



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%)
- 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%)
- SAM ADAMS WINTER LAGER** 8.75
A SPICED WHEAT BOCK, BOSTON (5.6%)
- ALARMIST LE JUS** 9
NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- BELLS OBERON ECLIPSE** 8.75
A WINTER CITRUS WHEAT ALE, MICHIGAN (6.3%)
- REVOLUTION ANTI-HERO** 9
IPA, CHICAGO (6.5%)
- ROTATING CRAFT BEER** 8.75 ASK YOUR SERVER
- \$7 DRAFT BEER DEAL** ASK YOUR SERVER



DAILY DEALS ON BACK

BOTTLES

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

WINE, WHISKEY & NON-ALCOHOLIC ON BACK

CIDER, SELTZERS & SPIRITS CANS

- TRULY HARD SELTZER** (12OZ) 8
STRAWBERRY LEMONADE, WILD BERRY
- WHITECLAW HARD SELTZER** (12OZ) 8
BLACK CHERRY, MANGO OR LIME
- ABSOLUT GRAPEFRUIT PALOMA** (7%, 12OZ) 9
MADE WITH VODKA
- WHITECLAW VODKA SODA** 9
WATERMELON
- ANGRY ORCHARD** (12OZ) 7.50
- VANDER MILL TOTALLY ROASTED CIDER** (12OZ) 8



ASK ABOUT BUCKET SPECIALS



CANS

- PABST BLUE RIBBON (PBR)** (16OZ) 5
- GOOSE ISLAND 312** (16OZ) 8
- GUINNESS O** (N/A) 7
- MAPLEWOOD SON OF JUICE IPA** (6.3%, 16OZ) 9
- STELLA ARTOIS** (16OZ) 8.50

COCKTAILS \$14



- 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
- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- MARGARITA**
ALTOS SILVER TEQUILA AND CHOOSE FROM: CLASSIC, PASSION FRUIT, RASPBERRY
- 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!
- MARK TWAIN COCKTAIL**
ABERFELDY SINGLE MALT SCOTCH, LEMON JUICE, SIMPLE SYRUP, ANGOSTURA BITTERS, SERVED UP. MARK TWAIN'S FAVORITE; MORNING, NOON AND NIGHT!
- SPANISH G&T**
BEEFEATER GIN, FEVER TREE TONIC, CUCUMBER, DRIED JUNIPER BERRIES, LIME WHEEL
- RASPBERRY BUBBLES**
BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH
- FRENCH 12**
BRUT CHAMPAGNE, MALFY ROSA PINK GRAPEFRUIT GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP
- MULES**
ABSOLUT VODKA (CLASSIC, ABSOLUT GRAPEFRUIT OR ABSOLUT MIXED BERRY), GINGER BEER, LIME WEDGE
- JAMESON IRISH COFFEE**
JAMESON IRISH WHISKEY, SUGAR, COFFEE AND FRESHLY WHIPPED CREAM
- SPIKED HOT CHOCOLATE**
VANILLA VODKA, IRISH CREAM, HOT CHOCOLATE, TOPPED WITH WHIPPED CREAM
- HOT TODDY**
JAMESON IRISH WHISKEY, BROWN SUGAR, HOT WATER, LEMON WEDGE AND CLOVES

WINE



WHITES

- TILIA** 10/35
CHARDONNAY (ARGENTINA)
- STELLA** 11/38
PINOT GRIGIO (ITALY)
- SEAN MINOR** 12/43
CHARDONNAY (CALIFORNIA)
- VILLA MARIA** 12/43
SAUVIGNON BLANC (NEW ZEALAND)

REDS

- HIGH NOTE** 11/39
MALBEC (ARGENTINA)
- BOGLE** 12/43
PINOT NOIR (CALIFORNIA)
- TWENTY ACRES** 12/43
CABERNET SAUVIGNON (CALIFORNIA)
- TEXTBOOK** 55^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)
- HAHN SLH** 52^{BTL}
PINOT NOIR (CALIFORNIA)
- CATENA** 45^{BTL}
MALBEC (ARGENTINA)
- FROGS LEAP ESTATE** 80^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)

ROSÉ & BUBBLES

- GRAHAM BECK ROSE**
47
BRUT (SOUTH AFRICA)
- 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
JAMESON	6.50	13
POWERS	8	12
RED BREAST	12	17
RED BREAST LUSTAU EDITION	14	19
GREEN SPOT	12	17
YELLOW SPOT	13	18
MIDLETON VERY RARE	25	37
WEST CORK (BOURBON CASK)	8	12

TEQUILA & MEZCAL

OLMECA ALTOS (PLATO, REPOSADO)	8.50	13
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

BOURBON & WHISKEY

BULLEIT	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
KNOB CREEK RYE	10	14
TEMPLETON RYE	11	15
WOODFORD RESERVE	10	14
TOKI SUNTORY (JAPAN)	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

DAILY DEALS

EVERYDAY

- **DRAFT BEER DEAL** 7 ASK YOUR SERVER
- **DOMESTIC BUCKETS** 23 MIX & MATCH!
- **PBR 16OZ CANS** 5
- **JAMESON IRISH WHISKEY SHOTS** 6.50
- **CIDER & SELTZER BUCKETS** 29
MIX & MATCH!

