



# Menu

216 N. WABASH | 312.263.0200  
EMERALDLOOP.COM |



## TAP

- GUINNESS** 9.50  
IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** 6.75  
AMERICAN PILSNER, WISCONSIN (4.2%)
- MODELO** 8.50  
PILSNER STYLE LAGER MEXICO (4.4%)
- MAGNERS** 9.50  
IRISH APPLE CIDER, IRELAND (4.5%)
- SMITHWICK'S** 9.50  
IRISH RED ALE, IRELAND (4.5%)
- YUENGLING LAGER** 7.50  
AMBER LAGER, PENNSYLVANIA (4.5%)
- DOVETAIL HEFEWEIZEN** 8.75  
A GERMAN STYLE ORANGE WHEAT BEER, CHICAGO (4.8%)
- KROMBACHER** 8.75  
A EURO PILS, GERMANY (4.8%)
- HARP** 9.50  
IRISH LAGER, IRELAND (5%)
- HALF ACRE DAISY CUTTER** 8.75  
PALE ALE, CHICAGO (5.2%)
- BLUE MOON** 8.75  
BELGIAN WHITE, COLORADO (5.4%)
- ALARMIST LE JUS** 9  
NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- 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** 7
- COORS LIGHT** 7
- MICHELOB ULTRA** 7
- MILLER LITE** 7
- MILLER HIGH LIFE** 7
- ALLAGASH** 7.50
- CORONA** 7.50
- CORONA PREMIER** 7.50
- HEINEKEN** 7.50
- HEINEKEN OO** (N/A) 7
- LAGUNITAS IPNA** 7
- MODELO** 7.50

## CANS

- PABST BLUE RIBBON (PBR)** (160Z) 5
- GOOSE ISLAND 312** (160Z) 8
- MAPLEWOOD SON OF JUICE IPA** (6.3%, 160Z) 9
- STELLA ARTOIS** (160Z) 8.50
- GUINNESS O** (N/A) 8

## SELTZERS, KOMBUCHA & CIDER CANS / BUCKETS (5) \$29

- HARD SELTZER** 8.75
- WHITE CLAW** BLACK CHERRY OR MANGO (5%)
- TRULY** WILD BERRY (5%)
- VODKA SELTZER** 9.75
- WHITE CLAW VODKA SODA** CRANBERRY OR GUAVA (4.5%)
- HIGH NOON** PINEAPPLE (4.5%)
- CARBLISS VODKA COCKTAIL** CRANBERRY OR BLACK RASPBERRY (5%)
- KOMBUCHA** 8.50
- JUNESHINE MANGO DAY DREAM HARD** (6%)
- CIDER** 7.75
- ANGRY ORCHARD** (5%)
- VANDER MILL TOTALLY ROASTED CIDER** (5%)
- N/A**
- WYNK** JUICY MANGO SELTZER (5MG THC&CBD) 9



\*NOT ELIGIBLE FOR BUCKET SPECIAL

## 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! PRAIRIE VODKA (ORGANIC), COLD BREW COFFEE, KAHLUA, COFFEE BEAN GARNISH
- IRISH SAINT**  
TEELING SMALL BATCH IRISH WHISKEY, ST. GERMAIN ELDERFLOWER LIQUEUR, CUCUMBER SYRUP, LEMON JUICE, CUCUMBER GARNISH, SHAKEN, SERVED ON ICE
- MULES**  
ABSOLUT VODKA (**CLASSIC**, **ABSOLUT GRAPEFRUIT** OR **ABSOLUT WILD BERRY**), GINGER BEER, LIME WEDGE
- MARGARITA**  
ALTOS SILVER TEQUILA AND CHOOSE FROM: **CLASSIC**, **PASSION FRUIT**, **RASPBERRY**
- APEROL SPRITZ**  
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- PENICILLIN**  
ABERFELDY WHISKEY, LEMON JUICE, HONEY GINGER SYRUP, LARGE ICE CUBE, CANDIED GINGER GARNISH, LEMON TWIST
- RASPBERRY BUBBLES**  
BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH
- MEDITERRANEAN GIN & TONIC**  
BEEFEATER GIN, FEVER TREE CITRUSY MEDITERRANEAN TONIC, CUCUMBER, DRIED JUNIPER BERRIES, GRAPEFRUIT WEDGE
- FRENCH 12**  
BRUT CHAMPAGNE, MALFY ROSA PINK GRAPEFRUIT GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP
- HOT COCKTAILS**
- JAMESON IRISH COFFEE**  
JAMESON IRISH WHISKEY, SUGAR, COFFEE AND FRESHLY WHIPPED CREAM
- SPIKED HOT CHOCOLATE**  
VANILLA VODKA, IRISH CREAM LIQUEUR, HOT CHOCOLATE, FRESH WHIPPED CREAM
- HOT TODDY**  
KILLARNEY IRISH WHISKEY, BROWN SUGAR, HOT WATER, LEMON WEDGE AND CLOVES

