




Menu

216 N. WABASH | 312.263.0200 | EMERALDLOOP.COM |  

 **ONLINE MENU**
ORDER TAKEOUT
AND DELIVERY


**WINE, WHISKEY &
NON-ALCOHOLIC
ON BACK**


BEER

TAP

- ✦ **GUINNESS** IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** AMERICAN PILSNER, WISCONSIN (4.2%)
- LEINENKUGEL SUMMER SHANDY** REFRESHING SUMMER BLEND, WISCONSIN (4.2%)
- ★ **DOVETAIL HELLES** BAVARIAN INFLUENCED LAGER, CHICAGO (4.4%)
- ✦ **MAGNERS** IRISH APPLE CIDER, IRELAND (4.5%)
- ✦ **SMITHWICK'S** IRISH RED ALE, IRELAND (4.5%)
- ✦ **HARP** IRISH LAGER, IRELAND (5%)
- ★ **HALF ACRE DAISY CUTTER** PALE ALE, CHICAGO (5.2%)
- ★ **MYSTIC CELT IRISH ALE** CHICAGO (5.7%)
BREWED EXCLUSIVELY FOR US BY SPITEFUL BREWING
- BLUE MOON** BELGIAN WHITE, COLORADO (5.4%)
- ★ **ALARMIST LE JUS** NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- ★ **REVOLUTION ANTI-HERO** IPA, CHICAGO (6.5%)
- ★ **REVOLUTION SUN CRUSHER** AMERICAN PALE WHEAT ALE, CHICAGO (5.3%)
- ★ **LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE** AMERICAN PALE WHEAT ALE, CHICAGO (7.5%)
- TRIPEL KARAMELIST** BELGIAN TRIPEL, BELGIUM (8.5%, 10 OZ POUR)



\$6 BEER OF THE MONTH ASK YOUR SERVER

BOTTLES

- BUDWEISER**
- COORS LIGHT**
- MICHELOB ULTRA**
- MILLER LITE**
- MILLER HIGH LIFE**
- ANGRY ORCHARD**
- ALLAGASH WHITE ALE**
- CORONA**
- HEINEKEN**
- MODELO**
- O'DOULS** (N/A)

CANS

- WHITECLAW HARD SELTZER** (12OZ)
BLACK CHERRY OR MANGO
- 3 FLOYDS GUMBALLHEAD** (12OZ)
- STELLA ARTOIS** (16OZ)
- STRONGBOW CIDER** (16.9OZ)
- VANDER MILL TOTALLY ROASTED CIDER** (12OZ)

LOCAL BREWS

- BEGYLE BLONDE** (12OZ)
- GOOSE ISLAND 312** (16OZ)
- HALF ACRE BODEM IPA** (16OZ)
- MAPLEWOOD SON OF JUICE IPA** (6.3%, 16OZ)

COCKTAILS \$12

- IRISH LIQUID GOLD**
JAMESON IRISH WHISKEY, FRESH SQUEEZED LIME JUICE, GINGER ALE, LIME GARNISH
- LOOP OLD FASHIONED**
SMOOTH AMBLER BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- STRAWBASIL VODKA LEMONADE**
HOMEMADE STRAWBERRY BASIL LEMONADE, THREE OLIVES CITRUS VODKA, LEMON WEDGE
- BOURBON SWEET TEA**
SMOOTH AMBLER BOURBON, SOUTHERN STYLE SWEET TEA, FRESH LEMON JUICE, LEMON WEDGE
- SPANISH G&T**
BEEFEATER GIN (CLASSIC OR STRAWBERRY PINK), FEVER TREE TONIC, CUCUMBER, DRIED JUNIPER BERRIES, LIME WHEEL
- MOSCOW MULE**
ABSOLUT VODKA (CLASSIC, ABSOLUT JUICE STRAWBERRY OR ABSOLUT JUICE APPLE), GINGER BEER, LIME WEDGE
- MARGARITA**
ALTOS SILVER TEQUILA AND CHOOSE FROM: CLASSIC, JALAPENO AGAVE, SANGARITA, PASSION FRUIT, BLACKBERRY
- PINEAPPLE BUBBLES**
BRUT CHAMPAGE, COCONUT, MALIBU RUM, PINEAPPLE JUICE, SERVED UP WITH PINEAPPLE GARNISH
- MOJITO**
CRUZAN WHITE RUM, FRESH MINT, FRESH LIME, SUGAR, SODA. TRY FLAVORED: MALIBU PINEAPPLE, STRAWBERRY OR LIME
- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- SANGRIA**
RED WINE SANGRIA, FRESH FRUIT
HALF CARAFE \$12 | FULL CARAFE \$19

