

Emerald Loop

216 N Wabash Ave 60601-4331 · +13122630200 · Updated: Jan 14, 2026

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SNACKS & SHARING 15

Giant Soft German Pretzel

\$14.00

Beer cheese, grain mustard, German mustard

Wisconsin Cheese Curds

\$11.00

Wisconsin cheddar, marinara, herb ranch

Charcuterie

\$18.00

Genoa salami, andouille sausage, mortadella, hot capicola, bleu cheese, Irish cheddar. Spicy olive salad, onion jam, grain mustard, grape tomatoes, crackers

Chick-Aritas

\$12.00

Breaded chicken thigh bites, green onions, Korean sweet chili honey drizzle

Tuna Poke Tacos (3)

\$14.00

Fried corn tortilla, avocado, radishes, endamame, green onion, spicy aioli

Fried Pickles

\$11.00

House brined and breaded pickle chips served with chile lime sauce

Pub Nachos*

AVAILABLE OPTIONS

Chicken or smoked brisket; beans, cheese sauce, melted mozzarella and provolone cheese, salsa, pickled jalapeños, sour cream and queso fresco. Ideal for sharing

\$16.00

Guacamole: \$2.00

Parmesan Truffle Fries

\$13.00

Truffle oil, rosemary, sea salt. Dipping: Curry sauce, malt vinegar aioli and sriracha ketchup

House-Made Guacamole

\$11.00

Tortilla chips, salsa

Irish Sausage Roll

\$14.00

Winston Irish sausage, puff pastry, sliced. Dipping: Spicy mustard, onion jam and curry ranch

Loop Chicken Wings*

AVAILABLE OPTIONS

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

8 for: \$16.00

15 for: \$24.00

Charred Brussels Sprouts

\$12.00

Queso fresco, herbs, olive oil, sweet chili

Baked Naan Flatbreads

\$12.00

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

Hummus **\$13.00**

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

Quesadillas*

AVAILABLE OPTIONS

Chicken, chorizo or steak: veggies, salsa, sour cream

\$14.00

Guacamole: \$2.00

BURGERS 6

Emerald Burger* **\$14.50**

With all the trimmings + onion jam

Black & Bleu* **\$15.75**

Blackened spices, crumble bleu cheese + trimmings

Chirish* **\$17.50**

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

Kickin' Southwest* **\$17.00**

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

Hickory* **\$18.00**

Thick-cut bacon, smoked brisket, crispy onion straws, cheddar cheese, Guinness BBQ sauce + trimmings

Loop Classic on Wheat* **\$15.75**

American cheese, charred onions, pickle chips, mustard and ketchup, wheat bun

SALADS & SOUP 8

Irish Caesar* **\$19.00**

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

Bacon Tomato Avocado Wedge* **\$12.00**

Marinated heirloom tomatoes, bacon, avocado, red onion, blue cheese crumbles

Pear Goat Cheese* **\$18.00**

Grilled chicken, mixed greens, fresh raspberries, curried walnuts, raspberry poppy seed dressing

Carne Asada Steak Salad* **\$19.00**

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

Emerald Chopped* **\$16.00**

Grilled chicken or smoked brisket, chopped greens, carrots, tomato, red onion, bacon, gorgonzola cheese, avocado, egg, white beans, shaved radishes, roasted corn, poblano pepper

Shawarma Salad Bowl

AVAILABLE OPTIONS

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

\$15.00

Add Chicken: \$4.00

Grilled Vegetable Salad

\$15.00

Eggplant, peppers, mushrooms, zucchini, Brussel sprouts, grilled tomato tossed with feta cheese, almonds, balsamic vinaigrette and spring lettuce mix

