EMERALD Bar · LOOP · Grill

Menu

216 N. WABASH | 312.263.0200
EMERALDLOOP.COM |

BEER

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%)
- **YEUNGLING LAGER** 7
  AMERICAN AMBER LAGER, PENNSYLVANIA (4.5%)
- **DOVETAIL HEFEWEIZEN** 8.75
  A GERMAN STYLE ORANGE WHEAT BEER, CHICAGO (4.8%)
- **KROMBACHER** 9
  A EURO PILS, GERMANY (4.8%)
- **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** 9
  A JUICY HAZY IPA, CALIFORNIA (5.5%)
- **REVOLUTION ANTI HERO IPA** 9.25
  AN AMERICAN HOPPY IPA, CHICAGO (6.75%)
- **ROTATING CRAFT BEER** 8.50 ASK YOUR SERVER

$7.75 DRAFT BEER DEAL ASK YOUR SERVER

DAILY DEALS ON BACK

WINE, WHISKEY & NON-ALCOHOLIC ON BACK

BOTTLES

DOMESTIC 7.25
- BUDWEISER
- COORS LIGHT
- MICHELOB ULTRA
- MILLER LITE
- MILLER HIGH LIFE

IMPORT & CRAFT 8
- ALLAGASH
- CORONA
- HEINEKEN ORIGINAL + 00
- MODELO

CANS

- **MAPLEWOOD SON OF JUICE IPA** (6.3%, 16OZ) 9.50
- **HAMM'S** (16OZ) 5.50
- **STELLA ARTOIS** (16OZ) 8.75
- **GUINNESS 0** (N/A) 8.50
- **ATHLETIC RUN WILD IPA** (N/A) 6.50

ASK ABOUT BUCKET SPECIALS

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**

COCKTAILS $14.50

LOOP SPRITZERS

- **APEROL SPRITZ** PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- **SARTI ROSÉ SPRITZ** SARTI ROSA APERITIVO, PROSECCO, SODA WATER, STRAWBERRY 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

NITRO PUMPKIN RUM ESPRESSO MARTINI
BACARDI RUM, LUXARDO EXPRESSO, COLD BREW COFFEE, PUMPKIN SYRUP. ON TAP!

IRISH PAPER PLANE
JAMESON IRISH WHISKEY, APEROL, AMARO NONINO, LEMON JUICE, ON ICE

FALL HARVEST MEZCAL
400 CONEJOS MEZCAL, AMARO NONINO, APPLE CIDER, LEMON JUICE, ANGOSTURA BITTERS, CINNAMON SUGAR RIM, ICE

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
MISGUIDED 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.

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** 55BTL
  CABERNET SAUVIGNON (NAPA, CA)
- **DELOACH** 52BTL
  PINOT NOIR (CALIFORNIA)
- **CATENA** 45BTL
  MALBEC (ARGENTINA)
- **FROGS LEAP ESTATE** 80BTL
  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

	1OZ SHOT	2.5OZ NEAT/ROCKS
PADDY IRISH WHISKEY	9	13
EGAN'S VINTAGE GRAIN	9	13
JAMESON	9	13
SLANE	9	13
TEELING SMALL BATCH (RUM CASK FINISH)	8.50	13
RED BREAST	12	17
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)	6.50	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
KNOB CREEK	10	14
KNOB 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

$7.75 DRAFT BEER DEAL ASK YOUR SERVER
$24 DOMESTIC BUCKETS MIX & MATCH!
$5.50 HAMM'S 16OZ CANS
$6.50 JAMESON IRISH WHISKEY SHOTS
$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

FLAVORS:
MANGO
PEACH
RASPBERRY
STRAWBERRY

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

SNACKS & SHARING

☘ **IRISH SAUSAGE ROLL 16**
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 12**
Topped with McDonnell's curry sauce, melted Irish cheddar

☘ **SPICY CORNED BEEF SLIDERS (3) 15**
House brined, Swiss cheese, sauteed onions, Colman's HOT mustard

GIANT SOFT GERMAN PRETZEL 16
Beer cheese, grain mustard, yellow mustard

SPINACH & ARTICHOKE DIP 16
Creamy and cheesy! Tortilla chips, pita bread

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

WISCONSIN CHEESE CURDS 13
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 13
Breaded fried pickle chips, chili lime sauce

HOUSE-MADE GUACAMOLE 13
Tortilla chips, salsa

QUESADILLAS* 17
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* 17.75
Cooked to order + trimmings, onion jam

☘ **CHIRISH* 19**
Irish cheddar, Irish bacon rasher, American bacon, onion jam + trimmings

THE CLASSIC 19
American cheese, grilled onions, pickles, dijonainse

CHICAGO 18.50
diced onions, relish, tomatoes, yellow mustard, celery salt, pickle, sport peppers

KICKIN' SOUTHWEST* 19.50
Ghost pepper cheese, poblano red onion jam, fried jalapenos, guacamole, chipotle ranch + trimmings

BIG HICKORY* 20
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

SALADS & SOUP

☘ **IRISH CAESAR* 24**
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* 21
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, craisins
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
·HOUSE SALAD
·FRESH FRUIT
·MAC & CHEESE
·PARMESAN TRUFFLE FRIES
·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!

DESSERTS

CHOCOLATE LAVA CAKE 11
Served warm with vanilla ice cream

WILD BLUEBERRY LEMON CAKE 11
With blueberries and lemon sorbet

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* 28
Sautéed, sustainably fished, sautéed broccoli, watermelon, tomato, red onion, mashed potatoes

FIRE GRILLED CHICKEN CURRY BOWL 24
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

SHEPHERD'S PIE* 23
Ground beef, vegetable stew, mashed potatoes

BANGERS AND MASH* 20
Irish sausages, mashed potatoes, Irish baked beans

ALL DAY IRISH BREAKFAST* 25
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.