



Menu

216 N. WABASH | 312.263.0200
EMERALDLOOP.COM |

COCKTAILS \$13

BEER

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%)
- DOVETAIL HEFEWEIZEN** 8.75
A GERMAN STYLE ORANGE WHEAT BEER, CHICAGO (4.8%)
- HARP** 9
IRISH LAGER, IRELAND (5%)
- BLUE MOON** 8.50
BELGIAN WHITE, COLORADO (5.4%)
- HALF ACRE TOME** 8.75
HAZY PALE ALE, CHICAGO (5.5%)
- METROPOLITAN FLYWHEEL** 8.75
A GERMAN STYLE PILSNER, CHICAGO (5.5%)
- REVOLUTION OKTOBERFEST** 8.50
MARZEN, CHICAGO (5.7%)
- WEIHENSTEPHANER FESTBIER** 9
MARZEN, GERMANY (5.8%)
- ALARMIST LE JUS** 9
NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- 3 FLOYDS ZOMBIE DUST** 9
PALE ALE, INDIANA (6.2%)
- REVOLUTION ANTI-HERO** 9
IPA, CHICAGO (6.5%)
- ROTATING CRAFT BEER** 8.75 ASK YOUR SERVER
- \$7 DRAFT BEER DEAL** ASK YOUR SERVER



BOTTLES

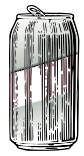
- BUDWEISER** 6.75
- COORS LIGHT** 6.75
- MICHELOB ULTRA** 6.75
- MILLER LITE** 6.75
- MILLER HIGH LIFE** 6.75
- ALLAGASH WHITE ALE** 7.50
- CORONA** 7.50
- DOG FISH HEAD PUNKIN ALE** 8
- HEINEKEN** 7.50
- HEINEKEN OO** (N/A) 7
- LAGUNITAS IPNA** (N/A) 6.75
- MODELO** 7.50
- O'DOULS** (N/A) 5

CIDER, SELTZERS & SPIRITS CANS

- ANGRY ORCHARD** (12OZ) 7.50
- TOPO CHICO HARD SELTZER** (12OZ BOTTLE) 8
STRAWBERRY GUAVA
- ABSOLUT GRAPEFRUIT PALOMA** (7%, 12OZ) 9
MADE WITH VODKA
- JAMESON GINGER & LIME** (5%, 12OZ) 8.75
- TRULY HARD SELTZER** (12OZ) 8
WILD BERRY OR STRAWBERRY LEMONADE
- VANDER MILL TOTALLY ROASTED CIDER** (12OZ) 8
- VIRTUE PEAR CIDER** (12OZ) 7
- WHITECLAW HARD SELTZER** (12OZ) 8
BLACK CHERRY, MANGO OR LIME

CANS

- 3 FLOYDS GUMBALLHEAD** (12OZ) 8
- GOOSE ISLAND 312** (16OZ) 8
- GUINNESS O** (N/A) 7
- HALF ACRE DAISY CUTTER** (16OZ) 9
- MAPLEWOOD SON OF JUICE IPA** (6.3%, 16OZ) 9
- PBR** (16OZ) 4.50
- STELLA ARTOIS** (16OZ) 8



LOOP OLD FASHIONED
JEFFERSON'S VSB BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH

NITRO ESPRESSO MARTINI
GREY GOOSE VODKA, COLD BREW COFFEE, KAHLUA, SIMPLE SYRUP, COFFEE BEAN GARNISH

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

MARK TWAIN COCKTAIL
ABERFELDY SINGLE MALT SCOTCH, LEMON JUICE, SIMPLE SYRUP, ANGOSTURA BITTERS, SERVED UP. MARK TWAIN'S FAVORITE; MORNING, NOON AND NIGHT!

