



Dear Guest, Even in our 30th year, we battle industry-wide staff shortages and soaring costs. As our hard working teams navigate back to “normal” you may experience: Revised hours, amended seating or menu availability, longer wait times, and honest “rookie” mistakes. If today you are not feeling patient or kind, please visit again in the future.
— Hospitably yours, Scott and Kathy Plath and the SHG team

first things first

— single / pitcher —

Stones Seasonal Sangria Spanish inspired seasonal flavors, fresh fruit, wine & spirits	11/40	Maple Old Fashioned maple bourbon, luxardo cherry, orange bitters	15
Mill City Mango Mai Tai rum, mango, amaretto, pineapple, dark rum float	12/45	Pineapple Pom Margarita tequila, pineapple, pomegranate, jalapeno	12/42
Stones Social’s Gold Dust Woman bourbon, ginger, maple, five spice	12	Bourbon Smash bourbon, triple sec, raspberry, oj soda	12
Blueberry Lemon Drop Stoli blueberry & fresh lemon	12	Strawberry Lemonade muddled strawberry, vodka, lemonade	11/40
Espresso Martini rich, nutty, dark & roasted	13	Moscow Mule vodka, ginger beer, fresh lime	10/38

Wine

white

Pinot Grigio Callia, Italy	9
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	12
light and juicy with vibrant acidity, with well-integrated oak and a touch of vanilla bean	
Seghesio Vineyards Chardonnay CA	14
full-bodied, rich and creamy, orange, vanilla, buttery oak, balanced acidity	
Mastroberadino Falanghina del Sannio Italy	14
ripe pineapple, citrus fruits and white flowers	
Pine Ridge Vineyards Chenin Blanc & Viognier CA	11
aromas of summer jasmine, honeyed pears, and chai spice	
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	14
medium bodied with soft tannins infused with vanilla and a subtle caramel	
Goldschmidt Zinfandel Alexander Valley	14
robust blackberry, anise and pepper aromas and flavors	
Bodegas Caro “Amancaya” Mendoza, Argentina	12
blackberry, licorice, and chocolate, followed by soft spice, black pepper and plum	
Carlos Serres “Reserva” Rioja Spain	12
earthen, mature ripe fruits, vanilla and cinnamon spice, 90 points	

Beer

bottles & cans

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

ALLAGASH 5.2%
TRULY HARD SELTZER 5%
MICH ULTRA 4%
CLOUD CANDY NEIPA 5%
BUD LIGHT 4%
BUDWEISER 5%
CORONA 5%
CORONA LIGHT 4%
PABST BLUE RIBBON TALL 5%
NARRAGANSETT 5%
ALLAGASH WHITE 5%
LAGUNITAS IPA 6%
SAM ADAMS LAGER 5%
PILSNER URQUELL 5%
HEINEKEN 00 N/A 0%
GUINNESS N/A 0%
ATHLETIC BREWING IPA N/A 0%

draft

YEAH, WE TAPPED THAT

*** ask about our seasonal draft selections!

HOOP TEA HARD ICED TEA 5%	BLUE MOON BELGIAN WHEAT 5%
HOOPTY DALY TURBO 11%	KENTUCKY BOURBON BARREL
MOSCOW MULE COCKTAIL 8%	STRONG ALE 8%
SPYGLASS ‘IPA DU JOUR’ 8%	FIDDLEHEAD APA 6%
MICH ULTRA 4%	HARPOON OG IPA 6%
COORS LIGHT 4%	MAINE LUNCH IPA 7%
JACK’S ABBEY LAGER 5%	NIGHT SHIFT WHIRLPOOL 5%
IMPORT, FEATURED (Stella 18oz) 5%	GUINNESS STOUT 4%
SAM ADAM’S SEASONAL 5%	DOWNEAST SEASONAL CIDER 5%
FEATURED SEASONAL 6%	NEON BEAR HUG 7%
ALLAGASH WHITE 5%	

*All ABV listed above by % are estimated

AND TWICE ON SUNDAY! NOW OPEN FOR SUNDAY DINNER. FOLLOWING FUNDAY BRUNCH. FUNCTIONS TOO! WEEKLY FROM 10:30AM TO 8PM



Bringing style to downtown Lowell since 1994

tavern food

- House BBQ Chips (VG, SP) jalapeno ranch 4.95
- Spa Sampler (VG) garlic hummus, tabouleh, vegetable kibbeh, feta cheese, tomato, olive, naan bread 14.95
- Truffle-Parmesan Fries (VG) 12.95
- Shrimp Dumplings (DF, SP) miso sriracha, sizzling soy vinaigrette 14.95
- Fried Cauliflower (VG, SP) sweet, spicy, maple sriracha 13.95
- Tavern Pretzel (VG) beer and cheese fondue 13.95
- Nachos (VG) guacamole, salsa roja, black beans, sour cream 15.95
- Potato “Skins” (VG) crisp homefries, melted cheese, bacon, leek 13.95
- World’s Best Buffalo Tenders (SP) bleu cheese 15.95
- Thai Chicken (SP) pan roasted, bone in, satay peanut sauce 14.95
- Crispy Pork Belly Lechon tomato, cilantro relish, soy-nampla 15.95

