



# 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%)
- BELLS OBERON** 9  
A CITRUSY SUMMER WHEAT ALE, MICHIGAN (4.8%)
- DOVETAIL HEFEWEIZEN** 8.75  
A GERMAN STYLE ORANGE WHEAT BEER, CHICAGO (4.8%)
- KROMBACHER** 9  
A EURO PILS, GERMANY (4.8%)
- LOOP GOLDEN ALE** 9  
A GOLDEN ALE CHICAGO (4.8%)  
MADE FOR EMERALD LOOP BY REVOLUTION BREWING!
- HARP** 10  
IRISH LAGER, IRELAND (5%)
- HALF ACRE DAISY CUTTER** 9  
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%)
- ROTATING CRAFT BEER** 8.50 ASK YOUR SERVER

**\$7<sup>75</sup> DRAFT BEER DEAL** ASK YOUR SERVER



DAILY DEALS ON BACK

## BOTTLES

- DOMESTIC** 7.25
- BUDWEISER**
- COORS LIGHT**
- LEINENKUGEL SUMMER SHANDY**
- MICHELOB ULTRA**
- MILLER LITE**
- MILLER HIGH LIFE**

## CANS

- MAPLEWOOD SON OF JUICE IPA** (6.3%, 16OZ) 9
- REVOLUTION ANTI HERO IPA** (16OZ) 9
- HAMM'S** (16OZ) 5.50
- STELLA ARTOIS** (16OZ) 8.50
- GUINNESS O** (N/A) 8
- ATHLETIC RUN WILD IPA** (N/A) 6.50

## SELTZERS & CIDER

CANS / BUCKETS (5) \$30

- HARD SELTZER** 8.75
- WHITE CLAW** BLACK CHERRY OR MANGO (5%)
- VODKA SELTZER** 9.75
- HIGH NOON\*** PINEAPPLE (4.5%)
- SUN CRUISER VODKA ICED TEA** ORIGINAL OR WITH LEMONADE (4.5%)
- SURFSIDE** STRAWBERRY LEMONADE OR BLUEBERRY LEMONADE (4.5%)
- CIDER** 7.75
- ANGRY ORCHARD** (5%)
- N/A**
- CHEECH & CHONG'S HIGH & DRY\*** WONDERMELON (5MG THC) 9

\*NOT ELIGIBLE FOR BUCKET SPECIAL

WINE, WHISKEY & NON-ALCOHOLIC ON BACK



- IMPORT & CRAFT** 7.75
- ALLAGASH**
- CORONA**
- HEINEKEN** ORIGINAL • 00
- MODELO**

ASK ABOUT BUCKET SPECIALS

## COCKTAILS \$14<sup>50</sup>



### SUMMER SPRITZERS

- APEROL SPRITZ** PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- HUGO SPRITZ** PROSECCO, ELDERFLOWER LIQUER, SODA WATER, FRESH MINT, LIME GARNISH
- LILLET GRAPEFRUIT SPRITZ** LILLET BLANC, FEVER TREE PINK GRAPEFRUIT SODA, PROSECCO, GRAPEFRUIT GARNISH

### LOOP OLD FASHIONED

JEFFERSON'S VSB BOURBON, LIQUID ALCHEMIST SIMPLE SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH

### STRAWBASIL VODKA LEMONADE

HOMEMADE STRAWBERRY BASIL LEMONADE, THREE OLIVES CITRUS VODKA, LEMON WEDGE

### 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, ANGOSTURA 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

BATHHOUSE JOHN'S WELL DRESSED AMERICAN DRY 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

## FROZEN COCKTAILS

**FROSE** FROZEN ROSÉ WINE, VODKA, STRAWBERRY AND PEACH

**FRESH STRAWBERRY DAIQUIRI** CRUZAN WHITE RUM, LIQUID ALCHEMIST SIMPLE SYRUP, FRESH STRAWBERRIES, FRESH LIME JUICE

**BLACK CHERRY MARGARITA** ALTOS TEQUILA, SOUR MIX, ORANGE LIQUER, BLACK CHERRY JUICE



## WINE



### WHITES

- TILIA** 11/38  
CHARDONNAY (ARGENTINA)
- STELLA** 12/43  
PINOT GRIGIO (ITALY)
- ANCIENT PEAKS** 13/45  
CHARDONNAY (CALIFORNIA)
- VILLA MARIA** 12/43  
SAUVIGNON BLANC (NEW ZEALAND)

### REDS

- HIGH NOTE** 12/43  
MALBEC (ARGENTINA)
- BROADBENT** 13/45  
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)
- MIRABEAU FOREVER SUMMER** 12/39  
ROSÉ (FRANCE)
- DOM STE MICHELLE** 30  
BRUT (WASHINGTON)
- ZARDETTO PROSECCO** 12  
BRUT 187ML SPLIT (ITALY)