APEROL SPRITZ
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH

SMOKEY & SWEET
400 CONEJOS MEZCAL, PATRON SILVER, TRIPLE SEC, GRAPEFRUIT JUICE, SODA WATER, JALAPEÑO, CHILI LIME SALT, GRAPEFRUIT GARISH, ON ICE

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

STRAWBERRY ROSE SANGRIA
WITH FRESH FRUIT
HALF CARAFE \$15 | FULL CARAFE \$22

WINE



WHITES

- TILIA** 10/35
CHARDONNAY (ARGENTINA)
- STELLA** 10.50/36
PINOT GRIGIO (ITALY)
- KRIS** 12/39
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
- TWENTY ACRES** 12/43
CABERNET SAUVIGNON (CALIFORNIA)
- QUILT** 55^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)
- BOËN** 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	6	11
JAMESON	8.50	13
WEST CORK BOURBON CASK	8.50	12
RED BREAST	12	17
RED BREAST LUSTAU EDITION	13	18
GREEN SPOT	12	17
GREEN SPOT CHATEAU LEOVILLE BARTON	14	21
YELLOW SPOT	13	18
MIDLETON VERY RARE	23	32
SEXTON SINGLE MALT	8	12

TEQUILA

PATRON (SILVER, ANEJO, REPOSADO)	10	14
CASAMIGOS BLANCO	11	15
DON JULIO (ANEJO, BLANCO SILVER, REPOSADO)	10	15
1800 CRISTALINO	12	17
400 CONEJOS MEZCAL	9	13
JOSE CUERVO RESERVA DE LA FAMILIA REPOSADO	12	17

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
NOB CREEK	10	13
BUFFALO TRACE	10	14
TEMPLETON RYE	11	15
WOODFORD RESERVE	10	14

SCOTCH

ABERFELDY (SINGLE MALT)	10	14
MACALLAN 12 (SINGLE MALT)	13	19
GLENLIVET 12 (SINGLE MALT)	12	17
JOHNNY WALKERBLACK LABEL (BLEND)	10	14
DEWAR'S WHITE LABEL (BLEND)	10	14

NON-ALCOHOLIC

COFFEE 3.75
REGULAR OR DECAF

ICED TEA 4
UNSWEETENED OR FLAVORED

LEMONADE 4
REGULAR OR FLAVORED

SPARKLING WATER 3.50
REGULAR OR FLAVORED

IBC ROOT BEER 4.50

PERRIER (500ML) 4.50

AQUA PANA (16.9OZ) 4
STILL WATER

SUGAR FREE FLAVORS:
BLACK CHERRY
MANGO
PEACH
RASPBERRY
STRAWBERRY

DAILY DEALS

EVERYDAY

- **DRAFT BEER DEAL** 7 ASK YOUR SERVER
- **DOMESTIC BUCKETS** 22 MIX & MATCH!
- **PBR 16OZ CANS** 4.50
- **POWERS IRISH WHISKEY SHOTS** 6
- **CIDER, SELTZERS & SPARKLING BUCKETS** 29 MIX & MATCH!

**VISIT
DAILY DEALS TAB
FOR MORE DEALS**

SNACKS & SHARING

GIANT SOFT GERMAN PRETZEL 15

Beer cheese, grain mustard, yellow mustard

WISCONSIN CHEESE CURDS 12

Wisconsin cheddar, marinara, herb ranch

CHARCUTURIE (SERVES 1-2) 18

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 12

Tortilla chips, salsa

✪ IRISH SAUSAGE ROLL 14

Winston Irish sausage, puff pastry, sliced

DIPPING: Spicy mustard, onion jam and curry ranch

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, olive oil, sweet chili

BAKED NAAN FLATBREADS 13

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**

SALADS & SOUP

✪ IRISH CAESAR* 19

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 raspberries, curried walnuts, raspberry poppy seed dressing

CARNE ASADA STEAK SALAD* 19

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, chopped greens, carrots, tomato, red onion, bacon, gorgonzola cheese, avocado, egg, white beans, shaved radishes, roasted corn, poblano pepper