House Salad

Mixed greens, cabbage, craisins

AVAILABLE OPTIONS

\$8.00

Add Chicken: \$4.00

Add Salmon: \$8.00

SOUPS 1

Roasted Tomato Bisque

AVAILABLE OPTIONS

Cup: \$4.00

Bowl: \$6.00

SIDE WITH BURGERS, SANDWICHES & WRAPS 12

French Fries

No Charge

Mashed Potatoes

No Charge

Kettle Chips

No Charge

Waffle Fries

No Charge

Onion Rings

Sub for \$3.50

House Salad

Sub for \$3.50

Charred Seasonal Veggies

Sub for \$3.50

Fresh Fruit

Sub for \$3.50

Mac & Cheese

Sub for \$3.50

Elote Poblano Corn

Sub for \$3.50

Parmesan Truffle Fries

Sub for \$3.50

Cup of Soup

Sub for \$3.50

SANDWICHES 6

Turkey Club* **\$16.00**

Oven roasted turkey, bacon, mixed greens, tomato, smashed avocado, cranberry aioli, country wheat toast

Grilled Chicken* **\$17.00**

Grilled chicken, bacon, smashed avocado, tomatoes, mixed greens, garlic mayo, Swiss cheese, whole wheat bun

Blackened Whitefish **\$18.00**

Blackened mahi mahi, Old bay tartar sauce, vinegar slaw, lettuce, tomato, pickle, brioche bun

Brisket Grilled Cheese* **\$16.00**

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

Corned Beef* **\$17.00**

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

Nashville Fried Chicken* **\$16.00**

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

MAC & CHEESE 4

Classic Mac

AVAILABLE OPTIONS

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

\$17.00

Toppings: Mushrooms with Truffle Oil, Bell Peppers, Broccoli, Brussels Sprouts, Bacon, Grilled Chicken*

Toppings (Each):

\$2.00

Mac Piggy* **\$22.00**

Smoked andouille, bacon, brisket, butter crumb crust, crispy onions, BBQ sauce

Buffalo Bird* **\$22.00**

Crispy fried chicken, buffalo sauce, blue cheese crumbles, butter crumb crust, ranch drizzle, celery and carrots

Elote **\$22.00**

Roasted corn and poblano duo, queso fresco, lime, butter crumb crust, tajin sprinkle

MAINS 3

Blackened Atlantic Salmon* **\$25.00**

Sautéed, sustainably fished, sautéed watermelon, tomato, red onion, pan fried Brussels sprouts, mashed potatoes

Fire Grilled Chicken Curry Bowl **\$20.00**

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

Tuna Poke Bowl **\$22.00**

Tuna Poke, cilantro lime cauliflower rice, cucumber, avocado, green onion, shredded carrots, shredded greens, tortilla strips, chipotle ranch and soy balsamic drizzle

IRISH FARE 4

Fish and Chips* **\$23.00**

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

Shepherd's Pie*	\$19.00
Ground beef, vegetable stew, mashed potatoes	
Bangers and Mash*	\$18.00
Irish sausages, mashed potatoes, Irish baked beans	
All Day Irish Breakfast*	\$20.00
Irish bacon, black and white pudding, sausage, beans, eggs, grilled tomato, Irish brown bread	

LUNCH SPECIAL 1

All Wraps	\$12.00
French fries, waffle fries, kettle chips or cup of soup	

WRAPS 6

Sweet Chili Sriracha*	\$14.00
Crispy chicken strips, cilantro lime cabbage, pickled cucumber, sweet chili Sriracha sauce	
Chicken & Bacon*	\$14.00
Avocado, tomato, romaine, balsamic vinaigrette	
Buffalo Chicken Finger*	\$14.00
Lettuce, tomato, herb ranch	
Turkey Pear	\$14.00
Oven roasted turkey, swiss cheese, pear, tomatoes, dried cranberries, baby greens	
Carne Asada Steak*	\$16.00
Mixed greens, avocado, tomato, corn, pinto beans, cilantro, onion, tortilla strips, queso fresco, chipotle ranch	
Grilled Vegetable Wrap	\$14.00
Eggplant, peppers, mushrooms, zucchini, Brussels sprouts, grilled tomato tossed with queso fresco, almonds, balsamic vinaigrette and spring lettuce mix	

DESSERTS 3

Churros (2)	AVAILABLE OPTIONS
Chocolate or raspberry dipping sauces	\$6.00
	Add Ice Cream (Vanilla or Salted Caramel): \$2.00
Bread Pudding	\$9.00
Apple walnut bread pudding, topped with vanilla ice cream and Bailey's caramel sauce	
Ice Cream	\$6.00
2 scoops, choose from vanilla or salted caramel, topped with chocolate or caramel drizzle	

