
sides

Roasted Brussel Sprouts (GF)	4.95
Featured Seasonal Vegetable	4.95
Buttery Mashed Potatoes	4.95
Side Salad balsamic dressing	4.95

desserts in a crisis

NEW Southern Style Cheesecake bourbon, peaches, cornflake topping	8.95
Chocolate Chip Cookie Skillet vanilla ice cream	9.95
Stones Chocolate Torte raspberry coulis, fresh berries	7.95
Seasonal Sorbet	6.95

shg local partners

Farmer Dave's Dracut, MA
Fat Moon Mushrooms Chelmsford, MA
Horne Family Farms Londonderry, NH
Lull Farm Hollis, NH
Merrimack Ales Lowell, MA
Mill City Cheese Monger Lowell, MA
Mill City Grows Lowell, MA
Navigation Brewery Lowell, MA
SpyGlass Brewing Nashua, NH

The Small Print



We do our best to source our ingredients from local growers and brewers and doers.

Help, don't Yelp.

Be part of the solution and tell us when things make you feel badly. We'll fix it!

the angel's share

(n) the amount of whiskey, cognac, or any barrel-aged alcohol offered to the heavens over the natural course of the aging process

Introducing the Angel's Share, an added menu charge, in lieu of increased menu prices* not subject to additional tax or gratuity, necessitated by the ongoing events of this past year and the long history of growing wage disparity across our industry. The 7.5% added to your bill is the building block for creating a more equitable environment and has allowed our restaurants to keep the doors open without reducing staff wages or sacrificing our longstanding commitment to quality.

Even before COVID, change in our industry was imminent, as more and more restaurateurs were closing their doors, as legislative burdens, food costs and rents have increased steadily while our employees struggled to make a living. These past months have brought the precarious nature of our endangered businesses into even sharper focus.

Moving forward, Stones Hospitality Group will operate with an adjusted labor model to include a pool house that prioritizes the financial health of a smaller, more cohesive team over the success of any one individual. We will continue to fight on behalf of our staff, you and our industry as a whole despite the incredible burden that threatens restaurants across the country.

*For a more in-depth perspective of the above and all the ways we seek to remain a part of this community, please visit our websites and click on "Angel's Share."

We hope that you join us in recognizing and embracing the need for change, by continuing to tip our team generously—your ongoing support has been both incredible and greatly appreciated.

SUNDAY BRUNCH
10AM - 4PM

COBBLESTONES

19 *of Lowell* 94
RESTAURANT & BAR

**eat me now
or take me home!**

Our dishes taste just as great when you choose curbside pick-up. Cut out the middleman and call us at:

978-970-2282

Pick up or delivery available!

 DOORDASH



POSTMATES

GRUBHUB™

hours

Tues-Thu	4pm - 9pm
Friday	4pm - late
Saturday	12pm - late
Sunday	10am - 4pm

**Bringing style to
downtown Lowell since 1994.**

first things first

	single/pitcher
Patio Punch a bucket of sunshine, and all of the rums	16
Stones Sangria Spanish infusion of fresh fruit, wine & spirits	8 31
Moscow Mule vodka, ginger beer, fresh lime	8 31
Blueberry Lemon Drop Stoli blueberry & fresh lemon	11
Espresso Martini rich, nutty, dark & roasted	12
Mill City Mango Mai Tai rum, mango, amaretto, pineapple, dark rum float	11 43
Pineapple Pom Margarita tequila, pineapple, pomegranate, jalapeno	10 39
Bourbon Smash bourbon, triple sec, raspberry, oj soda	12
Strawberry Lemonade muddled strawberry, vodka, lemonade	8 31
Peach Old Fashioned muddled cherry, orange, peach puree, bourbon, splash of soda	13
Stones Social's Gold Dust Woman bourbon, ginger, maple, five spice	10

draft

*** ask about our seasonal draft selection! ***

Sam Seasonal	Guinness Stout, Ireland 4.2%
Maine Lunch IPA, ME 7%	Downeast Cider MA 5.1%
Boom Sauce Double IPA, MA 8%	Coors Lite Lager, CO 4.2%
Jack's Abby Lager, MA 5.2%	Allagash White Belgian Style, ME 5.2%
Harpoon IPA, MA 5.9%	Kentucky Bourbon Barrel Ale, Lexington, KY 8.2%
Blue Moon 5.4% White Belgian Style Wheat Ale, CO	Merrimack Ales Lowell, MA flavor of the month

