

first things first

	single/pitcher	
Apple Cider Rum Punch	cinnamon, spice and everything nice	10
Stones Social’s Gold Dust Woman		12
bourbon, ginger, maple, five spice		
Patio Punch	have a whole bucket of sunshine, with all of the rums	16
Stones Sangria	Spanish infusion of fresh fruit, wine & spirits	8 32
Moscow Mule	vodka, ginger beer, fresh lime	8
Blueberry Lemon Drop	Stoli blueberry & fresh lemon	12
Espresso Martini	rich, nutty, dark & roasted	13
Mill City Mango Mai Tai		12 45
rum, mango, amaretto, pineapple, dark rum float		
Pineapple Pom Margarita		12 42
tequila, pineapple, pomegranate, jalapeno		
Bourbon Smash	bourbon, triple sec, raspberry, oj soda	12
Strawberry Lemonade	muddled strawberry, vodka, lemonade	10 38
Peach Old Fashioned		15
muddled cherry, orange, peach puree, bourbon, splash of soda		

*** your favorite cocktails are also available for take out!***

draft

*** ask about our seasonal draft selections! ***

Sam Seasonal	Coors Lite	Lager, CO	4.2%
Boom Sauce	Jack’s Abby	Lager, MA	5.2%
Harpoon	Blue Moon		5.4%
Guinness	White Belgian Style Wheat Ale, CO		
Maine Lunch	Downeast Cider	MA	5.1%
Kentucky Bourbon Barrel	Allagash White	Belgian Style, ME	5.2%
Ale, Lexington, KY			8.2%
Navigation Brewery	Merrimack Ales	Lowell, MA	
Lowell, MA shipped 1.3 miles			flavor of the month

bottles & cans

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

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

wines by the glass

white

Pinot Grigio	zenato, italy	8
floral nuance followed by hints of apple and white peach		
Lobster Reef	sauvignon blanc, nz	10
crisp and lean, with fresh herb and lemon-lime flavors at the core, ending with grapefruit		
Martin Ray Chardonnay	sonoma	11
light and juicy with vibrant acidity, with well-integrated oak and a touch of vanilla bean		
Chamisal Vineyards Chardonnay	central coast	14
lime zest, green apple, passionfruit and a light floral note		
Mastroberadino Falanghina del Sannio	italy	14
ripe pineapple, citrus fruits and white flowers		
Pine Ridge Vineyards Chenin Blanc & Viognier	ca	10
aromas of summer jasmine, honeyed pears, and chai spice		
Pretty in Pink: Beringer White Zinfandel		7
Protocolo Rose		8

red

Cherry Pie Pinot Noir	ca	12
aromas of macerated cherries, cranberries and dark oolong tea		
Goldschmidt “Chelsea” Merlot	alexander valley	12
sweet fruit aromas of plum, blueberry and dark chocolate		
Angeline Cabernet Sauvignon	sonoma	10
medium bodied with soft tannins infused with vanilla and a subtle caramel		
Goldschmidt “Fidelity Railyard” Zinfandel	Alexander Valley	13
robust blackberry, anise and pepper aromas and flavors		
Bodegas Caro “Amancaya”	Mendoza	12
blackberry, licorice, and chocolate, followed by soft spice, black pepper and plum		
Carlos Serres “Reserva” Rioja		10
mature ripe black fruits, vanilla and cinnamon spice		

SUNDAY BRUNCH

@ COBBLESTONES

FUNDAY BUBBLES. CHICKEN AND WAFFLES.
ROSIE'S PEAK ROASTERS COFFEE. AND MORE!

EVERY SUNDAY 10:30AM - 4PM

COBBLESTONES

of Lowell
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 when available!