## SPIRITS



### IRISH WHISKEY

	10Z SHOT	2.50Z NEAT/ROCKS
<b>PADDY IRISH WHISKEY</b>	9	13
<b>EGAN'S VINTAGE GRAIN</b>	9	13
<b>JAMESON</b>	9	13
<b>SLANE</b>	9	13
<b>TEELING SMALL BATCH</b> (RUM CASK FINISH)	8.50	13
<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)	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>SAZERAC 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

### 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<sup>75</sup> DRAFT BEER DEAL** ASK YOUR SERVER

**\$24 DOMESTIC BUCKETS** MIX & MATCH!

**\$5<sup>50</sup> HAMM'S 16OZ CANS**

**\$6<sup>50</sup> ALTOS TEQUILA SHOTS**  
PLATO OR REPOSADO

**\$30 SELTZER BUCKETS** MIX & MATCH!

**VISIT DAILY DEALS TAB FOR MORE DEALS**

## NON-ALCOHOLIC & SPIRIT-FREE

**COFFEE** 4  
REGULAR OR DECAF

**ICED TEA** 4.25  
UNSWEETENED OR FLAVORED

**LEMONADE** 4.50  
REGULAR OR FLAVORED

**STARLIT SPRITZ** 10  
CLEAN CO. V. (VODKA ALTERNATIVE), LAVENDER SYRUP, LEMON JUICE, SODA WATER

**HOUSE STRAWBERRY BASIL LEMONADE** 6

**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

### LOOP CHICKEN WINGS\* 8 FOR \$17 | 15 FOR \$26

Bone-in or tenders.

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\* 16

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,  
SESAME SEED TOPPED BRIOCHE BUN OR  
GLUTEN FREE BUN

### EMERALD BURGER\* 17

Cooked to order + trimmings, onion jam

### \* CHIRISH\* 19

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

### THE CLASSIC 18

American cheese, grilled onions, pickles,  
dijonaise

### CHICAGO 18

diced onions, relish, tomatoes, yellow  
mustard, celery salt, pickle, sport peppers

### KICKIN' SOUTHWEST\* 19

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

### BIG HICKORY\* 19.50

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 \$1.50

MUSHROOMS  
ALE BRAISED ONIONS  
FRESH JALAPEÑOS

### TOPPINGS \$2.50

ANDOUILLE SAUSAGE  
BACON  
FRIED EGG  
AVOCADO

## DESSERTS

### CHOCOLATE LAVA CAKE 11

Served warm with vanilla ice cream

### WILD BLUEBERRY LEMON CAKE 11

With blueberries and lemon sorbet

## 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\* 20

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

### EMERALD CHOPPED\* 19

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

### WEDGE SALAD 16

Iceberg lettuce, bleu cheese crumbles,  
bacon, tomato, bleu cheese dressing  
ADD CHICKEN +\$7 OR STEAK +\$10

### 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 •WAFFLE FRIES

#### SUB FOR \$3.75:

•ONION RINGS •MAC & CHEESE  
•HOUSE SALAD •PARMESAN TRUFFLE FRIES  
•FRESH FRUIT •CUP OF SOUP

## SANDWICHES

### \* CORNED BEEF\* 19

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

### TURKEY CLUB\* 18

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\* 18

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

### NASHVILLE FRIED CHICKEN\* 19

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

### TRIPLE LAYER CHOCOLATE MOUSSE CAKE 11

Chocolate base, chocolate mousse,  
white chocolate mousse, raspberries

### VANILLA ICE CREAM 6

2 scoops, chocolate or caramel drizzle

### LEMON SORBET 4

## MAC & CHEESE

### CLASSIC MAC 19

Cavatappi noodles, 5-cheese: sharp cheddar,  
Merkts cheddar, Velveeta, mozzarella,  
parmesan and butter crumb crust

TOPPINGS \$2 EACH: MUSHROOMS WITH TRUFFLE OIL,  
BELL PEPPERS, BROCCOLI, BACON, GRILLED CHICKEN\*

### MAC PIGGY\* 24

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, white rice, sauteed  
curried vegetables, avocado, naan bread

## IRISH FARE

### FISH AND CHIPS\* 26

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

### 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

# \$13 ALL WRAPS

French fries, waffle fries, or cup of soup

# \$13 SHAWARMA, HUMMUS & FALAFEL SALAD BOWL

## WRAPS

### SWEET CHILI SRIRACHA\* 17

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

### CHICKEN & BACON\* 17

Avocado, tomato, iceberg lettuce,  
balsamic vinaigrette

### BUFFALO CHICKEN FINGER\* 17

Lettuce, tomato, herb ranch

### CHICKEN CAESAR\* 17

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 16

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.