
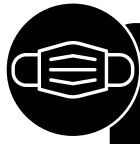




# Menu

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

## 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

## 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%)
- ★ **HALF ACRE TOME** HAZY PALE ALE, CHICAGO (5.5%)
- BLUE MOON** BELGIAN WHITE, COLORADO (5.4%)
- ★ **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)**

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

### 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.