TAP 16

Guinness, Irish Stout, Ireland (4.2%)	\$9.00
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Miller Lite, American Pilsner, Wisconsin (4.2%)	\$6.50
Magners, Irish Apple Cider, Ireland (4.5%)	\$9.00
Smithwick's, Irish Red Ale, Ireland (4.5%)	\$9.00
Krombacher Pils, German Pilsner, Germany (4.8%)	\$8.50
Harp, Irish Lager, Ireland (5%)	\$9.00
Revolution Freedom Lemonade, A Session Lemonade Sour, Chicago (5%)	\$8.50
Dovetail Vienna-Style Lager, Chicago (5.1%)	\$8.50
Blue Moon, Belgian White, Colorado (5.4%)	\$8.00
Half Acre Tome, Hazy Pale Ale, Chicago (5.5%)	\$8.50
Bells Oberon, An American Wheat Ale, Michigan (5.8%)	\$9.00
Alarmist le Jus, New England-Style Juicy IPA, Chicago (6%)	\$9.00
3 Floyds Zombie Dust, Pale Ale, Indiana (6.2%)	\$9.00
Revolution Anti-Hero IPA, Chicago (6.5%)	\$9.00
Rotating Craft Beer	\$8.50
ask your server	
Draft Beer Deal	\$6.50
ask your server	

BOTTLES 10

Budweiser	\$6.75
Coors Light	\$6.75
Michelob Ultra	\$6.75
Miller Lite	\$6.75
Allagash White Ale	\$7.50
Corona	\$7.50
Heineken	\$7.50
Lagunitas IPNA (N/A)	\$6.75
Modelo	\$7.50
O'Douls (N/A)	\$5.00

CIDER, SELTZERS & SPIRITS CANS 9

Angry Orchard	\$7.00
Topo Chico Hard Seltzer	\$8.00
Strawberry Guava	
Absolut Grapefruit Paloma (7%)	\$9.00
Made with Vodka	
Jameson Ginger & Lime (5%)	\$8.00
Strongbow Cider	\$8.00
Truly Hard Seltzer	\$8.00
Wild Berry or Strawberry Lemonade	
Vander Mill Totally Roasted Cider	\$8.00
Virtue Pear Cider	\$7.00
Whiteclaw Hard Seltzer	\$8.00
Black Cherry, Mango or Lime	

CANS 7

3 Floyds Gumballhead	\$8.00
Goose Island 312	\$8.00
Guinness Nitro Cold Brew	\$9.00
Half Acre Daisy Cutter	\$9.00
Maplewood Son of Juice IPA (6.3%)	\$9.00
PBR	\$4.50
Stella Artois	\$8.00

COCKTAILS 13

Strawbasil Vodka Lemonade	\$13.00
Homemade strawberry basil lemonade, Three Olives Citrus Vodka, Lemon Wedge	
Caribbean Mule	\$13.00
Cruzan white rum, pineapple juice, ginger beer, lime juice, pineapple garnish	
Jamo-Ade	\$13.00
Jameson Irish Whiskey, fresh lime juice, Meyer lemonade. Choose from: Classic, Blueberry, Peac	
Bloody Mary	\$13.00
Three Olives vodka, local Vintage Vine Bloody Mary Mix, dash Guinness, pickle, tomato, sport peppers, celery stick, polish sausage, celery salt rim. +\$1 Miller High Life Pony	