Drinks

IRISH WHISKEY

WINE

WHITES

- STELLA** 9.5/35
PINOT GRIGIO (ITALY)
- TILIA** 9.5/35
CHARDONNAY (ARGENTINA)
- KRIS** 11/39
PINOT GRIGIO (ITALY)
- HAHN** 11/39
CHARDONNAY (CALIFORNIA)
- THE BETTER HALF** 12/43
SAUVIGNON BLANC (NEW ZEALAND)
- CLEAN SLATE** 10/38
RIESLING (WASHINGTON)

REDS

- ANGELINE** 10/38
MERLOT (CALIFORNIA)
- HIGH NOTE** 10/38
MALBEC (ARGENTINA) 10/38
- BOGLE** 10/38
PINOT NOIR (CALIFORNIA) 10/38
- TABALI** 11/39
CABERNET SAUVIGNON (CHILE)

ROSÉ & BUBBLES

- ROSÉ ALL DAY** 10/37
ROSÉ (ITALY)
- DOM STE MICHELLE** 30
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 11
BRUT 187ML SPLIT (ITALY)

	SHOT	NEAT	ROCKS		SHOT	NEAT	ROCKS
BUSHMILLS BLACK BUSH SOFT, SILKY TEXTURE NUTTY CHARACTER	8	11	12	JAMESON CASKMATES STOUT OR IPA EDITION SEASONED CASKS CHARRED OAK BUTTERSCOTCH COCOA	9	13	14
CONNEMARA PEATED SINGLE MALT HONEY NOTES DEEP PEAT CHOCOLATE VANILLA OAK	8	12	13	MIDLETON VERY RARE SPICE-POTPOURRI FLOWERS OAK CREAMY BUTTERSCOTCH VANILLA	22	30	33
DUBLINER SMOOTH, MELLOW HONEY SWEETNESS PEPPERY SPICE	8	11	12	PADDY'S CITRUS FLOWERS TOFFEE VANILLA-OAK	8.75	11.75	12.75
EGAN'S SINGLE MALT 10 YEAR 94 PROOF CREAMY SMOKY SILKY	9	13	14	POWERS GOLD LABEL FULL-FLAVORED HONEYED SPICY NOTES	8.75	11.75	12.75
EGAN'S VINTAGE GRAIN SINGLE GRAIN AMERICAN BOURBON BARREL AGED VANILLA FUDGE	11	16	17	POWERS JOHN LANE 12 YEAR HAZELNUT-BUTTER APRICOT PEACH CUSTARD	12	17	18
GLENDALOUGH IRISH POITIN BEETS VIRGIN IRISH OAK BARRELS MALTED BARLEY TOASTED WOOD ANCIENT IRISH SPIRIT	9	13	14	RED BREAST 12 YEAR WARM SWEET FLAVORS SPICY KICK	11	16	17
GREEN SPOT SINGLE POT STILL BARLEY APPLES SPICES	11	16	17	SEXTON SINGLE MALT RICH DRIED FRUITS SUBTLE OAK SMOOTH	8	11	12
THE IRISHMAN SINGLE MALT LIGHT FRUITY VANILLA PEACHES ALMONDS	8	11	12	SLANE IRISH WHISKEY TRIPLE CASK BLEND OAK & SPICE NOTES	8	11	12
JAMESON SPICY NUTTY VANILLA NOTES SWEET SHERRY	8.75	11.75	12.75	TULLAMORE DEW ORIGINAL PLEASANT MALTINESS TOASTED WOOD-VANILLA	8	11	12
JAMESON BLACK BARREL RICH FRUITY NOSE TOASTED WOOD AND SPICES VANILLA FRUIT	8.75	11.75	12.75	TULLAMORE DEW CASK SERIES XO RUM OR CIDER	9	13	14
				YELLOW SPOT 12 YEAR SWEET HONEY BLACK PEPPER PEACHES	12	17	18