SHAWARMA SALAD BOWL 15

Field greens, heirloom tomatoes, cucumbers, carrots, red cabbage, roasted pine nuts, lemon tahini dressing. Topped with falafel and hummus. **ADD CHICKEN +\$5**

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, raisins

ADD CHICKEN +\$5 | ADD SALMON +\$9

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

SOUPS CUP 4 | BOWL 6

ROASTED TOMATO BISQUE

PRETZEL BREAD STICKS (3) 13

Stone ground mustard, beer cheese

PAULINA MARKET BEER BRAT 13

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

CURRYWURST 14

Paulina Beer Brat pieces in ketchup, curry and worstechire sauce served with French fries and pretzel stick

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, mixed greens, tomato, smashed avocado, cranberry aioli, country wheat toast

GRILLED CHICKEN* 17

Grilled chicken, bacon, smashed avocado, tomatoes, mixed greens, garlic mayo, Swiss cheese, whole wheat bun

BLACKENED WHITEFISH 18

Blackened mahi mahi, Old bay tartar sauce, vinegar slaw, lettuce, tomato, pickle, brioche bun

BRISKET GRILLED CHEESE* 17

Gouda, cheddar, Irish cheddar, house smoked brisket, Texas toast. Tomato bisque for dipping

✪ CORNED BEEF* 17

Thick cut, half pound, Guinness and cider brined, Swiss cheese, dark rye bread toasted

NASHVILLE FRIED CHICKEN* 17

2 fried chicken breasts, red onion, house made pickles, hot sauce, ghost pepper cheese, mixed greens, ranch, brioche. Spicy!

MAC & CHEESE

CLASSIC MAC 17

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* 22

Smoked andouille, bacon, brisket, butter crumb crust, crispy onions, BBQ sauce

BUFFALO BIRD* 22

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

ELOTE 22

Roasted corn and poblano duo, queso fresco, 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* 23

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* 18

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

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 greens

CARNE ASADA STEAK* 17

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

GRILLED VEGETABLE WRAP 14

Eggplant, peppers, mushrooms, zucchini, Brussels sprouts, grilled tomato tossed with queso fresco, almonds, balsamic vinaigrette and spring lettuce mix

DESSERTS

CHURROS (2) 6

Chocolate or raspberry dipping sauces. **ADD ICE CREAM (VANILLA OR SALTED CARAMEL) +2**

BREAD PUDDING 9

Apple walnut bread pudding, topped with vanilla ice cream and Bailey's caramel sauce

ICE CREAM 6

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

Chi-toberfest

GIANT SOFT GERMAN PRETZEL 15

Beer cheese, grain mustard, yellow mustard

PORK SCHNITZEL SANDWICH 16

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

PORK SCHNITZEL PLATTER 17

Potato salad, sauerkraut, pretzel stick, mustard

BURGERS

8oz ANGUS BEEF, TURKEY OR BEYOND®

TRIMMINGS: LETTUCE, TOMATO, ONION, PICKLE CHIPS.

CHOOSE BREAD: BRIOCHE, PRETZEL BUN OR WHOLE WHEAT BUN

EMERALD BURGER* 14.75

With all the trimmings + onion jam

BLACK & BLEU* 15.75

Blackened spices, crumble bleu cheese + trimmings

✪ CHIRISH* 17.50

Irish cheddar, Irish bacon rasher, American bacon, onion jam + trimmings

KICKIN' SOUTHWEST* 17

Ghost pepper cheese, poblano red onion jam, fresh jalapenos, guacamole, chicharron, chipotle ranch + trimmings

HICKORY* 18

Thick-cut bacon, smoked brisket, crispy onion straws, cheddar cheese, Guinness BBQ sauce + trimmings

LOOP CLASSIC ON WHEAT* 15.75

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 \$2.50

ANDOUILLE SAUSAGE
BACON
FRIED EGG
AVOCADO

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