



Menu

216 N. WABASH | 312.263.0200
EMERALDLOOP.COM |



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%)
- BELL'S BRIGHT WHITE ALE** 8.75
A WINTER WHEAT ALE, MICHIGAN (5%)
- HALF ACRE DAISY CUTTER** 8.50
PALE ALE, CHICAGO (5.2%)
- BLUE MOON** 8.50
BELGIAN WHITE, COLORADO (5.4%)
- METROPOLITAN FLYWHEEL** 8.75
A GERMAN STYLE PILSNER, CHICAGO (5.5%)
- ALARMIST LE JUS** 9
NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- REVOLUTION ANTI-HERO** 9
IPA, CHICAGO (6.5%)
- SIERRA NEVADA HAZY LITTLE THING** 9
HAZY IPA, CALIFORNIA (6.7%)
- 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
- 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
- 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
- MAPLEWOOD SON OF JUICE IPA** (6.3%, 16OZ) 9
- PBR** (16OZ) 4.50
- STELLA ARTOIS** (16OZ) 8



COCKTAILS \$13

- GREEN JAMO-CHAUN!**
JAMESON, GINGER ALE, LIME JUICE, GINGER BEER, ON ICE, WE MAKE IT GREEN! FESTIVE!
- SKIBISCUS SOUR**
WEST CORK IRISH WHISKEY DISTILLED IN TOWN OF SKIBBEREEN, BOURBON CASK FINISH, HIBISCUS INFUSED, LIME JUICE, LEMON JUICE, HONEY, EGG WHITE, SODA WATER, ON ICE!
- JAMESON IRISH COFFEE**
JAMESON IRISH WHISKEY, SUGAR, COFFEE AND FRESHLY WHIPPED CREAM
- LOOP OLD FASHIONED**
JEFFERSON'S VSB BOURBON, LIQUID ALCHEMIST SIMPLE SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- NITRO ESPRESSO MARTINI - ON TAP!**
HOUSE CRAFTED! GREY GOOSE VODKA, COLD BREW COFFEE, KAHLUA, COFFEE BEAN GARNISH
- 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
- SPANISH G&T**
BEEFEATER GIN, FEVER TREE TONIC, CUCUMBER, DRIED JUNIPER BERRIES, LIME WHEEL
- MARGARITA**
ALTOS SILVER TEQUILA AND CHOOSE FROM: CLASSIC, MEZCAL, 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)
- 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)
- 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 | 6 | 11 |
| JAMESON | 8.50 | 13 |
| RED BREAST | 12 | 17 |
| RED BREAST LUSTAU EDITION | 13 | 18 |
| GREEN SPOT | 12 | 17 |
| YELLOW SPOT | 13 | 18 |
| MIDLETON VERY RARE | 25 | 37 |
| WEST CORK (BOURBON CASK) | 8 | 12 |
| SLANE | 8.50 | 12 |

TEQUILA & MEZCAL

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

BOURBON

| | | |
|--------------------------------|----|----|
| BULLEIT | 10 | 14 |
| BULLEIT RYE | 10 | 14 |
| ELIJAH CRAIG | 10 | 14 |
| HEAVEN'S DOOR | 10 | 14 |
| JEFFERSON'S VSB BOURBON | 9 | 14 |
| ANGELS ENVY | 13 | 17 |
| MAKERS MARK | 10 | 14 |
| BASIL HAYDEN | 11 | 15 |
| KNOB CREEK | 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 WALKER BLACK LABEL (BLEND) | 10 | 14 |
| DEWARS WHITE LABEL (BLEND) | 10 | 14 |

NON-ALCOHOLIC

- COFFEE** 3.75
REGULAR OR DECAF
- HOT CHOCOLATE** 5
TOPPED WITH WHIPPED CREAM
- 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

✪ IRISH SAUSAGE ROLL 14

Winston Irish sausage, puff pastry, sliced
DIPPING: Spicy mustard, onion jam, curry ranch

✪ IRISH CURRY CHIPS 10

Topped with McDonnell's curry sauce,
melted Irish cheddar

GIANT SOFT GERMAN PRETZEL 15

Beer cheese, beer grain 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* 17

Chicken or smoked brisket; beans, cheese
sauce, melted mozzarella and provolone
cheese, salsa, pickled jalapeños, sour cream.
Ideal for sharing. GUACAMOLE +2

PARMESAN TRUFFLE FRIES 13

Truffle oil, rosemary, sea salt. Served with
curry sauce, malt vinegar aioli and
sriracha ketchup

HOUSE-MADE GUACAMOLE 12

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, 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

BURGERS

8oz ANGUS BEEF,
TURKEY OR BEYOND*

TRIMMINGS: LETTUCE, TOMATO, ONION,
PICKLE CHIPS.

CHOOSE BREAD: BRIOCHE, PRETZEL BUN OR
WHOLE WHEAT BUN

EMERALD BURGER* 15

With all the trimmings + onion jam

BLACK & BLEU* 16

Blackened spices, crumble bleu cheese +
trimmings

✪ CHIRISH* 18

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

KICKIN' SOUTHWEST* 18

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

HICKORY* 18.50

Thick-cut bacon, smoked brisket, crispy onion
straws, cheddar cheese, Guinness BBQ sauce
+ 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 \$2.50

ANDOUILLE SAUSAGE
BACON
FRIED EGG
AVOCADO

DESSERTS

CHURROS (2) 6

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

SALADS & SOUP

✪ IRISH CAESAR* 20

Grilled blackened salmon, romaine lettuce,
shaved Irish cheddar, grilled tomatoes,
Caesar dressing, Irish brown bread, side of
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* 17

Grilled chicken or smoked brisket, chopped
greens, carrots, tomato, red onion, bacon, bleu
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 16

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 +\$7 | ADD SALMON +\$10

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

SOUPS CUP 5 | BOWL 7

ROASTED TOMATO BISQUE

BLACK BEAN CHICKEN CHILI

FRENCH ONION SOUP 9 (BOWL)

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

✪ CORNED BEEF* 18

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

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

NASHVILLE FRIED CHICKEN* 17

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

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

MAC & CHEESE

CLASSIC MAC 17

Cavatappi noodles, 5-cheese: sharp cheddar,
Merks 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* 20

Ground beef, vegetable stew, mashed
potatoes

BANGERS AND MASH* 19

Irish sausages, mashed potatoes,
Irish baked beans

ALL DAY IRISH BREAKFAST* 22

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

CORNED BEEF AND CABBAGE 23

House brinded, mashed potatoes,
boiled potatoes, mashed carrots and
parsnips

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, iceberg lettuce,
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

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