## WINE



### WHITES

- TILIA** 11/38  
CHARDONNAY (ARGENTINA)
- STELLA** 12/39  
PINOT GRIGIO (ITALY)
- ANCIENT PEAKS** 13/45  
CHARDONNAY (CALIFORNIA)
- VILLA MARIA** 12/43  
SAUVIGNON BLANC (NEW ZEALAND)
- REDS**
- HIGH NOTE** 12/43  
MALBEC (ARGENTINA)
- GRAYSON** 12/43  
PINOT NOIR (CALIFORNIA)
- CHASING LIONS** 12/43  
CABERNET SAUVIGNON (CALIFORNIA)
- VICE** 55<sup>BTL</sup>  
CABERNET SAUVIGNON (NAPA, CA)
- DELOACH** 52<sup>BTL</sup>  
PINOT NOIR (CALIFORNIA)
- CATENA** 45<sup>BTL</sup>  
MALBEC (ARGENTINA)
- FROGS LEAP ESTATE** 80<sup>BTL</sup>  
CABERNET SAUVIGNON (CALIFORNIA)
- ROSÉ & BUBBLES**
- HUBER SPARKLING ROSÉ** 12/45  
BRUT (AUSTRIA)
- ROSÉ ALL DAY** 12/39  
ROSÉ (ITALY)
- DOM STE MICHELLE** 30  
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 12  
BRUT 187ML SPLIT (ITALY)

## SPIRITS



### IRISH WHISKEY

	10Z SHOT	2.50Z NEAT/ROCKS
<b>KILLARNEY IRISH WHISKEY</b>	9	13
<b>JAMESON</b>	6.50	13
<b>SLANE</b>	9	13
<b>TEELING SMALL BATCH</b> (RUM CASK FINISH)	8	12
<b>RED BREAST</b>	12	17
<b>GREEN SPOT</b>	12	17
<b>YELLOW SPOT</b>	13	18
<b>MIDLETON VERY RARE</b>	25	37
<b>WEST CORK</b> (BOURBON CASK)	8	12

### TEQUILA & MEZCAL

<b>OLMECA ALTOS</b> (PLATO, REPOSADO)	8.50	13
<b>PATRON</b> (SILVER, ANEJO, REPOSADO)	10	14
<b>CASAMIGOS</b> (BLANCO, REPOSADO)	11	15
<b>DON JULIO</b> (ANEJO, BLANCO SILVER, REPOSADO)	10	15
<b>400 CONEJOS MEZCAL</b>	9	13
<b>JOSE CUERVO RESERVA DE LA FAMILIA REPOSADO</b>	12	17

### BOURBON & WHISKEY

<b>BULLEIT</b>	10	14
<b>BULLEIT RYE</b>	10	14
<b>ELIJAH CRAIG</b>	10	14
<b>BUFFALO TRACE</b>	11	15
<b>JEFFERSON'S VSB BOURBON</b>	9	14
<b>ANGELS ENVY</b>	13	17
<b>MAKERS MARK</b>	10	14
<b>BASIL HAYDEN</b>	11	15
<b>NOB CREEK</b>	10	14
<b>NOB CREEK RYE</b>	10	14
<b>WOODFORD RESERVE</b>	10	14
<b>WOODFORD DOUBLE OAK</b>	11	15
<b>TOKI SUNTORY</b> (JAPAN)	10	14
<b>BOOKERS MASTERS</b>	14	19
<b>DISTILLERS BATCH</b> (130 PROOF)		

### SCOTCH

<b>ABERFELDY</b> (SINGLE MALT)	10	14
<b>MACALLAN 12</b> (SINGLE MALT)	13	19
<b>GLENLIVET 12</b> (SINGLE MALT)	12	17
<b>JOHNNY WALKER BLACK LABEL</b> (BLEND)	10	14
<b>DEWAR'S WHITE LABEL</b> (BLEND)	10	14

## DAILY DEALS

### EVERYDAY

- \$7 DRAFT BEER DEAL** ASK YOUR SERVER
- \$23 DOMESTIC BUCKETS** MIX & MATCH!
- \$5 PBR 160Z CANS**
- \$6<sup>50</sup> JAMESON SHOTS**
- \$29 CIDER & SELTZER BUCKETS**  
MIX & MATCH!