soups & salads

- NE Clam Chowder 8.95
bacon, butter, potatoes, cream, like it’s always been
- French Onion Soup 10.95
garlic crouton, topped with swiss cheese, “browned and bubbling”
- The Real Deal Caesar 10.95
romaine hearts, classic dressing, shaved parmesan, croutons, anchovy
- K.I.S.S. (V, VG, DF, GF) 9.95
local greens, cucumber, tomato, red onion, white balsamic vinaigrette
- Poached Pear Salad (VG, GF) 14.95
Bleu cheese crème, roasted beets, candied walnut, lemongrass red wine vinaigrette
- Chop Salad (VG, GF) 14.95
arugula, quinoa, avocado, cucumber, red pepper, chick peas, cheddar, oregano-mustard vinaigrette
- add to your salad:
grilled chicken + \$7.95 jumbo shrimp + \$13.95 blackened salmon + \$11.95

sandwiches

- sandwiches accompanied by house bbq chips
sub french fries + \$1.95 or truffle parm fries + \$4.95
- Stones #1 Social Burger 15.95
sharp American, onion, pickle, SHG special sauce, brioche bun
- The Yorick Chicken 15.95
white farmhouse VT cheddar, bacon, tomato, mayo. no joke.
- Haddock Tacos Al Pastor 17.95
garlic mojo, pineapple salsa, chipotle remoulade, avocado escabeche
- That Classic Reuben 17.95
a triple decker classic of corned beef, Swiss cheese, sauerkraut, Russian dressing
- Hot Honey Fried Chicken 16.95
Swiss cheese, namasu pickles, lettuce, Siracha onions
- *** Substitute Udi’s gluten free bread for + \$1 ***

entrees

- Roasted Haddock Skillet (GF) 24.95
Tomato bruschetta, vin cotto, lemon evoo, mashed potato
- Stones Vegetable Fried Rice 18.95
Egg, scallion, bean sprout, ginger soy
add bone in peanut chicken + \$7.95, add braised short rib + \$12.95
- Mac-n-Cheeses (VG) 18.95
VT cheddar, applewood bacon, peas, ritz cracker crumble
add grilled chicken + \$6.95, add pulled short rib + \$7.95
- Eggplant Parmesan 19.95
Melted cheese, pomodoro, garlic evoo pappardelle, basil pesto
- Tavern Fish-n-Chips french fries, tartar sauce, chef’s slaw 20.95

- Silken Chicken Marsala 24.95
Mushrooms, buttered pappardelle noodles
- Southern Fried Chicken (SP) 23.95
Cornbread stuffing, mashed potato, chef’s vegetables, gumbo gravy
- Pan Roasted Salmon (GF, DF) 28.95
Squash orzo, fat moon mushroom, arugula, lemon sage squash brodetto

- Texas Tips marinated, grilled, french fries, chef’s slaw 23.95

- Beef Short Rib (GF) 32.95
Perfectly braised, buttery mashed potato and chef’s veg

- NY Strip ‘Steak & Potato’ (GF) 38.95
Rosemary-garlic, peppered onion, chelmsford mushrooms, honey bordelaise, buttery mashed

sides

- Chef’s Vegetable 5.95
- Sauteed Spinach 5.95
- Buttery Mashed Potatoes 4.95
- Side Salad white balsamic dressing 7.95

desserts

- Seasonal Sorbet 7.95
- Four Layer “Opera” Cake
Luscious light and airy genoise cake with layers of mocha, buttercream and dark chocolate ganache, created in collaboration with Lowell’s newest bakery, Pizzelle 13.95
- Sticky Toffee Pudding Cake vanilla ice cream, caramel 11.95
- Stones Chocolate Pate raspberry coulis 10.95
- Cappuccino Crunch Martini a sweet and boozy cocktail with crushed cookie rim 15.95

KEY: *As is or optional. Please check with your server V = Vegan VG = Vegetarian GF = Gluten Free DF = Dairy Free SP = Spicy

Good Karma Policies

Help don’t yelp!

If you love us, please share with everyone. We LOVE 5 Star reviews on Google, Trip Advisor or just about anywhere! If we are falling short,

PLEASE ask for a manager so we can make it right, while you are here! If our caring team is unable to do so, please email confidential feedback to the owner: splath@stoneshospitalitygroup.com

NOW RESERVING PRIVATE ROOMS!

BIRTHDAYS. FUNDRAISERS. SUNNY SHOWERS. HOLIDAYS. REHEARSAL DINNERS... CELEBRATING IN STYLE SINCE 1994