

## first things first

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

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

## bottles & cans

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

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

## wines by the glass

### white

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

### red

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

19 of Lowell 94  
RESTAURANT & BAR

## Should I stay or should I go now?

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

<b>House BBQ Chips</b> jalapeno ranch <sup>(VG, SP)</sup>	<b>3.95</b>
<b>Spa Sampler</b> <sup>(VG)</sup> hummus, feta, cucumber, tomato, EVOO, naan	<b>13.95</b>
<b>Truffle-Parmesan Fries</b> handcut <sup>(VG)</sup>	<b>11.95</b>
<b>World's Best Buffalo Tenders</b> bleu cheese <sup>(SP)</sup>	<b>14.95</b>
<b>Tavern Pretzel</b> beer and cheese fondue <sup>(VG)</sup>	<b>12.95</b>
<b>Mongolian Grilled Pork Ribs</b> spicy, cauliflower slaw <sup>(SP)</sup>	<b>16.95</b>
<b>Fried Smashed Potato Fondue</b> <sup>(VG, GF, SP)</sup> guacamole, green chili, salsa roja	<b>12.95</b>
<b>Fried Cauliflower</b> <sup>(VG)</sup> sweet, spicy, cauliflower slaw, maple sriracha	<b>12.95</b>
<b>Chef's Special</b> as both season and time allow	<b>mp</b>

## there will be gluten

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

### Stones #1 Social Burger

sharp American, onion, pickle, SHG special sauce, brioche bun  
**15.95**

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

\*\*\* substitute Udi's gluten free bread to any sandwich + \$2 \*\*\*

### 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

<b>NE Clam Chowder</b> bacon, butter, potatoes, cream, like it's always been	<b>7.95</b>
<b>French Onion Soup</b> garlic crouton, topped with swiss cheese, "browned and bubbling"	<b>9.95</b>
<b>The Real Deal Caesar</b> romaine hearts, classic dressing, shaved parmesan, croutons, anchovy	<b>9.95</b>
<b>K.I.S.S.</b> <sup>(V, VG, DF, GF)</sup> local greens, cucumber, tomato, red onion, white balsamic vinaigrette	<b>8.95</b>
<b>Burrata &amp; Grilled Watermelon Salad</b> <sup>(VG, GF)</sup> arugula, olives, lemon vin cotto, chili crumbs	<b>16.95</b>
add to your salad: grilled chicken + \$7.95 jumbo shrimp + \$12.95 blackened salmon + \$10.95	

## where's my suppah

<b>Mac-n-Cheeses</b> VT cheddar, applewood bacon, peas, ritz cracker crumble add grilled chicken \$6.95, add pulled short rib + \$7.95,	<b>18.95</b>
<b>Tavern Fish-n-Chips</b> handcut fries, tartar sauce, chef's slaw	<b>21.95</b>
<b>Silken Chicken Marsala</b> mushrooms, buttered tagliatelle noodles	<b>25.95</b>
<b>Asian Pesto Seared Salmon Ramen</b> <sup>(DF)</sup> salmon skin crackling, mushroom & snap peas, sizzling pepper soy broth	<b>28.95</b>
<b>Texas Tips</b> <sup>(GF)</sup> marinated, grilled, handcut fries, chef's slaw	<b>23.95</b>
<b>Short Rib</b> <sup>(GF)</sup> perfectly braised, buttery mashed potato and chef's veg	<b>29.95</b>

**NEW!**

**NY Strip 'Steak & Potato'** <sup>(GF)</sup>  
rosemary-garlic, peppered onion, chelmsford mushrooms,  
honey bordelaise, buttery mashed

**36.95**

## sides

<b>Featured Seasonal Vegetable</b>	<b>4.95</b>
<b>Buttery Mashed Potatoes</b>	<b>4.95</b>
<b>Side Salad</b> white balsamic vinaigrette	<b>4.95</b>

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

## desserts

<b>Southern Style Cheesecake</b> bourbon, peaches, cornflake topping	<b>8.95</b>
<b>Chocolate Chip Cookie Skillet</b> vanilla ice cream	<b>9.95</b>
<b>Stones Chocolate Torte</b> raspberry coulis, fresh berries	<b>8.95</b>
<b>Seasonal Sorbet</b>	<b>6.95</b>
<b>Cappucino Crunch Martini</b> sweet & boozy blend, magic cookie dust rim	<b>14.00</b>

## 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

### SHG Team Appreciation Feel

Introducing a supplemental, separated menu increase—not subject to tax or gratuity — necessitated by the ongoing labor challenges that threaten our industry. As we seek the very best staff and a more equitable distribution of your dining dollars, a 5% fee is automatically added to all checks\* and may be paid to any of our valued staff. Please ask for this fee to be removed if you deem appropriate. Any and all gratuity you choose to leave in addition, is only distributed amongst the front food service team members and/or bartenders. It is understood that this 5% may be considered in your decision to do so. We truly hope that you share our vision and will continue to tip our team generously.  
\*Note: This 5% charge does not represent a tip or service charge for servers or bartenders.