

first things first

MIXED COCKTAILS

Stones Sangria Spanish inspired, fresh fruit, wine & spirits	12
A Hard Day’s Work Shot of whisky, pickle back, PBR tall	10
Cobblestones Draft Mule Refreshingly vodka, ginger, lime	12
Mule in Season Our house recipe mule with some extra kick!	13
Mill City Mango Mai Tai Polynesian icon w mango and dark rum float	12
Acai Margarita (ah-sigh-yeel) A sassy, antioxidant-rich take on the classic	12
Adios Pantalones Silver tequila, smokey mezcal, agave, plum liqueur	14
Painkiller White rum + 151, coconut, pineapple, oj, nutmeg	12

MARTINIS

Uncle Jimmy “Super-chilled, bone dry”, infused w house pickle juice	15
Filthy, Fiery Hot ‘n Dirty Pepper infused vodka with a 5 brine blend	
Gin’ger Pear Infused gin, pear nectar, ginger, lime	
Lys’ Moonshine Inspired ‘hooch’ from the secret staff-still. Ask your server	
Moonhattan Select whisky infused with Luxardo cherries	
The OG Espresso Martini Still Lowell’s first, and best. Dark or creamy	

ZERO PROOF (Delicious without the buzz)

Basil Cucumber Cooler Muddled Cucumber, lime, basil, splash of seltzer	7
Safe Sex on the Beach Orange, cranberry, peach puree, zero proof champagne	7
Buzzless Bee Smartini Lemon, honey simple, strawberry or raspberry	6
Phony Negroni Nuance of juniper, citrus and floral notes mimic a classic	9

WINES BY THE GLASS

Prosecco, Sparkling Casa Forte, Spain	10
Pinot Grigio Callia, Argentina	10
Sauvignon Blanc Emmolo by Caymus, Napa	12
Riesling Dr. Loosen, Germany	11
Martin Ray Chardonnay, Sonoma, CA	14
Rose Angels and Cowboys, Sonoma, CA <i>Cool, crisp, abundant berries and watermelon</i>	12
Pinot Noir Angels in Ink, Central Coast, CA	12
Angeline Cabernet Sauvignon Sonoma, CA	14
Carlos Serres “Reserva” Rioja, Spain	12
Cab-Merlot Blend Conundrum by Caymus, CA	12

RAW BAR

New England Oysters on the ½ shell ^{gf} Freshly shucked, when available	mp
Colossal Shrimp Cocktail ^{gf} Perfectly poached and chilled	12.95
Stuffed Peppadew peppers ^{v*, gf} Goat cheese, local honey	10.95
Social Pickle Jar ^{v, gf} Cucumber, carrot, cauliflower and whatnot	7.95
Marinated Olives ^v	8.95
Mediterranean’ish Spa Sampler ^{v*, gf} Garlic hummus, feta, peppadews, olives, naan	17.95

SMALL PLATES, BAR SNACKS, SIDES

World’s Best Buffalo Tenders ^{sp} <i>Special house recipe, since 1994 * Bleu cheese dressing by request</i>	15.95
Cambodian Peanuts ^{v, gf} Angkor Thom inspired. Lemongrass, kaffir, garlic, chili	6.95
Brussels Sprouts ^v Honey-Lime roasted	7.95
Crispy Spring Rolls Chicken, sweet & sour, namasu pickles	11.95
House BBQ Chips ^v Jalapeno Ranch Dressing	5.95
Basket of French Fries ^v	8.95
Basket of Truffle-Parmesan Fries ^{vg}	14.95
Marco’s Tacos Del Dia	13.95
Flaming Pig Local chorizo, brandy, ‘a bombeiro’ cheese fondue	12.95
Spanish Patatas Bravas ^{vg*} Crisp potatoes, chorizo, queso, sofrito	12.95
Tavern Pretzel ^{vg} Beer and cheese fondue	13.95
Nachos ^{vg} Guacamole, salsa rioja, black beans, sour cream	15.95
Crispy Cauliflower ^{v*sp} Choose: • Best Buffalo • Hot Honey or • Cajun spice	12.95
Jumbo Chicken Wings (6) ^{sp, gf*} Choose: • Best Buffalo • Hot Honey or • Cajun spice	14.95
Skillet Short Rib Asian 5-Spice BBQ	18.95

SO MUCH BEER TO PRINT

**yes, we have a printed menu for us ‘old school’ folks



SUNDAYSTONES

OUR AWARD-WINNING SPARKLING SUNDAY BRUNCH FROM 10:30
FEATURING THE NEW, SPECIAL “BOTTOMLESS” OPTION!

