



# Menu

216 N. WABASH | 312.263.0200  
EMERALDLOOP.COM |



## TAP

- GUINNESS** 9.75  
IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** 6.75  
AMERICAN PILSNER, WISCONSIN (4.2%)
- MODELO** 8.50  
PILSNER STYLE LAGER MEXICO (4.4%)
- MAGNERS** 9.75  
IRISH APPLE CIDER, IRELAND (4.5%)
- SMITHWICK'S** 9.75  
IRISH RED ALE, IRELAND (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** 9.75  
IRISH LAGER, IRELAND (5%)
- HALF ACRE DAISY CUTTER** 8.75  
PALE ALE, CHICAGO (5.2%)
- BLUE MOON** 8.75  
BELGIAN WHITE, COLORADO (5.4%)
- BELLS OBERON** 9  
A CITRUS SUMMER WHEAT ALE MICHIGAN (5.8%)
- REVOLUTION ANTI-HERO** 9  
IPA, CHICAGO (6.5%)
- SIERRA NEVADA HAZY LITTLE THING** 9  
N.E. STYLE HAZY IPA, CALIFORNIA (6.7%)
- 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
- MODELO** 7.50

## CANS

- PABST BLUE RIBBON (PBR)** (160Z) 5
- 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%)
- TWISTED TEA** (4%)
- VODKA SELTZER** 9.75
- HIGH NOON** PINEAPPLE (4.5%)
- CARLISS VODKA COCKTAIL** CRANBERRY OR BLACK RASPBERRY (5%)
- SUN CRUISER VODKA ICE TEA** ORIGINAL OR WITH LEMONADE
- KOMBUCHA** 8.50
- JUNESHINE MANGO DAY DREAM HARD** (6%)
- CIDER** 7.75
- ANGRY ORCHARD** (5%)
- VANDER MILL TOTALLY ROASTED CIDER** (5%)
- N/A**
- CHEECH & CHONG'S HIGH & DRY** CITRUS SUNRISE (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
- APEROL SPRITZ**  
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- LILLET SPRITZ**  
PROSECCO, LILLET BLANC, ELDERFLOWER LIQUEUR, LEMON JUICE, LEMON GARNISH
- SPICY SMOKY PALOMA**  
ALTOS REPOSADO TEQUILA, 400 CONEJOS MEXCAL, FEVER TREE SPARKLING GRAEFUIT, SODA WATER, AGAVE SYRUP, CRUSHED JALAPENOS, TAHINI RIM, GRAPEFRUIT WEDGE
- STRAWBASIL VODKA LEMONADE**  
HOMEMADE STRAWBERRY BASIL LEMONADE, THREE OLIVES CITRUS VODKA, LEMON WEDGE
- DUBLIN SOUR**  
TEELING SMALL BATCH IRISH WHISKEY, LEMON JUICE, SIMPLE SYRUP, EGG WHITE, ANGOSTURA BITTER DRIZZLE, SERVED UP, LEMON PEEL GARNISH
- NITRO ESPRESSO MARTINI - ON TAP!**  
HOUSE CRAFTED! PRAIRIE VODKA (ORGANIC), COLD BREW COFFEE, KAHLUA, COFFEE BEAN GARNISH
- 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**
- 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

## 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>EGAN'S VINTAGE GRAIN</b>	9	13
<b>JAMESON</b>	8.50	13
<b>SLANE</b>	9	13
<b>TEELING SMALL BATCH</b> (RUM CASK FINISH)	9	13
<b>RED BREST</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)	6.50	13
<b>PATRON</b> (SILVER, ANEJO, REPOSADO)	10	14
<b>CASAMIGOS</b> (BLANCO, REPOSADO)	11	16
<b>DON JULIO</b> (ANEJO, BLANCO SILVER, REPOSADO)	11	16
<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>KNOB CREEK</b>	10	14
<b>KNOB 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>DEWARS 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> ALTOS TEQUILA SHOTS**
- \$29 CIDER & SELTZER BUCKETS**  
MIX & MATCH!

**VISIT DAILY DEALS TAB FOR MORE DEALS**

## NON-ALCOHOLIC

- COFFEE** 3.75  
REGULAR OR DECAF
  - 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 SPICE BAG 15**  
Fried chicken pieces, onions, red peppers, French fries, tossed and spiced!
- \* 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
- 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, 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

ROASTED TOMATO BISQUE CUP 5 | BOWL 7

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

#### NO CHARGE FOR:

- FRENCH FRIES
- MASHED POTATOES
- KETTLE CHIPS
- WAFFLE FRIES

#### SUB FOR \$3.75:

- ONION RINGS
- HOUSE SALAD
- FRESH FRUIT
- MAC & CHEESE
- 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!

- \* 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.