Loop Old Fashioned	\$13.00
Jefferson's vsb bourbon, honey syrup, orange bitters, Angostura bitters, orange peel and cherry garnish	
Espresso Martini	\$13.00
Three olives vodka, cold brew coffee, kahlua, simple syrup, coffee bean garnish	
Spanish G&T	\$13.00
Beefeater gin, Fever Tree tonic, cucumber, dried juniper berries, lime whee	
Margarita	\$13.00
Altos Silver tequila and Choose From: Classic, Spicy Watermelon, Passion Fruit, raspberry	
Raspberry Bubbles	\$13.00
Brut Champagne, coconut Malibu rum, Chambord, raspberry puree served up with raspberry garnish	
French 12	\$13.00
Brut champagne, Malfy Rosa Pink Gin, rose flower cordial, lemon juice, lemon twist garnish, Served up	
Moscow Mule	\$13.00
Absolut vodka (Classic, Absolut Juice Strawberry or Absolut Juice Apple), ginger beer, lime wedge	
Aperol Spritz	\$13.00
Prosecco, Aperol, soda water, orange garnish	
Sangria	AVAILABLE OPTIONS
Red wine sangria, fresh fruit	Half Carafe: \$13.00
	Full Carafe: \$19.00

WHITES ⁶

Tilia, Chardonnay (Argentina)	AVAILABLE OPTIONS
	\$9.50
	\$35.00
Stella, Pinot Grigio (Italy)	AVAILABLE OPTIONS
	\$10.00
	\$36.00
Kris, Pinot Grigio (Italy)	AVAILABLE OPTIONS
	\$11.00
	\$39.00
Hahn, Chardonnay (California)	AVAILABLE OPTIONS
	\$12.00
	\$43.00
The Better Half, Sauvignon Blanc (New Zealand)	AVAILABLE OPTIONS
	\$12.00
	\$43.00

Clean Slate, Riesling (Washington)**AVAILABLE OPTIONS**

\$11.00

\$41.00

REDS 8**Lapostolle, Merlot (Chile)****AVAILABLE OPTIONS**

\$11.00

\$39.00

High Note, Malbec (Argentina)**AVAILABLE OPTIONS**

\$11.00

\$39.00

Bogle, Pinot Noir (California)**AVAILABLE OPTIONS**

\$11.00

\$39.00

Twenty Acres, Cabernet Sauvignon (California)**AVAILABLE OPTIONS**

\$12.00

\$43.00

Quilt, Cabernet Sauvignon (California)**\$55.00****Böen, Pinot Noir (California)****\$48.00****Catena, Malbec (Argentina)****\$48.00****Frogs Leap Estate, Cabernet Sauvignon (California)****\$75.00****ROSÉ & BUBBLES 3****Rosé All Day, Rosé (Italy)****AVAILABLE OPTIONS**

\$11.00

\$39.00

Dom Ste Michelle, Brut (Washington)**\$30.00****Biagio Prosecco, Brut (Italy)****\$11.00****IRISH WHISKEY 10****Powers****AVAILABLE OPTIONS**