NOW RESERVING ANY OF OUR PRIVATE ROOMS FOR SPECIAL SUNDAY CELEBRATIONS!



Soups and Salads

Freshly Baked Ciabatta v* Olive oil, pesto, sea salt 6.95

New England Clam Chowder Since 1994 9.95

French Onion Soup “Browned and bubbling” 11.95

The Real Deal Caesar gf* 11.95
Romaine hearts, classic dressing, shaved parmesan, croutons, anchovy

K.I.S.S. v, gf 10.95
Cucumber, tomato, red onion, white balsamic vinaigrette

Chop Salad vg 12.95
Arugula, avocado, cucumber, red pepper, chick peas, cheddar, red onion

Add any to your above salad:
Grilled chicken +7.95 • Colossal shrimp (4) +12.95 • Blackened salmon +11.95

Large Plates

Stones Best Vegetable Fried Rice 15.95
Egg, scallion, bean sprout, ginger soy

With any of the following:

Grilled Chicken 19.95

Miso Salmon 22.95

6oz **Braised Short Rib** 29.95

Crispy Szechuan Eggplant and Tofu v, sp 17.95
Red bell peppers with vegetable fried rice

Misoyaki Salmon gf* 24.95
Crispy eggplant and tofu, wonton, Szechuan sauce

Mac-n-Cheeses 18.95
Rich Vermont cheddar, applewood bacon, peas, Ritz cracker crumble

Add either of the following:
Grilled chicken +7.95 • 6oz braised short rib +14.95

Eggplant Parmesan vg 19.95
Parmesan, pomodoro sauce, garlic-eevo pappardelle noodles, basil pesto

Stones Signature Entrees

Moonstones Brick Chicken gf* 27.95
All natural Murray’s semi-boneless ½ chicken, mashed potato, cherry tomato, shaved red onion, arugula, lemon vinaigrette

Silken Chicken Marsala 25.95
Mushrooms, buttered pappardelle noodles

Tavern Fish-n-Chips 21.95
French fries, tartar sauce, chef’s slaw

Roasted Haddock Skillet gf 25.95
Tomato bruschetta, vin cotto, lemon eevo, mashed potato

Texas Tips 24.95
Marinated and grilled, French fries, Chef’s coleslaw, onion string garnish

Braised Beef Short Rib gf 34.95
Perfectly braised, buttery mashed potato and chef’s veg

Grilled 8oz Filet Mignon gf* 52.95
Buttery mashed potato, mushrooms & onions, bleu cheese fondue

Handhelds

Served with our sweet ‘n spicy house bbq chips

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.

Classic Reuben 17.95
Triple decker classic of corned beef, Swiss cheese, sauerkraut, Russian dressing

Hot Honey Fried Chicken 16.95
Swiss cheese, namasu pickles, lettuce, sriracha onions

Substitute:
French fries +1.95 • Truffle parm fries +6.95 • Udi’s Gluten Free bread + \$1

Good Karma Policy

HELP DON’T YELP!
IF YOU LOVE US, PLEASE SHARE WITH EVERYONE. OUR TEAM LOVES 5 STAR REVIEWS ON GOOGLE, TRIP ADVISOR OR JUST ABOUT ANYWHERE! WHEN WE “FUMBLE”, PLEASE ASK FOR A MANAGER SO WE CAN MAKE IT RIGHT WHILE YOU ARE HERE! IF OUR CARING TEAM IS STILL UNABLE TO DO SO, PLEASE EMAIL CONFIDENTIAL FEEDBACK TO THE OWNER: SPLATH@STONESHOSPITALITYGROUP.COM

Key:

V = VEGAN
VG = VEGETARIAN
GF = GLUTEN FREE
SP = SPICY

*ASTERISK INDICATES THAT OPTION EXISTS UPON REQUEST.

PLEASE ASK YOUR SERVER