NON-ALCOHOLIC

- COFFEE** 3.50
REGULAR OR DECAF
- ESPRESSO**
SINGLE 4 | DOUBLE 5
- ICED TEA** 3.75
UNSWEETENED OR FLAVORED
- LEMONADE** 3.75
REGULAR OR FLAVORED
- SPARKLING SODA** 3.5
REGULAR OR FLAVORED
- IBC ROOT BEER** 4
- TOPO-CHICO** (12OZ) 4
- AQUA PANA** (16.9OZ) 4
STILL WATER
- SUGAR FREE FLAVORS:**
BLACK CHERRY, MANGO, ORANGE, PEACH, RASPBERRY, STRAWBERRY

SNACKS & SHARING

WISCONSIN CHEESE CURDS 11

Wisconsin cheddar, marinara, herb ranch

GIANT SOFT GERMAN PRETZEL 14

Beer cheese, German mustard

PUB NACHOS 16

Chicken or smoked brisket; beans, cheese sauce, melted mozzarella and provolone cheese, salsa, pickled jalapeños sour cream and queso fresco. Ideal for sharing.
GUACAMOLE +2

LOOP CHICKEN WINGS 8 for 13 | 15 for 19

BONE-IN OR BONELESS: Sriracha BBQ, Mango habanero, Korean sweet chili, Buffalo, Garlic parmesan or Guinness BBQ RANCH OR BLEU CHEESE DRESSING

CHARRED BRUSSEL SPROUTS 12

Queso fresco, herbs, almonds, olive oil, sweet chili

DRUNKEN MUSSELS BOWL 16

Belgian White Ale, garlic, shallots, tomato, garlic toast

BAKED FLATBREADS 12

-Chicken, Guinness BBQ sauce*
-Mozzarella, sausage, basil and tomato*
-Truffle, wild mushroom, goat cheese, herbed oil

PUB FRIES 10

-Poutine: Wisconsin cheese curds, gravy
-🍀 Curry sauce, melted shaved Irish cheddar
-Parmesan, Himalayan sea salt, rosemary, side of truffle aioli

HUMMUS 13

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

QUESADILLAS 13

Chicken or steak: veggies, salsa, sour cream
Guacamole +2

HOUSE-MADE GUACAMOLE 10

Tortilla chips, salsa

SALADS

CURRY CHICKEN CHICKPEA 14

Mixed greens, shredded carrots, shredded cabbage, raisins, cilantro, toasted almonds, curry yogurt dressing

GREEK TURKEY SALAD 13

Chopped turkey, romaine, iceberg, tomato, cucumber, olives, red onion, bell peppers, artichokes

🍀 IRISH CAESAR 17

Grilled blackened salmon, romaine lettuce, shaved Irish cheddar, grilled tomatoes, Caesar dressing, Irish brown bread, cream cheese

CHICKEN SHAWARMA SALAD BOWL 14

Chicken, field greens, heirloom tomatoes, cucumbers, red cabbage, roasted pine nuts, lemon tahini dressing. Topped with falafel and hummus

FRUITY KALE SALAD 13

Kale, avocado, fresh strawberries, gala apples, grapefruit, walnuts, queso fresco, champagne vinaigrette.
GRILLED CHICKEN OR TOFU +4

BACON TOMATO AVOCADO WEDGE 12

Marinated heirloom tomatoes, bacon, avocado, red onion, blue cheese crumbles

PEAR GOAT CHEESE 17

Grilled chicken or tofu, mixed greens, fresh raspberries, curried walnuts, raspberry poppy seed dressing

CARNE ASADA STEAK SALAD 15

Mixed greens, avocado, tomato, corn, beans, cilantro, onion, queso fresco, tortilla strips, flour tortilla, chipotle ranch or cilantro lime vinaigrette

EMERALD CHOPPED 14

Grilled chicken or smoked brisket, tomato, red onion, bacon, gorgonzola cheese, avocado, egg, white beans, shaved radishes

GRILLED HARVEST VEGETABLE 14

Shredded kale, asparagus, zucchini, yellow squash, roasted tomato, portabella, red peppers, bleu cheese crumbles

HOUSE FIELD GREENS 7.50

DRESSINGS BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH, WHITE BALSAMIC VINAIGRETTE

