



Menu

216 N. WABASH | 312.263.0200
EMERALDLOOP.COM |



TAP

- GUINNESS** 10
IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** 6.75
AMERICAN PILSNER, WISCONSIN (4.2%)
- MODELO** 8.50
PILSNER STYLE LAGER MEXICO (4.4%)
- MAGNERS** 10
IRISH APPLE CIDER, IRELAND (4.5%)
- SMITHWICK'S** 10
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** 10
IRISH LAGER, IRELAND (5%)
- HALF ACRE DAISY CUTTER** 8.75
PALE ALE, CHICAGO (5.2%)
- BLUE MOON** 8.75
BELGIAN WHITE, COLORADO (5.4%)
- LAGUNITAS HAZY IPA** 8.75
A JUICY HAZY IPA, CALIFORNIA (5.5%)
- MORRETTI LAGER** 9
A EUROPEAN PALE LAGER ITALY (6%)
- REVOLUTION ANTI-HERO** 9
IPA, CHICAGO (6.5%)
- ROTATING CRAFT BEER** 8.50 ASK YOUR SERVER
- \$7⁵⁰ DRAFT BEER DEAL** ASK YOUR SERVER



DAILY DEALS ON BACK

BOTTLES

- DOMESTIC**
BUDWEISER 7
COORS LIGHT 7
COORS BANQUET 7
MICHELOB ULTRA 7
MILLER LITE 7
MILLER HIGH LIFE 7

WINE, WHISKEY & NON-ALCOHOLIC ON BACK

- ALLAGASH** 7.50
CORONA 7.50
 ORIGINAL + PREMIER
HEINEKEN 7.50
 ORIGINAL + OO
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
ATHLETIC RUN WILD IPA (N/A) 6.50

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

- HARD SELTZER** 8.75
WHITE CLAW BLACK CHERRY OR MANGO (5%)
VODKA SELTZER 9.75
HIGH NOON PINEAPPLE (4.5%)
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* WONDERMELON (5MG THC) 9



*NOT ELIGIBLE FOR BUCKET SPECIAL

COCKTAILS \$14



- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- LOOP OLD FASHIONED**
JEFFERSON'S VSB BOURBON, LIQUID ALCHEMIST SIMPLE SYRUP, ORANGE BITTERS, ANGSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- NITRO ESPRESSO MARTINI - ON TAP!**
HOUSE CRAFTED! THREE OLIVES VANILLA VODKA, COLD BREW COFFEE, KAHLUA, COFFEE BEAN GARNISH
- DUBLIN SOUR**
TEELING SMALL BATCH IRISH WHISKEY, LEMON JUICE, SIMPLE SYRUP, EGG WHITE, ANGSTURA BITTER DRIZZLE, SERVED UP, LEMON PEEL 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**
- 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
- SPICY SMOKY PALOMA**
ALTOS REPOSADO TEQUILA, 400 CONEJOS MEZCAL, FEVER TREE SPARKLING GRAPEFRUIT, SODA WATER, AGAVE SYRUP, CRUSHED JALAPENOS, TAHINI RIM, GRAPEFRUIT WEDGE.
- STRAWBERRY ROSÉ SANGRIA**
WITH FRESH FRUIT; \$15 HALF CARAFE | \$23 FULL CARAFE
- HUGO SPRITZ**
PROSECCO, ELDERFLOWER LIQUER, SODA WATER, FRESH MINT, LIME GARNISH

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^{BTL}
CABERNET SAUVIGNON (NAPA, CA)
- DELOACH** 52^{BTL}
PINOT NOIR (CALIFORNIA)
- CATENA** 45^{BTL}
MALBEC (ARGENTINA)
- FROGS LEAP ESTATE** 80^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)

ROSÉ & BUBBLES

- HUBER SPARKLING ROSÉ** 12/45
BRUT (AUSTRIA)
- MIRABEAU FOREVER SUMMER** 12/39
ROSÉ (FRANCE)
- DOM STE MICHELLE** 30
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 12
BRUT 187ML SPLIT (ITALY)

SPIRITS



IRISH WHISKEY

	10Z SHOT	2.5OZ NEAT/ROCKS
PADDY IRISH WHISKEY	9	13
EGAN'S VINTAGE GRAIN	9	13
JAMESON	8.50	13
SLANE	9	13
TEELING SMALL BATCH (RUM CASK FINISH)	6.50	13
RED BREAST	12	17
GREEN SPOT	12	17
YELLOW SPOT	13	18
MIDDLETON VERY RARE	25	37
WEST CORK (BOURBON CASK)	8	12

TEQUILA & MEZCAL

OLMEGA ALTOS (PLATO, REPOSADO)	8	13
PATRON (SILVER, ANEJO, REPOSADO)	10	14
CASAMIGOS (BLANCO, REPOSADO)	11	16
DON JULIO (ANEJO, BLANCO SILVER, REPOSADO)	11	16
400 CONEJOS MEZCAL	9	13
JOSE CUERVO RESERVA DE LA FAMILIA REPOSADO	12	17

BOURBON & WHISKEY

BULLEIT	10	14
SAZERAC RYE	10	14
ELIJAH CRAIG	10	14
BUFFALO TRACE	11	15
JEFFERSON'S VSB BOURBON	9	14
ANGELS ENVY	13	17
MAKERS MARK	10	14
BASIL HAYDEN	11	15
NOB CREEK	10	14
NOB CREEK RYE	10	14
WOODFORD RESERVE	10	14
WOODFORD DOUBLE OAK	11	15
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

- \$7⁵⁰ DRAFT BEER DEAL** ASK YOUR SERVER
- \$23 DOMESTIC BUCKETS** MIX & MATCH!
- \$5 PBR 160Z CANS**
- \$6⁵⁰ TEELING IRISH WHISKEY 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** (16.9OZ) 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 16

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 \$17 | 15 FOR \$26

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 15

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* 15

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, charred kale, shaved parmesan,
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

HOUSE SALAD 11

Mixed greens, cabbage, craisins

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 POTATO CHOWDER CUP 5 | BOWL 7

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* 19

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 19

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, 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* 27

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

FIRE GRILLED CHICKEN CURRY BOWL 23

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

IRISH FARE

FISH AND CHIPS* 25

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

SHEPHERD'S PIE* 22

Ground beef, vegetable stew, mashed
potatoes

BANGERS AND MASH* 19

Irish sausages, mashed potatoes,
Irish baked beans

ALL DAY IRISH BREAKFAST* 24

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

LUNCH FEATURES MON-FRI 11a-3p

\$12 ALL WRAPS

French fries, waffle fries, kettle chips
or cup of soup

CHICKEN POT PIE 14

Topped with Puff Pastry

MEATLOAF 14

Charred kale, fingerling potatoes

SHAWARMA, HUMMUS & FALAFEL SALAD BOWL 14

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.