



Menu

216 N. WABASH | 312.263.0200
EMERALDLOOP.COM |

COCKTAILS \$12



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%)
 - DOVETAIL HEFEWEIZEN**
WHEAT BEER, CHICAGO (4.8%)
 - KROMBACHER PILS**
GERMAN PILSNER, GERMANY (4.8%)
 - HARP**
IRISH LAGER, IRELAND (5%)
 - BLUE MOON**
BELGIAN WHITE, COLORADO (5.4%)
 - HALF ACRE TOME**
HAZY PALE ALE, CHICAGO (5.5%)
 - REVOLUTION OKTOBERFEST**
MARZEN, CHICAGO (5.7%)
 - WEIHENSTEPHANER FESTBIER**
MARZEN, GERMANY (5.8%)
 - 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%)
- 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**
- LAGUNITAS IPNA (N/A)**
- MODELO**
- O'DOULS (N/A)**

CIDER, SELTZERS & SPIRITS CANS

- ABSOLUT GRAPEFRUIT PALOMA (7%, 12OZ)**
MADE WITH VODKA
- STRONGBOW CIDER (16.9OZ)**
- TRULY HARD SELTZER (12OZ)** WILD BERRY OR STRAWBERRY LEMONADE
- VANDER MILL TOTALLY ROASTED CIDER (12OZ)**
- VIRTUE CIDER ROSE (12OZ)**
- WHITECLAW HARD SELTZER (12OZ)**
BLACK CHERRY, MANGO OR LIME
- WOODCHUCK MIMOSA CIDER (12OZ)**

CANS

- 3 FLOYDS GUMBALLHEAD (12OZ)**
- GOOSE ISLAND 312 (16OZ)**
- GUINNESS NITRO COLD BREW (14.9OZ)**
- HALF ACRE DAISY CUTTER (16OZ)**
- MAPLEWOOD SON OF JUICE IPA (6.3%, 16OZ)**
- PBR (16OZ)**
- STELLA ARTOIS (16OZ)**



- LOOP OLD FASHIONED**
JEFFERSON'S VSB BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- ALMOST NAKED & FAMOUS**
ALTOS TEQUILA SILVER, APEROL, CHARTREUSE, GINGER BEER, LIME JUICE. SERVED UP WITH LIME GARNISH
- RASPBERRY BUBBLES**
BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH
- DAISY LOU**
EMPRESS 1908 GIN, LIME JUICE, ST. GERMAIN LIQUEUR, ORANGE BITTERS, SODA, ORANGE WHEEL
- STRAWBASIL VODKA LEMONADE**
HOMEMADE STRAWBERRY BASIL LEMONADE, THREE OLIVES CITRUS VODKA, LEMON WEDGE
- FRENCH 12**
BRUT CHAMPAGNE, MALFY ROSA PINK GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP
- CARIBBEAN MULE**
CRUZAN WHITE RUM, PINEAPPLE JUICE, GINGER BEER, LIME JUICE, PINEAPPLE GARNISH
- JAMO-ADE**
JAMESON IRISH WHISKEY, FRESH LIME JUICE, MEYER LEMONADE CHOOSE FROM: CLASSIC, BLUEBERRY, PEACH
- 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**
- TILIA 9.5/35**
CHARDONNAY (ARGENTINA)
- STELLA 10/36**
PINOT GRIGIO (ITALY)
- KRIS 11/39**
PINOT GRIGIO (ITALY)
- HAHN 12/43**
CHARDONNAY (CALIFORNIA)
- THE BETTER HALF 12/43**
SAUVIGNON BLANC (NEW ZEALAND)
- CLEAN SLATE 11/41**
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 12/43**
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**
- 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
- NOB 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 (SINGLE MALT)** 12 17
- GLENLIVET 12 (SINGLE MALT)** 12 17
- JOHNNY WALKER** 10 14
- BLACK LABEL (BLEND)** 12 17
- LAPHROAIG (SINGLE MALT)** 12 17
- DEWARS WHITE LABEL (BLEND)** 10 14

NON-ALCOHOLIC

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

DAILY DEALS

- EVERYDAY**
- DRAFT BEER DEAL 6** ASK YOUR SERVER
- DOMESTIC BUCKETS 19** MIX & MATCH!
- PBR 16OZ CANS 4**
- POWERS IRISH WHISKEY SHOTS 5**
- CIDER, SELTZERS & SPARKLING BUCKETS 27** MIX & MATCH!

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

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 11

Tortilla chips, salsa

LOOP CHICKEN WINGS 8 FOR \$16 | 15 FOR \$24

Bone-in or boneless. **CHOOSE YOUR SAUCE:** Sriracha BBQ, Spicy Curry, 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* 14

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

Chi-toberfest

GIANT SOFT GERMAN PRETZEL 14

Beer cheese, grain mustard, German mustard

PRETZEL BREAD STICKS (3) 12

Stone ground mustard, beer cheese

PORK SCHNITZEL SANDWICH 14

Sauerkraut, grilled onions, onion roll, side of German mustard. Choose a side!

PAULINA MARKET BEER BRAT 12

Grilled traditional German beer brat, grilled onions, German mustard, sauerkraut, brat bun, kettle chips, German potato salad

PORK SCHNITZEL PLATTER 16

German potato salad, sauerkraut, pretzel stick, German mustard

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 20

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

BUFFALO BIRD 20

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

HEY MAC-ARENA 20

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

MAMBO ITALIANO 20

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

ELOTE 18

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

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

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 14.50

With all the trimmings + onion jam

BLACK & BLEU 15.50

Blackened spices, crumble bleu cheese + trimmings

🍀 CHIRISH 17.50

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

LOOP CLASSIC ON WHEAT 15.50

American cheese, charred onions, pickle chips, mustard and ketchup, wheat bun

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

SANDWICHES

TURKEY CLUB 16

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 18

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 16

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!

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

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

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