Shot (1oz): \$6.00

Neat/Rocks (2.5oz): \$11.00

Jameson**AVAILABLE OPTIONS**

Shot (1oz): \$8.50

Neat/Rocks (2.5oz): \$13.00

West Cork Bourbon Cask

AVAILABLE OPTIONS

Shot (1oz): \$8.50
Neat/Rocks (2.5oz): \$12.00

Red Breast

AVAILABLE OPTIONS

Shot (1oz): \$12.00
Neat/Rocks (2.5oz): \$17.00

Red Breast Lustau Edition

AVAILABLE OPTIONS

Shot (1oz): \$13.00
Neat/Rocks (2.5oz): \$18.00

Green Spot

AVAILABLE OPTIONS

Shot (1oz): \$12.00
Neat/Rocks (2.5oz): \$17.00

Green Spot Chateau Leoville Barton

AVAILABLE OPTIONS

Shot (1oz): \$14.00
Neat/Rocks (2.5oz): \$21.00

Yellow Spot

AVAILABLE OPTIONS

Shot (1oz): \$13.00
Neat/Rocks (2.5oz): \$18.00

Midleton Very Rare

AVAILABLE OPTIONS

Shot (1oz): \$23.00
Neat/Rocks (2.5oz): \$32.00

Sexton Single Malt

AVAILABLE OPTIONS

Shot (1oz): \$8.00
Neat/Rocks (2.5oz): \$12.00

TEQUILA 6

Patron

Silver, Anejo, Reposado

AVAILABLE OPTIONS

Shot (1oz): \$9.00
Neat/Rocks (2.5oz): \$13.00

Casamigos Blanco

AVAILABLE OPTIONS

Shot (1oz): \$10.00
Neat/Rocks (2.5oz): \$15.00

Don Julio

Anejo, Blanco Silver, Reposado

AVAILABLE OPTIONS

Shot (1oz): \$10.00
Neat/Rocks (2.5oz): \$15.00

1800 Cristalino

AVAILABLE OPTIONS

Shot (1oz): \$12.00
Neat/Rocks (2.5oz): \$17.00

400 Conejos Mezcal

AVAILABLE OPTIONS

Shot (1oz): \$9.00
Neat/Rocks (2.5oz): \$13.00

Jose Cuervo Reserva de la Familia Reposado

AVAILABLE OPTIONS

Shot (1oz): \$12.00
Neat/Rocks (2.5oz): \$17.00

BOURBON 12

Bulleit

AVAILABLE OPTIONS

Shot (1oz): \$10.00
Neat/Rocks (2.5oz): \$13.00

Bulleit Rye

AVAILABLE OPTIONS

Shot (1oz): \$10.00
Neat/Rocks (2.5oz): \$13.00

Elijah Craig

AVAILABLE OPTIONS

Shot (1oz): \$10.00
Neat/Rocks (2.5oz): \$13.00

Heaven's Door

AVAILABLE OPTIONS

Shot (1oz): \$10.00
Neat/Rocks (2.5oz): \$14.00

Jefferson's VSB Bourbon

AVAILABLE OPTIONS

Shot (1oz): \$9.00
Neat/Rocks (2.5oz): \$13.00

Angels Envy

AVAILABLE OPTIONS

Shot (1oz): \$13.00
Neat/Rocks (2.5oz): \$17.00

Makers Mark

AVAILABLE OPTIONS

Shot (1oz): \$10.00
Neat/Rocks (2.5oz): \$13.00

Basil Hayden

AVAILABLE OPTIONS

Shot (1oz): \$11.00
Neat/Rocks (2.5oz): \$15.00

Knob Creek

AVAILABLE OPTIONS

Shot (1oz): \$10.00
Neat/Rocks (2.5oz): \$13.00

Buffalo Trace

AVAILABLE OPTIONS

Shot (1oz): \$10.00
Neat/Rocks (2.5oz): \$14.00

Templeton Rye

AVAILABLE OPTIONS

Shot (1oz): \$11.00
Neat/Rocks (2.5oz): \$15.00

Woodford Reserve

AVAILABLE OPTIONS

Shot (1oz): \$10.00
Neat/Rocks (2.5oz): \$14.00

SCOTCH ⁵

Macallan 12 (Single Malt)

AVAILABLE OPTIONS

Shot (1oz): \$12.00
Neat/Rocks (2.5oz): \$17.00

Glenlivet 12 (Single Malt)

AVAILABLE OPTIONS

Shot (1oz): \$12.00
Neat/Rocks (2.5oz): \$17.00

Johnny Walkerblack Label (Blend)

AVAILABLE OPTIONS

Shot (1oz): \$10.00
Neat/Rocks (2.5oz): \$14.00

Laphroaig (Single Malt)

AVAILABLE OPTIONS

Shot (1oz): \$12.00
Neat/Rocks (2.5oz): \$17.00

Dewars White Label (Blend)

AVAILABLE OPTIONS

Shot (1oz): \$10.00
Neat/Rocks (2.5oz): \$14.00

NON-ALCOHOLIC ⁷

Coffee

\$3.50

Regular or decaf

Iced Tea

\$3.75

Unsweetened or flavored

Lemonade

\$3.75

Regular or flavored

Sparkling Water

\$3.50

Regular or flavored

IBC Root Beer

\$4.00

Perrier

\$4.00

Aqua Pana

\$4.00

Still water

DAILY DEALS (EVERYDAY) ⁵

Draft Beer Deal	\$6.50
Ask Your Server	
Domestic Buckets	\$19.00
Mix & Match!	
PBR	\$4.50
Powers Irish Whiskey Shots	\$6.00
Cider, Seltzers & Sparkling Buckets	\$27.00
Mix & Match!	