VISIT
DAILY DEALS TAB
FOR MORE DEALS

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
- SODA WATER** 3.50
ADD A FLAVOR!
- IBC ROOT BEER** 4.50
- PERRIER** (500ML) 4.50
- AQUA PANA** (16.9OZ) 4
STILL WATER

- FLAVORS:**
- MANGO
 - PEACH
 - RASPBERRY
 - STRAWBERRY

SNACKS & SHARING

* IRISH SAUSAGE ROLL 14

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

* IRISH CURRY CHIPS 11

Topped with McDonnell's curry sauce,
melted Irish cheddar

SHISHITO PEPPERS 11

Pan roasted, olive oil, sea salt, lemon garlic
dipping sauce

GIANT SOFT GERMAN PRETZEL 15

Beer cheese, grain mustard, yellow mustard

WISCONSIN CHEESE CURDS 12

Wisconsin cheddar, marinara, herb ranch

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, curry sauce,
malt vinegar aioli, sriracha ketchup

FRIED PICKLES 12

Breaded fried pickle chips, chili lime sauce

HOUSE-MADE GUACAMOLE 13

Tortilla chips, salsa

LOOP CHICKEN WINGS* 8 FOR \$16 | 15 FOR \$25

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

QUESADILLAS* 14

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

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

BURGERS

8oz ANGUS BEEF,
TURKEY OR BEYOND

TRIMMINGS: LETTUCE, TOMATO, ONION,
PICKLE CHIPS.

CHOOSE BREAD: BRIOCHE, PRETZEL BUN OR
WHOLE WHEAT BUN

EMERALD BURGER* 15.50

Cooked to order + trimmings, onion jam

BLACK & BLEU* 17

Blackened spices, crumble bleu cheese
+ trimmings

* CHIRISH* 18.50

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

KICKIN' SOUTHWEST* 18.50

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

BIG HICKORY* 19

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

BREAD PUDDING 9

Apple walnut bread pudding, vanilla ice cream and Baileys caramel sauce

ICE CREAM 6

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

SALADS & SOUP

* IRISH CAESAR* 21

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* 19

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 16

Field greens, heirloom tomatoes, cucumbers,
carrots, red cabbage, roasted pine nuts,
lemon tahini dressing, falafel and hummus.

ADD CHICKEN +\$7

HOUSE SALAD 10

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

ROASTED TOMATO BISQUE CUP 5 | BOWL 7

BLACK BEAN CHICKEN CHILI CUP 5 | BOWL 7

CURRIED CLAM AND POTATO CHOWDER
CUP 7 | BOWL 10

FRENCH ONION SOUP 9 (BOWL)

CHOICE OF SIDE WITH BURGERS, SANDWICHES & WRAPS

NO CHARGE FOR:

•FRENCH FRIES
•MASHED POTATOES

•KETTLE CHIPS
•WAFFLE FRIES

SUB FOR \$3.50:

•ONION RINGS
•HOUSE SALAD
•FRESH FRUIT

•MAC & CHEESE
•ELOTE POBLANO CORN
•PARMESAN TRUFFLE FRIES
•CUP OF SOUP

SANDWICHES

* CORNED BEEF* 18

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

TURKEY CLUB* 17

Oven roasted turkey, bacon, mixed greens,
tomato, smashed avocado, cranberry aioli,
country wheat toast

GRILLED CHICKEN* 18

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

BRISKET GRILLED CHEESE* 17

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

NASHVILLE FRIED CHICKEN* 18

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, BACON, GRILLED CHICKEN*

MAC PIGGY* 23

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

BUFFALO BIRD* 23

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* 26

Sautéed, sustainably fished, sautéed broccoli,
watermelon, tomato, red onion, mashed
potatoes

FIRE GRILLED CHICKEN CURRY BOWL 22

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

IRISH FARE

FISH AND CHIPS* 24

Hand dipped beer battered cod,
French fries, coleslaw, grilled lemon,
malt vinegar, Old Bay tartar sauce

SHEPHERD'S PIE* 21

Ground beef, vegetable stew, mashed
potatoes

BANGERS AND MASH* 19

Irish sausages, mashed potatoes,
Irish baked beans

ALL DAY IRISH BREAKFAST* 23

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* 15

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

CHICKEN & BACON* 15

Avocado, tomato, iceberg lettuce,
balsamic vinaigrette

BUFFALO CHICKEN FINGER* 15

Lettuce, tomato, herb ranch

TURKEY PEAR 15

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

CARNE ASADA STEAK* 18

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

GRILLED VEGETABLE WRAP 15

Yellow squash, Zucchini, Brussels sprouts,
grilled tomato, feta cheese, almonds, spring
lettuce blend, balsamic vinaigrette

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