

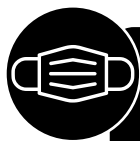




Menu

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%)
LEINENKUGEL SUMMER SHANDY REFRESHING SUMMER BLEND, WISCONSIN (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%)
-  **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%)
BELL'S OBERON AMERICAN WHEAT ALE, MICHIGAN (5.8%)
- ROTATING CRAFT BEER** ASK YOUR SERVER



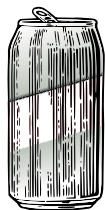
BOTTLES

- 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**
JEFFERSON'S VSB BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- RASPBERRY BUBBLES**
BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH
- DAISY LOU**
EMPRESS 1908 GIN, LIME JUICE, ORANGE BITTERS, SODA, ORANGE WHEEL
- FRENCH 12**
BRUT CHAMPAGNE, MALFY ROSA PINK GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP
- AEGEAN MULE**
CRUZAN WHITE RUM, ROOTS RAKOMELO LIQUEUR, PINEAPPLE JUICE, GINGER BEER, LIME JUICE, PINEAPPLE GARNISH
- IRISH LIQUID GOLD**
JAMESON IRISH WHISKEY, FRESH SQUEEZED LIME JUICE, GINGER ALE, LIME GARNISH
- SPANISH G&T**
BEEFEATER GIN, 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, SPICY WATERMELON, PASSION FRUIT, RASPBERRY
- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- SANGRIA**
RED WINE SANGRIA, FRESH FRUIT
HALF CARAFE \$13 | FULL CARAFE \$19

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

- LAPOSTOLLE** 11/39
MERLOT (CHILE)
- HIGH NOTE** 11/39
MALBEC (ARGENTINA) 10/38
- BOGLE** 11/39
PINOT NOIR (CALIFORNIA) 10/38
- TABALI** 11/39
CABERNET SAUVIGNON (CHILE)
- QUILT** 55^{btl}
CABERNET SAUVIGNON (CALIFORNIA)
- BÖEN** 48^{btl}
PINOT NOIR (CALIFORNIA)
- CATENA** 48^{btl}
MALBEC (ARGENTINA)
- FROGS LEAP ESTATE** 75^{btl}
CABERNET SAUVIGNON (CALIFORNIA)

ROSÉ & BUBBLES

- ROSÉ ALL DAY** 11/39
ROSÉ (ITALY)
- DOM STE MICHELLE** 30
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 11
BRUT 187ML SPLIT (ITALY)

SPIRITS

IRISH WHISKEY

	10Z SHOT	2.5OZ NEAT/ROCKS
POWERS	5	10
JAMESON	8.50	13
PADDY	8	12
RED BREAST	12	17
GREEN SPOT	12	17
YELLOW SPOT	13	18
MIDLETON VERY RARE	23	32
POWERS JOHN LANE	13	18

BOURBON

BULLEIT	10	13
BULLIET RYE	10	13
JEFFERSON'S VSB BOURBON	9	13
ANGELS ENVY	13	17
MAKERS MARK	10	13
BASIL HAYDEN	11	15
KNOB CREEK	10	13
BUFFALO TRACE	10	14
TEMPLETON RYE	11	15

TEQUILA

PATRON	9	13
SILVER, ANEJO, REPOSADO		
CASAMIGOS BLANCO	10	15
DON JULIO	10	15
ANEJO, BLANCO SILVER, REPOSADO		

SCOTCH

MACALLAN 12	12	17
(SINGLE MALT)		
GLENLIVET 12	12	17
(SINGLE MALT)		
JOHNNY WALKER	10	14
BLACK LABEL (BLEND)		
LAPHROAIG	12	17
(SINGLE MALT)		
DEWARS WHITE LABEL	10	14
(BLEND)		

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:**
MANGO PEACH
RASPBERRY
STRAWBERRY

DAILY DEALS

- EVERYDAY DRAFT BEER DEAL** ASK YOUR SERVER
- DOMESTIC BUCKETS** 19
- PBR 16OZ CANS** 4
- POWERS IRISH WHISKEY SHOTS** 5

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

SNACKS & SHARING

WISCONSIN CHEESE CURDS 11

Wisconsin cheddar, marinara, herb ranch

FRIED PICKLES 11

House brined and breaded pickle chips served with chile lime sauce

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

HOUSE-MADE GUACAMOLE 10

Tortilla chips, salsa

LOOP CHICKEN WINGS 8 for \$13 | 15 for \$19

Bone-in or boneless.

CHOOSE YOUR SAUCE: Sriracha BBQ, Curry Chutney, Mango Habanero, Korean Sweet Chili, Buffalo, Garlic Parmesan or Guinness BBQ.

RANCH OR BLEU CHEESE DRESSING


CHARRED BRUSSELS SPROUTS 12

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

BAKED NAAN FLATBREADS 12

- House pickles, marinara sauce, mozzarella, goat cheese, dill weed
- Hummus, roasted grapes, red onion, herbs, tomato, tahini, pinenuts and feta
- Mozzarella, sausage, basil and tomato*
- Truffle, wild mushroom, goat cheese, herbed oil

PUB FRIES 11

- 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, naan bread

QUESADILLAS 13

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

BURGERS

8oz ANGUS BEEF, TURKEY OR BEYOND®

TRIMMINGS: LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE CHIPS.

CHOOSE BREAD: BRIOCHE, PRETZEL BUN OR WHOLE WHEAT BUN

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

KICKIN' 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 \$1

MUSHROOMS
ALE BRAISED ONIONS
FRESH JALAPEÑOS

TOPPINGS \$2

BACON
FRIED EGG
AVOCADO

DESSERTS

CHURROS (2) 6

Chocolate or raspberry dipping sauces.

ADD ICE CREAM (VANILLA OR SALTED CARAMEL) +2

APPLE PIE EGGROLLS 8

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

SALADS & SOUP

IRISH CAESAR 18

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 18

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

CARNE ASADA STEAK SALAD 18

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

EMERALD CHOPPED 15

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

CHICKEN SHAWARMA SALAD BOWL 16

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

HOUSE SALAD 8

Mixed greens, cabbage, craisans, walnuts

ADD CHICKEN +\$4 | ADD SALMON +\$7

DRESSINGS BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH, CILANTRO LIME VINAIGRETTE

SOUP

ROASTED TOMATO BISQUE - CUP 4 | BOWL 6

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, CHARRED SEASONAL VEGGIES, FRESH FRUIT, MAC & CHEESE, ELOTE POBLANO CORN OR PARMESAN TRUFFLE FRIES

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, whole wheat bun

SMOKED SALMON CLUB 17

Smoked salmon, smashed avocado, cucumber, tomato, arugula, chile lime sauce, country wheat toast.

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

ICE CREAM 6

2 scoops, choose from vanilla or salted caramel, topped with chocolate or caramel drizzle

MAC & CHEESE

CLASSIC MAC 16

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

TOPPINGS \$2 EACH: MUSHROOMS WITH TRUFFLE OIL, 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

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, mashed potatoes

FIRE GRILLED CHICKEN CURRY BOWL 19

Grilled curried chicken, cilantro lime riced cauliflower, sauteed curried vegetables, avocado, naan bread

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 17

Irish sausages, mashed potatoes, Irish baked beans

ALL DAY IRISH BREAKFAST 20

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

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

GREEK GRILLED CHICKEN 13

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

CHICKEN & BACON 13

Avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN FINGER 13

Lettuce, tomato, herb ranch

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.