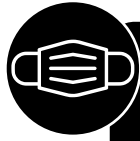




Menu

216 N. WABASH | 312.263.0200 | EMERALDLOOP.COM |  

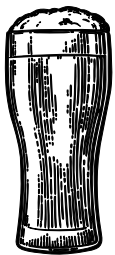


MASK UP When you are interacting with our team or when moving around restaurant #savelives ILLINOIS STATE POLICY

BEER

TAP

- ♣ **GUINNESS** IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** AMERICAN PILSNER, WISCONSIN (4.2%)
- ♣ **MAGNERS** IRISH APPLE CIDER, IRELAND (4.5%)
- ♣ **SMITHWICK'S** IRISH RED ALE, IRELAND (4.5%)
- ♣ **HARP** IRISH LAGER, IRELAND (5%)
- ★ **HALF ACRE TOME** HAZY PALE ALE, CHICAGO (5.5%)
- BLUE MOON** BELGIAN WHITE, COLORADO (5.4%)
- HACKER PSCHORR HEFE WEISSE** GERMANY (5.5%)
- ★ **ALARMIST LE JUS** NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- 3 FLOYDS ZOMBIE DUST** PALE ALE, INDIANA (6.2%)
- ★ **REVOLUTION ANTI-HERO** IPA, CHICAGO (6.5%)
- ★ **LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE** AMERICAN PALE WHEAT ALE, CHICAGO (7.5%)
- ROTATING CRAFT BEER** ASK YOUR SERVER



\$6 DRAFT BEER DEAL 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)
- PBR** (16OZ)
- STELLA ARTOIS** (16OZ)
- STRONGBOW CIDER** (16.9OZ)
- VANDER MILL TOTALLY ROASTED CIDER** (12OZ)



LOCAL BREWS

- GOOSE ISLAND 312** (16OZ)
- HALF ACRE DAISY CUTTER** (16OZ)
- MAPLEWOOD**
- SON OF JUICE IPA** (6.3%, 16OZ)

COCKTAILS \$12

- LOOP OLD FASHIONED**
SMOOTH AMBLER BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- JAMESON HOT APPLE CIDER**
JAMESON IRISH WHISKEY, APPLE CIDER, LEMON JUICE
- JAMESON IRISH COFFEE**
JAMESON WHISKEY, COFFEE, SUGAR, FRESHLY WHIPPED CREAM
- RASPBERRY BUBBLES**
BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH
- CHI-RISH BLOODY MARY**
THREE OLIVES VODKA, LOCAL VINTAGE VINE BLOODY MARY MIX, DASH GUINNESS, TRIMMINGS. *\$1 MILLER HIGH LIFE PONY
- IRISH LIQUID GOLD**
JAMESON IRISH WHISKEY, FRESH SQUEEZED LIME JUICE, GINGER ALE, LIME GARNISH
- BOOZY PEANUT BUTTER HOT CHOCOLATE**
OLD ELK PB&W WHISKEY, BAILEY'S IRISH CREAM, HOT CHOCOLATE TOP WITH WHIPPED CREAM
- 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, RASPBERRY
- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- SANGRIA**
RED WINE SANGRIA, FRESH FRUIT
HALF CARAFE \$12 | FULL CARAFE \$19

Drinks

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
ROSE (ITALY)
- DOM STE MICHELLE** 30
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 11
BRUT 187ML SPLIT (ITALY)

DAILY DEALS

- EVERYDAY DRAFT BEER FEATURE** 6
- DOMESTIC BUCKETS** 19
- PBR 16OZ CANS** 4
- POWERS IRISH WHISKEY SHOTS** 5

SEE DAILY DEALS PAGE ON WEBSITE FOR HAPPY HOUR, WEEKEND DEALS & MORE

IRISH WHISKEY

	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 POITÍN 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
- HOT CHOCOLATE** 3.50
- 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, grain mustard, 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

CHARRED BRUSSEL SPROUTS 12

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

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
-Blazin': Waffle fries, mac & cheese, hot sauce, green onion

HUMMUS 13

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

QUESADILLAS 13

Chicken, chorizo or steak: veggies, salsa, sour cream. GUACAMOLE +2

HOUSE-MADE GUACAMOLE 10

Tortilla chips, salsa

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 + trimmings

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 JALAPEÑOS

DESSERTS

APPLE PIE EGGROLLS 8

Caramelized apple egg rolls, cinnamon sugar, salted caramel ice cream

SALADS & SOUPS

IRISH CAESAR 17

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

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, roasted corn, poblano pepper

HOUSE SALAD 7.50

Kale, cabbage, craisans, walnuts

DRESSINGS BALSAMIC VINAIGRETTE, BLEU

CHEESE, HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH, CILANTRO LIME VINAIGRETTE

SOUPS CUP 4 | BOWL 6

ROASTED TOMATO BISQUE

FRENCH ONION SOUP

WHITE BEAN AND CORN CHICKEN CHILI

With queso fresco

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, ELOTE CORN, PARMESAN TRUFFLE FRIES OR GRILLED ASPARAGUS

SANDWICHES

TURKEY CLUB 15

Oven roasted turkey, 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. Spicy!

CHOCOLATE PEANUT BUTTER CAKE 8

With bourbon caramel drizzle

SALTED CARAMEL ICE CREAM 6

2 scoops with caramel sauce

MAC & CHEESE

CLASSIC MAC 16

Cavatappi noodles, 5-cheese: sharp cheddar, Mercks cheddar, Velveeta, mozzarella, parmesan and butter crumb crust

TOPPINGS \$2 EACH: TRUFFLED MUSHROOMS, BELL PEPPERS, BROCCOLI, BRUSSELS SPROUTS, BACON, GRILLED CHICKEN*

MAC PIGGY 19

Smoked andouille, pulled pork, brisket, butter crumb crust, crispy onions

BUFFALO BIRD 19

Crispy fried chicken, buffalo sauce, blue cheese crumbles, butter crumb crust, ranch drizzle, celery and carrots

HEY MAC-ARENA 19

All natural chorizo, tortilla strips, sour cream, butter crumb crust, pickled jalapeños

MAMBO ITALIANO 19

Smoked pork belly, wild mushroom, toasted garlic, butter crumb crust

ELOTE 17

Roasted corn & poblano duo, cotija cheese, lime, butter crumb crust, tajin sprinkle

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

BLACKENED ATLANTIC SALMON 21

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

SEAFOOD CURRY 18

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

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, hummus, crisp lettuce

CHICKEN & BACON 13

Avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN FINGER 13

Lettuce, tomato, herb ranch

GREEK GRILLED CHICKEN 13

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

TURKEY PEAR 13

Oven roasted turkey, swiss cheese, pear, tomatoes, dried cranberries, baby arugula

CARNE ASADA STEAK 14

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

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