bottles & cans

*** ask about our rotating selection of craft 16oz cans! ***

Allagash 5.2%	Cloud Candy NEIPA 6.5%
Budweiser 5%	Enjoy Your Life Session IPA 4.4%
Bud Light 4.2%	Lagunitas IPA 6.2%
Coors Light 4.2%	Pilsner Urquell 4.5%
Corona 4.6%	Narragansett 5%
Corona Light 4.1%	Pabst Blue Ribbon 4.6%
Heineken 5%	Sam Adams 5%
Michelob Ultra 4.2%	

jar snacks

House BBQ Chips jalapeno ranch (VG, SP)	3.95
Brown Butter Popcorn sesame, Furikake seasoning (VG, GF)	4.95
Truffle Parm Fries handcut (VG, GF)	10.95

tavern food

Spa Sampler (VG) hummus, feta, cucumber, tomato, EVOO, naan	12.95
Avocado Toast (VG) sour dough, smashed avocado, tomato, greens, basil pesto, aged	12.95
Roasted Brussel Sprouts parmesan aioli (GF)	8.95
World's Best Buffalo Tenders bleu cheese (SP)	12.95
TJ's Wing Skillet 1lb jumbo, Jamaican jerk seasoning, grilled (SP, DF) (fried Cajun spiced, Buffalo style, and Sticky Korean wings available by request)	12.95
Fried Calamari salt, pepper, romesco	13.95
Tavern Pretzel beer and cheese fondue (VG)	11.95
Ed Z's Blackened Shrimp jalapeno butter, grilled bread (SP)	16.95

salads

K.I.S.S. (V, VG, DF, GF) local greens, cucumber, tomato, red onion, white balsamic vinaigrette	6.95
The Real Deal Caesar romaine hearts, classic dressing, shaved parmesan, croutons, anchovy	7.95
Roasted Beet Carpaccio (VG, GF) mint and walnut pesto, whipped goat cheese, frisée, toasted brioche, herb vinaigrette	9.95

add: grilled chicken + \$6.95 jumbo shrimp + \$11.95 faroe islands salmon + \$9.95

soups

Clam Chowder 7.95	Vegetarian Black Bean Chili (V, VG, DF, SP, GF) 7.95	French Onion 9.95
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there will be gluten

sandwiches accompanied by house bbq chips
substitute *new* handcut fries + \$1.95 or truffle parm fries + \$4.95

Stones #1 Social Burger sharp American, onion, pickle, SHG special sauce, brioche bun	13.95
That 25 Year Reuben golden griddled & clocking in at 1lb - we weigh each and every one	15.95
The Yorick Chicken white farmhouse cheddar, bacon, tomato, mayo. no joke.	13.95
Crispy Korean Chicken Sandwich fried chicken breast, Korean glaze, Asian-style slaw	13.95
Chicken Special whatever has the chef excited this week	MP

where's my suppah

Mac-n-Cheeses VT cheddar, American, fontina, NH applewood bacon, peas, ritz cracker crumble add short rib + \$5.95, add grilled chicken \$5.95	16.95
Tavern Fish-n-Chips handcut fries, creole tartar sauce, chef's slaw	19.95
Silken Chicken Marsala buttered tagliatelle noodles	24.95
Faroe Islands Salmon (GF) pan seared, cherry tomato, spinach, faro, charred leek, asparagus, balsamic	27.95
Bucket of Southern Fried Chicken sous vide and buttermilk dipped, served with mashed and slaw choice of sriracha honey or Cobblestones buffalo sauce	whole 29.95 half 17.95
Texas Tips (GF) handcut fries, chef's slaw	22.95
Short Rib (GF) perfectly braised, with buttery mashed potato and root veg	24.95
Steak Frites (GF) flat iron steak, chimichurri, rosemary-parmesan fries	23.95

V = Vegan VG = Vegetarian GF = Gluten Free
DF = Dairy Free SP = Spicy