## VISIT DAILY DEALS TAB FOR MORE DEALS

## NON-ALCOHOLIC

- COFFEE** 3.75  
REGULAR OR DECAF
  - HOT CHOCOLATE** 5.50  
TOPPED WITH WHIPPED CREAM
  - ICED TEA** 4.25  
UNSWEETENED OR FLAVORED
  - LEMONADE** 4.50  
REGULAR OR FLAVORED
  - SODA WATER** 3.75  
ADD A FLAVOR!
  - IBC ROOT BEER** 4.50
  - PERRIER** (500ML) 4.50
  - AQUA PANA** (16.90Z) 4  
STILL WATER
- FLAVORS:**  
MANGO  
PEACH  
RASPBERRY  
STRAWBERRY

## SNACKS & SHARING

### \* IRISH SAUSAGE ROLL 15

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

### \* SPICY CORNED BEEF SLIDERS (3) 14

House brined, Swiss cheese, sauteed onions,  
Colman's HOT mustard

### SPINACH & ARTICHOKE DIP 15

Creamy and cheesy! Tortilla chips, pita bread

### 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

### FRESH VEGETABLE CRUDITÉS AND HUMMUS 14

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

### GIANT SOFT GERMAN PRETZEL 15

Beer cheese, grain mustard, yellow mustard

### WISCONSIN CHEESE CURDS 12

Wisconsin cheddar, marinara, herb ranch

### PUB NACHOS\* 18

Chicken or smoked brisket; beans, cheese  
sauce, melted mozzarella and provolone  
cheese, salsa, pickled jalapeños, queso fresco,  
lettuce, tomato, 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

### QUESADILLAS\* 14

Chicken or steak: green and red peppers,  
onions, lettuce, tomato, jalapeños, salsa,  
sour cream GUACAMOLE +2

### BAKED NAAN FLATBREADS 13

•Mozzarella, sausage, basil and tomato\*  
•Truffle, wild mushroom, goat cheese,  
herbed oil

## BURGERS

8oz ANGUS BEEF,  
TURKEY OR BEYOND®

TRIMMINGS: LETTUCE, TOMATO, ONION, PICKLE CHIPS.

CHOOSE BREAD: PRETZEL BUN, WHOLE WHEAT BUN,  
OR SESAME SEED TOPPED BRIOCHE BUN

### EMERALD BURGER\* 16.50

Cooked to order + trimmings, onion jam

### BLACK & BLEU\* 17.50

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 \$1.50

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\* 23

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

### CARNE ASADA STEAK SALAD\* 19

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

### EMERALD CHOPPED\* 18

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 17

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

ADD CHICKEN +\$7

### HOUSE SALAD 11

Mixed greens, cabbage, raisins

ADD CHICKEN +\$7 | ADD SALMON +\$10

### DRESSINGS BALSAMIC VINAIGRETTE, BLEU

CHEESE, HERB RANCH, RASPBERRY POPPYSEED,  
CHIPOTLE RANCH, CILANTRO LIME VINAIGRETTE

## SOUP

### SOUP OF THE DAY CUP 5 | BOWL 7

### ROASTED TOMATO BISQUE CUP 5 | BOWL 7

### CURRIED CLAM AND POTATO CHOWDER CUP 7 | BOWL 9

### FRENCH ONION SOUP 9 (BOWL)

TOPPED WITH MELTED CHEESE

### CHOICE OF SIDE WITH BURGERS, SANDWICHES & WRAPS

#### NO CHARGE FOR:

•FRENCH FRIES •KETTLE CHIPS  
•MASHED POTATOES •WAFFLE FRIES

#### SUB FOR \$3.75:

•ONION RINGS •MAC & CHEESE  
•HOUSE SALAD •PARMESAN TRUFFLE FRIES  
•FRESH FRUIT •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!

### \* APPLE TART & CUSTARD 10

Warm, topped with Irish custard and  
served with ice cream

### ICE CREAM 6

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

## MAC & CHEESE

### CLASSIC MAC 18

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

## 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\* 16

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

### CHICKEN & BACON\* 16

Avocado, tomato, iceberg lettuce,  
balsamic vinaigrette

### BUFFALO CHICKEN FINGER\* 16

Lettuce, tomato, herb ranch

### CHICKEN CAESAR\* 16

Grilled chicken, Caesar dressing, lettuce,  
croutons. parmesan cheese

### CARNE ASADA STEAK\* 19

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.