

first things first

	single/pitcher
Apple Cider Rum Punch cinnamon, spice and everything nice	10
Stones Social's Gold Dust Woman bourbon, ginger, maple, five spice	12
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 rum, mango, amaretto, pineapple, dark rum float	12 45
Pineapple Pom Margarita tequila, pineapple, pomegranate, jalapeno	12 42
Bourbon Smash bourbon, triple sec, raspberry, oj soda	12
Strawberry Lemonade muddled strawberry, vodka, lemonade	10 38
Peach Old Fashioned muddled cherry, orange, peach puree, bourbon, splash of soda	15

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

draft

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

Sam Seasonal	Kentucky Bourbon Barrel
Boom Sauce Double IPA, MA 8%	Ale, Lexington, KY 8.2%
Harpoon IPA, MA 5.9%	Blue Moon 5.4%
Guinness Stout, Ireland 4.2%	White Belgian Style Wheat Ale, CO
Maine Lunch IPA, ME 7%	Downeast Cider MA 5.1%
Coors Lite Lager, CO 4.2%	Allagash White Belgian Style, ME 5.2%
Jack's Abby Lager, MA 5.2%	Merrimack Ales Lowell, MA
	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 ca'donini, italy floral nuance followed by hints of apple and white peach	8
Lobster Reef sauvignon blanc, nz crisp and lean, with fresh herb and lemon-lime flavors at the core, ending with grapefruit	10
Martin Ray Chardonnay sonoma light and juicy with vibrant acidity, with well-integrated oak and a touch of vanilla bean	11
Chamisal Vineyards Chardonnay central coast lime zest, green apple, passionfruit and a light floral note	14
Mastroberadino Falanghina del Sannio italy ripe pineapple, citrus fruits and white flowers	14
Pine Ridge Vineyards Chenin Blanc & Viognier ca aromas of summer jasmine, honeyed pears, and chai spice	10
Pretty in Pink: Beringer White Zinfandel	7
Protocolo Rose	8

red

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

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™

tavern hours

Tues-Wed	4pm - 9pm
Thursday	4pm - 10pm
Friday	4pm - close
Saturday	12pm - close
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)	14.95
Truffle-Parmesan Fries handcut (VG)	10.95
World's Best Buffalo Tenders bleu cheese (SP)	13.95
Tavern Pretzel beer and cheese fondue (VG)	11.95
Mongolian Grilled Pork Ribs spicy, cauliflower slaw (GF, SP)	16.95
Fried Smashed Potato Fondue (VG, GF, SP) guacamole, green chili, salsa roja	12.95
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 <i>a triple decker classic of corned beef, Swiss cheese, sauerkraut, Russian dressing</i>	16.95
The Yorick Chicken white farmhouse vt cheddar, bacon, tomato, mayo. no joke.	14.95
Haddock Tacos Al Pastor garlic mojo, pineapple salsa, chipotle remoulade, avocado escabeche	16.95

*** 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 bacon, butter, potatoes, cream, like it's always been	7.95
French Onion Soup garlic crouton, topped with swiss cheese, "browned and bubbling"	9.95
The Real Deal Caesar romaine hearts, classic dressing, shaved parmesan, croutons, anchovy	9.95
K.I.S.S. (V, VG, DF, GF) local greens, cucumber, tomato, red onion, white balsamic vinaigrette	8.95
Fresh Burrata and Shaved Brussels Sprouts (VG, GF) maple roasted squash, sliced egg, brown butter vinaigrette	14.95
add to your salad: grilled chicken + \$6.95 jumbo shrimp + \$12.95 blackened salmon + \$10.95	

where's my suppah

Mac-n-Cheeses VT cheddar, applewood bacon, peas, ritz cracker crumble add grilled chicken \$6.95, add pulled short rib + \$7.95,	18.95
Tavern Fish-n-Chips handcut fries, tartar sauce, chef's slaw	21.95
Silken Chicken Marsala mushrooms, buttered tagliatelle noodles	25.95
Asian Pesto Seared Salmon Ramen (GF, DF) salmon skin crackling, mushroom & snap peas, sizzling pepper soy broth	28.95
Texas Tips (GF) marinated, grilled, handcut fries, chef's slaw	23.95
Short Rib (GF) perfectly braised, buttery mashed potato and chef's veg	28.95
Herb Ritz Crusted New England Cod truffled fried potato, fall vegetable medley, squash sage butter	26.95

NEW!
NY Strip 'Steak & Potato' (GF)
rosemary-garlic, peppered onion, chelmsford mushrooms,
honey bordelaise, buttery mashed
36.95

sides

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

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	8.95
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
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.