CUP 4 | BOWL 6

CHICKEN NOODLE CUP 4 | BOWL 6

HOUSE IRISH SEAFOOD CHOWDER 8

Irish Brown Bread

BACON TOMATO WEDGE 12

Marinated heirloom tomatoes, candied beer bacon, red onion, blue cheese crumbles

SOUTHWESTERN BBQ CHICKEN 14

Chopped iceberg lettuce, avocado, tomato, corn, black beans, tortilla strips, flour tortilla, ranch

GOAT CHEESE, PEAR AND CHICKEN 14

Mixed greens, fresh raspberries, curried walnuts, raspberry poppy seed dressing

EMERALD CHOPPED 14

Grilled chicken or smoked brisket, tomato, onions, bacon, gorgonzola, avocado, egg, hard salami, sunflower seeds

GRILLED VEGETABLE 13

Mixed greens, asparagus, zucchini, yellow squash, roasted tomato, portabella, red peppers, bleu cheese crumbles

CAESAR 9

Romaine lettuce, shaved parmesan, house-made croutons

GRILLED CHICKEN +3 | SMOKED BRISKET +5 |

CHICKEN FINGERS +3 | GRILLED SALMON +7

FIELD GREENS HOUSE 7

dressings BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, SOUTHWESTERN RANCH, THOUSAND ISLAND

IRISH FARE

FISH AND CHIPS 17

Hand dipped Smithwick's Ale battered cod, French fries, coleslaw, grilled lemon, Old Bay tartar sauce

SHEPHERD'S PIE 16

Ground beef, vegetable stew, mashed potatoes

BANGERS AND MASH 14

Irish sausages, mashed potatoes, Irish baked beans

SEAFOOD CURRY 19

Curry braised shrimp, scallops and cod, sauteed vegetables, pineapple, rice pilaf

BONE-IN NY STRIP 30

(14oz) Bone-in, Guinness mushroom sauce, fingerling potatoes, seasonal vegetables

BLACKENED GRILLED ATLANTIC SALMON 16

Grilled, sustainably fished, sautéed watermelon, tomatoes, red onions, colcannon potatoes

LAMB SHANK + DUBLIN CODDLE 22

Rosemary demi glaze with an Irish sausage, bacon, vegetable stew

ALL DAY IRISH BREAKFAST 16

Irish bacon, black and white pudding, sausage, beans, eggs, grilled tomato, Irish brown bread

FROM THE SMOKER

WOOD SMOKED BRISKET 19

Mac & cheese, slaw, homemade cornbread, Guinness BBQ sauce, and peach cobbler

SMOKED HALF ROSEMARY CHICKEN 17

Mac & Cheese, grilled vegetables with balsamic reductions and peach cobbler

BAKED MAC & CHEESE

CLASSIC 14

Cavatappi pasta, house-made three cheese sauce, parmesan, toasted breadcrumb

MAC PIGGY 17

Salami, bacon, Irish bacon, Andouille sausage

SMOKE HOUSE RULES 17

Smoked brisket, smoked provolone, green onion

BUFFALO BIRD 16

Buffalo chicken, bleu cheese, carrot and celery sticks

TOPPINGS

Choose from the following toppings (\$1 EACH UNLESS OTHERWISE STATED):

grilled chicken	mushrooms
Irish bacon	sautéed onions
bacon	andouille
bell peppers	sausage (\$2)
broccoli	spicy shrimp (\$3)

WRAPS

SERVED WITH HOUSE SALAD OR HOUSE-MADE KETTLE CHIPS

SWEET CHILI SRIRACHA 11

Crispy chicken strips, cilantro lime cabbage, pickled cucumber, sweet chili Sriracha sauce

GRILLED VEGGIE WRAP 11

Freshly grilled seasonal vegetables, roasted red pepper hummus, crisp lettuce

GRILLED CHICKEN 12

Bacon, avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN

FINGER 11

Lettuce, tomato, herb ranch

DIXIE 11

BBQ chicken, cole slaw, cheddar cheese, tomatoes

GREEK GRILLED

CHICKEN 12

Cucumber, roasted red pepper, spinach, tzatziki sauce, feta cheese

TURKEY APPLE BRIE 12

Oven roasted, creamy brie, gala apple, baby arugula

BURGERS & SANDWICHES →