DOORDASH



GRUBHUB™

POSTMATES

tavern hours

Tues-Wed	4pm - 9pm
Thursday	4pm - 10pm
Friday	4pm - late
Saturday	12pm - late
Sunday	10:30am- 4pm

Bringing style to
downtown Lowell since 1994.

tavern food

House BBQ Chips	jalapeno ranch (VG, SP)	3.95
Spa Sampler	(VG) hummus, feta, cucumber, tomato, EVOO, naan	12.95
Crab Cakes	spiced apple salad, cornichon squash purée (SP)	12.95
Truffle-Parmesan Fries	handcut (VG, GF)	10.95
World’s Best Buffalo Tenders	bleu cheese (SP)	12.95
Tavern Pretzel	beer and cheese fondue (VG)	11.95
Fried Cauliflower	(VG) sweet, spicy, cauliflower slaw, garlic bread, maple sriracha	11.95

Stones #1 Social Burger

sharp American, onion, pickle, SHG special sauce, brioche bun
14.95

there will be gluten

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

That Classic Reuben	16.95
<i>a triple decker classic of corned beef, Swiss cheese, sauerkraut, Russian dressing</i>	
The Yorick Chicken	14.95
white farmhouse vt cheddar, bacon, tomato, mayo. no joke.	
Haddock Tacos Al Pastor	16.95
garlic mojo, pineapple salsa, chipotle remoulade, avocado escabeche	

*** substitute Udi’s gluten free bread to any sandwich + \$1 ***

Help don’t Yelp!

Welcome back and thank you! for your support, patience and kindness as we continue to overcome ongoing challenges throughout our industry!

Good Karma Policies — help don’t yelp. if you love us, please share us with everyone! with Trip advisor, Facebook, Google reviews. If you are not satisfied, please tell a manager now while we can make things right. If our caring team is unable to do so, please email confidential feedback to the owner: splath@stoneshospitalitygroup.com

soups n salads

NE Clam Chowder	7.95
bacon, butter, potatoes, cream, like it’s always been	
French Onion Soup	9.95
garlic crouton, topped with swiss cheese, “browned and bubbling”	
The Real Deal Caesar	8.95
romaine hearts, classic dressing, shaved parmesan, croutons, anchovy	
K.I.S.S.	8.95
(V, VG, DF, GF) local greens, cucumber, tomato, red onion, white balsamic vinaigrette	
add to your salad: grilled chicken + \$7.95 jumbo shrimp + \$12.95 blackened salmon + \$9.95	

where’s my suppah

Mac-n-Cheeses	18.95
VT cheddar, applewood bacon, peas, ritz cracker crumble add grilled chicken \$6.95, add pulled short rib + \$7.95,	
Tavern Fish-n-Chips	21.95
handcut fries, tartar sauce, chef’s slaw	
Silken Chicken Marsala	25.95
mushrooms, buttered tagliatelle noodles	
Faroe Islands Salmon	28.95
(GF) pan seared, cherry tomato, spinach, faro, charred leek, asparagus, balsamic	
Texas Tips	23.95
(GF) marinated, grilled, handcut fries, chef’s slaw	
Short Rib	27.95
(GF) perfectly braised, buttery mashed potato and chef’s veg	

NEW! Herb Ritz Crusted New England Cod
truffled fried potato, fall vegetable medley, squash sage butter
26.95

sides

Featured Seasonal Vegetable	4.95
Buttery Mashed Potatoes	4.95
Side Salad	4.95
balsamic dressing	

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

desserts

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
Cappucino Crunch Martini	sweet & boozy blend, magic cookie dust rim	14.00

shg local partners



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

Horne Family Farms Londonderry, NH
Farmer Dave’s Dracut, MA
Fat Moon Mushrooms Chelmsford, MA
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 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 a supplemental, separated menu price increase—not subject to tax or gratuity—necessitated by the challenges that have continually threatened us since 2020.

This 7.5% is used to directly increase kitchen wages and is a building block for creating more equitable wages for our hard working people while the pooling of gratuities amongst all employees remains illegal in Massachusetts. It is optional, should you wish it removed. We hope you share our vision and will continue to tip our incredible team generously.