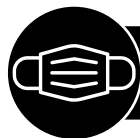




Menu

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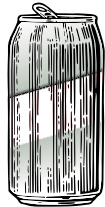


**MASK REQUIRED INDOORS
WHEN NOT EATING & DRINKING**



TAP

- GUINNESS 9**
IRISH STOUT, IRELAND (4.2%)
- MILLER LITE 6.50**
AMERICAN PILSNER, WISCONSIN (4.2%)
- MAGNERS 9**
IRISH APPLE CIDER, IRELAND (4.5%)
- SMITHWICK'S 9**
IRISH RED ALE, IRELAND (4.5%)
- KROMBACHER PILS 9**
GERMAN PILSNER, GERMANY (4.8%)
- HARP 9**
IRISH LAGER, IRELAND (5%)
- BLUE MOON 8**
BELGIAN WHITE, COLORADO (5.4%)
- ★ HALF ACRE TOME 8.50**
HAZY PALE ALE, CHICAGO (5.5%)
- ★ ALARMIST LE JUS 9**
NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- 3 FLOYDS ZOMBIE DUST 9**
PALE ALE, INDIANA (6.2%)
- NEW BELGIUM ACCUMULATION 8.50**
HAZY WHITE IPA, COLORADO (6.2%)
- ★ REVOLUTION ANTI-HERO 9**
IPA, CHICAGO (6.5%)
- ROTATING CRAFT BEER 8.50 ASK YOUR SERVER**



\$5.50 DRAFT BEER DEAL ASK YOUR SERVER

BOTTLES

- BUDWEISER 6.75**
- COORS LIGHT 6.75**
- MICHELOB ULTRA 6.75**
- MILLER LITE 6.75**
- MILLER HIGH LIFE 6.75**
- ANGRY ORCHARD 6.75**
- ALLAGASH WHITE ALE 7.50**
- CORONA 7.50**
- HEINEKEN 7.50**
- LAGUNITAS IPNA (N/A) 6.75**
- MODELO 7.50**
- O'DOULS (N/A) 5**

CIDER, SELTZERS & SPIRITS CANS

- ABSOLUT GRAPEFRUIT PALOMA (7%, 120Z) 9**
MADE WITH VODKA
- STRONGBOW CIDER (16.90Z) 8**
- TRULY HARD SELTZER (120Z) 8**
WILD BERRY OR STRAWBERRY LEMONADE
- VANDER MILL TOTALLY ROASTED CIDER (120Z) 8**
- VIRTUE CIDER ROSE (120Z) 7**
- WHITECLAW HARD SELTZER (120Z) 8**
BLACK CHERRY, MANGO OR LIME
- WOODCHUCK PEAR CIDER (120Z) 8**

CANS

- 3 FLOYDS GUMBALLHEAD (120Z) 8**
- ★ GOOSE ISLAND 312 (160Z) 8**
- GUINNESS NITRO COLD BREW (14.90Z) 9**
- ★ HALF ACRE DAISY CUTTER (160Z) 9**
- ★ MAPLEWOOD SON OF JUICE IPA (6.3%, 160Z) 9**
- PBR (160Z) 4**
- STELLA ARTOIS (160Z) 8**

COCKTAILS \$12

- LOOP OLD FASHIONED**
JEFFERSON'S VSB BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- ESPRESSO MARTINI**
THREE OLIVES VODKA, COLD BREW COFFEE, KAHLUA, SIMPLE SYRUP, COFFEE BEAN GARNISH
- ROARIN' 20'S MANHATTAN**
RABBIT HOLE RYE WHISKEY, CARPANO ANTICA SWEET VERMOUTH, ANGOSTURA BITTERS, LUXARDO CHERRY SERVED UP
- SPANISH G&T**
BEEFEATER GIN, FEVER TREE TONIC, CUCUMBER, DRIED JUNIPER BERRIES, LIME WHEEL
- MARGARITA**
ALTOS SILVER TEQUILA AND CHOOSE FROM: CLASSIC, SPICY WATERMELON, PASSION FRUIT, RASPBERRY
- RASPBERRY BUBBLES**
BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH
- FRENCH 12**
BRUT CHAMPAGNE, MALFY ROSA PINK GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP
- MOSCOW MULE**
ABSOLUT VODKA (CLASSIC, ABSOLUT JUICE, STRAWBERRY OR ABSOLUT JUICE APPLE), GINGER BEER, LIME WEDGE
- JAMO-ADE**
JAMESON IRISH WHISKEY, FRESH LIME JUICE, MEYER LEMONADE CHOOSE FROM: CLASSIC, BLUEBERRY, PEACH
- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- SANGRIA**
RED WINE SANGRIA, FRESH FRUIT
HALF CARAFE \$13 | FULL CARAFE \$19
- JAMESON IRISH COFFEE**
JAMESON WHISKEY, COFFEE, SUGAR, FRESHLY WHIPPED CREAM
- JAMESON HOT APPLE CIDER**
JAMESON IRISH WHISKEY, APPLE CIDER, LEMON JUICE
- SO BOOZY HOT CHOCOLATE**
BOURBON, SHERRY, KAHLUA, CHARTREUSE, WHIPPED CREAM

