

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 —

A Hard Day's Work shot of house whisky, pickle back and a pound of PBR	10	Stones Summer Spritz vodka, elderflower, cucumber, soda	12
#1 Boy's Painkiller white rum + 151, coconut, pineapple, oj, nutmeg	14	Watermelon Margarita tequila, triple sec, fresh watermelon, lemon	13
Stones Seasonal Sangria Spanish inspired seasonal flavors, fresh fruit, wine & spirits	12/44	Ginger Pear Martini pear vodka, ginger liqueur, elderflower, lime Maple	15
Mill City Mango Mai Tai rum, mango, amaretto, pineapple, dark rum float	12/45	Old Fashioned maple bourbon, luxardo cherry, orange bitters	15
Stones Social's Gold Dust Woman bourbon, ginger, maple, five spice	12	Pineapple Pom Margarita tequila, spicy jalapeno, pomegranate, pineapple	12/42
Blueberry Lemon Drop Stoli blueberry & fresh lemon	12	Bourbon Smash bourbon, triple sec, raspberry, oj soda	12
Espresso Martini rich, nutty, dark & roasted	15	Strawberry Lemonade muddled strawberry, vodka, lemonade	12/44
Cappuccino Crunch Martini sweet and boozy with crushed cookie rim	16	Moscow Mule vodka, ginger beer, fresh lime	11/40
Peanut Butter Espresso Martini Screwball whisky, espresso, coffee liqueur, hazlenut	15		

Wine

white

Pinot Grigio Callia, Italy floral nuance followed by hints of apple and white peach	9
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	12
Seghesio Vineyards Chardonnay CA full-bodied, rich and creamy, orange, vanilla, buttery oak, balanced acidity	14
Pine Ridge Vineyards Chenin Blanc & Viognier CA aromas of summer jasmine, honeyed pears, and chai spice	11
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	15
Angeline Cabernet Sauvignon Sonoma medium bodied with soft tannins infused with vanilla and a subtle caramel	14
Goldschmidt Zinfandel Alexander Valley robust blackberry, anise and pepper aromas and flavors	14
Carlos Serres "Reserva" Rioja Spain owner's favorite, earthen, dark fruit, vanilla, cinnamon, 90 points	15

Beer

bottles & cans

ALLAGASH 5.2%
TRULY HARD SELTZER 5%
NUTRL SELTZER 4% Orange, Cherry or Pineapple
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%

ask about our
rotating selection of
craft 16oz cans!

draft YEAH. WE TAPPED THAT

SPIKED ARNOLD PALMER LEMON TEA 10%	ALLAGASH WHITE 5%
HOOP TEA HARD ICED TEA 5%	BLUE MOON BELGIAN WHEAT 5%
MOSCOW MULE COCKTAIL 8%	KENTUCKY BOURBON BARREL
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%	GUINNESS STOUT 4%
IMPORT, FEATURED (Stella 18oz) 5%	DOWNEAST SEASONAL CIDER 5%
SAM ADAM'S SEASONAL 5%	SEADOG BLUEBERRY 5%
FEATURED SEASONAL 6%	BISSELL BROTHER'S SUBSTANCE ALE 7%

ask about
our seasonal draft
selections!

zero proof

HEINEKEN 00 N/A 0%
GUINNESS 00 N/A 0%

ATHLETIC BREWING RUN WILD IPA N/A 0%
ATHLETIC BREWING UPSIDE DOWN GOLDEN AL N/A 0%

*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

COBBLESTONES

of Lowell
RESTAURANT & BAR

Bringing style to downtown Lowell since 1994

tavern food

- House BBQ Chips** (VG, SP) jalapeno ranch 4.95
- Spa Sampler** (VG)
garlic hummus, vegetable kibbeh, feta cheese, cous cous, tomato, olive, naan bread 14.95
- Truffle-Parmesan Fries** (VG) 12.95
- Vegetable Dumplings** (VG)
kimchi, tamari, sake, mirin, gochujang sauce 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**
Southeast Asian inspired with soy-nampla, chilled tomato & cilantro relish 15.95

bread & soups & salads

- Rosemary Focaccia** (V) maple butter 5.95
- Black Bean Soup** (V, GF, SP) 8.95
deliciously spicy vegan black bean soup
- NE Clam Chowder** 9.95
bacon, butter, potatoes, cream, like it's always been
- French Onion Soup** 11.95
garlic crouton, topped with swiss cheese, "browned and bubbling"
- The Real Deal Caesar** 11.95
romaine hearts, classic dressing, shaved parmesan, croutons, anchovy
- K.I.S.S.** (V, VG, DF, GF) 10.95
local greens, cucumber, tomato, red onion, white balsamic vinaigrette
- Tomato Carpaccio** (GF, V, VG) 14.95
seasonal tomatoes, burrata cheese, fried capers, red onion, spring mix, creamy herb dressing. (*veg = Ask for no cheese, sub dressing)
- Chop Salad** (VG, GF) 14.95
arugula, quinoa, avocado, cucumber, red pepper, chick peas, cheddar, red onion, 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

- Meatless Mushroom Burger** (V, GF) 15.95
apricot chutney, scallion aioli, avocado, arugula, peppered onion
- 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.
- Fried Fish Taco** 16.95
queso, salsa verde, pickled cabbage, cilantro, avocado espuma, chipotle
for vegetarian version sub fried cauliflower for fish
- Stones Turkey Club** 15.95
muenster cheese, bacon, avocado, lettuce, tomato, mayo
- 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

- Tavern Fish-n-Chips** french fries, tartar sauce, chef's slaw 21.95
- Roasted Haddock Skillet** (GF) 24.95
tomato bruschetta, vin cotto, lemon evoo, mashed potato
- Misoyaki Salmon** (GF) 26.95
sake, tamari and mirin marinated, ponzu, wasabi, and pepper-sauce with crispy Szechuan brussels sprouts, chilled soba noodles and wontons
*Vegetarian version upon request, 21.95 • *GF salmon dish available upon request
- Stones Vegetable Fried Rice** (VG, GF) 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
- Honey Mustard Grilled Meatloaf** 23.95
cheesy potatoes, fried egg, mushroom gravy, crispy onion*
*For GF request no onions
- Silken Chicken Marsala** 24.95
mushrooms, buttered pappardelle noodles
- Southern Fried Chicken** (SP) 23.95
cornbread stuffing, mashed potato, chef's vegetables, gumbo gravy
- 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
- Crispy Brussels Sprouts** 5.95
- Buttery Mashed Potatoes** 4.95
- Side Salad** white balsamic dressing 7.95

desserts

- Seasonal Sorbet** 8.95
- Stone's Bignets (Ben-YAYS!)** (V)
fancy French donuts with caramel drizzle and chocolate sauce for dipping 12.95
- 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
- Espresso Martini** dark roast espresso, nutty, choice of dark or creamy 14.95
- Pot De Crème Chocolate Custard** (V) with raspberry crumb bars 12.95

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

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

NOW RESERVING PRIVATE ROOMS!

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