MAC & CHEESE

CLASSIC 16

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

MAC PIGGY 19

Salami, bacon, Irish bacon, Andouille sausage

SMOKE HOUSE RULES 19

Smoked brisket, smoked provolone, green onion

BUFFALO BIRD 19

Buffalo chicken, bleu cheese, carrot and celery sticks

TOPPINGS \$2^{EA.}

BELL PEPPERS, BROCCOLI, BRUSSELS SPROUTS, BACON, GRILLED CHICKEN*

MAINS

BONE-IN NY STRIP 30

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

BLACKENED ATLANTIC SALMON 21

Sautéed, sustainably fished, sautéed watermelon, tomato, red onion, pan fried Brussels sprouts

SEAFOOD CURRY 18

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

IRISH FARE



FISH AND CHIPS 21

Hand dipped beer battered cod, French fries, coleslaw, grilled lemon, malt vinegar, Old Bay tartar sauce

SHEPHERD'S PIE 19

Ground beef, vegetable stew, mashed potatoes

BANGERS AND MASH 16

Irish sausages, mashed potatoes, Irish baked beans

ALL DAY IRISH BREAKFAST 19

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

BURGERS

8oz ANGUS BEEF, TURKEY OR BEYOND*

TRIMMINGS: LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE CHIPS. BREAD: BRIOCHE OR PRETZEL

EMERALD BURGER 14

With all the trimmings + onion jam

BLACK & BLEU 15

Blackened spices, crumble bleu cheese + trimmings

🍀 CHIRISH 17

Irish cheddar, Irish bacon rasher, American bacon, onion jam, garlic mayo + trimmings

SPICY SOUTHWEST 17

Ghost pepper cheese, poblano red onion jam, fresh jalapenos, guacamole, chicharron, chipotle aioli + trimmings

HICKORY 18

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

WESTERN SUNRISE 17

Fried egg, thick cut bacon, provolone

CHEESE \$1.50

BLEU CHEESE CRUMBLES
CHEDDAR
IRISH CHEDDAR
SWISS
GHOST PEPPER
SMOKED GOUDA
PROVOLONE
AMERICAN

TOPPINGS \$2

BACON
FRIED EGG
AVOCADO
MUSHROOMS
ALE BRAISED ONIONS
FRESH JALEPEÑOS

CHOICE OF SIDE WITH BURGERS, SANDWICHES & WRAPS

NO CHARGE FOR: FRENCH FRIES, MASHED POTATOES, KETTLE CHIPS OR WAFFLE FRIES

SUB FOR \$3.50: ONION RINGS, HOUSE SALAD, FRESH FRUIT, MAC & CHEESE, PARMESAN TRUFFLE FRIES OR GRILLED ASPARAGUS

SANDWICHES

TURKEY CLUB 15

Bacon, arugula, tomato, smashed avocado, cranberry aioli, country wheat toast

GRILLED CHICKEN 16

Grilled chicken, bacon, smashed avocado, tomatoes, arugula, garlic mayo, Swiss cheese

BRISKET GRILLED CHEESE 14

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

🍀 CORNED BEEF 15

Thick cut, half pound, Guinness and cider brined, Swiss cheese, dark rye bread toasted

NASHVILLE FRIED CHICKEN 16

2 fried chicken breasts, red onion, house made pickles, hot sauce, ghost pepper cheese, arugula, ranch, brioche

BUSINESS LUNCH SPECIAL \$9 ALL WRAPS

With side salad or kettle chips | M-F 11a-3p

WRAPS

SWEET CHILI SRIRACHA 13

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

GRILLED VEGGIE WRAP 13

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

CHICKEN & BACON 13

Avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN FINGER 13

Lettuce, tomato, herb ranch

CHICKEN CURRY 13

Mixed greens, chicken, curry yogurt, chutney

GREEK GRILLED CHICKEN 13

Cucumber, roasted red pepper, mixed greens, tzatziki sauce, feta cheese

TURKEY APPLE BRIE 13

Oven roasted, creamy brie, gala apple, dried cranberries, baby arugula

CARNE ASADA STEAK 14

Mixed greens, avocado, tomato, corn, pinto beans, cilantro, onion, tortilla strips, flour tortilla, queso fresco, chipotle ranch

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.