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

	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
BULLEIT RYE	10	13
ELIJAH CRAIG	10	13
HEAVEN'S DOOR	10	14
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
RABBIT HOLE RYE	10	14

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)		
DEWAR'S WHITE LABEL	10	14
(BLEND)		

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**
REGULAR OR FLAVORED
- IBC ROOT BEER 4**
- TOPO-CHICO (120Z) 4**
- AQUA PANA (16.90Z) 4**
STILL WATER
- HOT CHOCOLATE 5**
TOPPED WITH WHIPPED CREAM
- HOT APPLE CIDER 5**
TOPPED WITH WHIPPED CREAM
- SUGAR FREE FLAVORS:**
BLACK CHERRY
MANGO
PEACH
RASPBERRY
STRAWBERRY

DAILY DEALS

EVERYDAY

- DRAFT BEER DEAL 5.50 ASK YOUR SERVER**
- DOMESTIC BUCKETS 19 MIX & MATCH!**
- PBR 160Z CANS 4**
- POWERS IRISH WHISKEY SHOTS 4.50**
- CIDER, SELTZERS & SPARKLING BUCKETS 27 MIX & MATCH!**

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

SNACKS & SHARING

GIANT SOFT GERMAN PRETZEL 14

Beer cheese, grain mustard, German mustard

WISCONSIN CHEESE CURDS 11

Wisconsin cheddar, marinara, herb ranch

CHARCUTURIE (SERVES 1-2) 16

Genoa salami, andouille sausage, mortadella, hot capicola, bleu cheese, Irish cheddar. Spicy olive salad, onion jam, grain mustard, grape tomatoes, crackers

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

PARMESAN TRUFFLE FRIES 13

Truffle oil, rosemary, sea salt

DIPPING: Curry sauce, malt vinegar aioli and sriracha ketchup

HOUSE-MADE GUACAMOLE 11

Tortilla chips, salsa

IRISH SAUSAGE ROLL 13

Winston Irish sausage, puff pastry, sliced

DIPPING: Spicy mustard, onion jam and curry ranch

FRIED CHICKEN SLIDERS (3) 14

Pickles, curry ranch sauce

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

•Mozzarella, sausage, basil and tomato*

•Truffle, wild mushroom, goat cheese, herbed oil

HUMMUS 13

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

QUESADILLAS 14

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 14.50

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

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, 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 16

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

GRILLED VEGETABLE SALAD 15

Eggplant, peppers, mushrooms, zucchini, Brussel sprouts, grilled tomato tossed with feta cheese, almonds, balsamic vinaigrette and spring lettuce mix

HOUSE SALAD 8

Mixed greens, cabbage, craisans, walnuts

ADD CHICKEN +\$4 | ADD SALMON +\$8

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

SOUPS CUP 4 | BOWL 6

ROASTED TOMATO BISQUE

WHITE BEAN CHICKEN CHILI

With queso fresco

RUSTIC CHICKEN QUESADILLA

Chicken broth, chicken, carrots, potatoes, celery, thyme, paprika, tortilla strips

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, PARMESAN TRUFFLE FRIES OR CUP OF SOUP

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

ITALIAN COLD CUT SUB 16

Genoa salami, mortadella, hot capicola, provolone lettuce, tomato, red wine vinegar, olive oil, oregano, baguette

STEAK BAGUETTE 18

Sliced seasoned steak, grilled onions, red peppers, horseradish mayo

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!

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 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

MAINS

BLACKENED ATLANTIC SALMON 24

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

FIRE GRILLED CHICKEN CURRY BOWL 20

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

IRISH FARE



FISH AND CHIPS 22

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

LUNCH SPECIAL MON-FRI 11a-3p \$12 ALL WRAPS

French fries, waffle fries, kettle chips or cup of soup

WRAPS

SWEET CHILI SRIRACHA 14

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

GREEK GRILLED CHICKEN 14

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

CHICKEN & BACON 14

Avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN FINGER 14

Lettuce, tomato, herb ranch

TURKEY PEAR 14

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

CARNE ASADA STEAK 16

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

GRILLED VEGETABLE WRAP 14

Eggplant, peppers, mushrooms, zucchini, Brussel sprouts, grilled tomato tossed with feta cheese, almonds, balsamic vinaigrette and spring lettuce mix

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