

moonstones

welcome to stones hospitality group's globally inspired tapas restaurant and raw bar—
sharing culture and celebrating life, one bite at a time. salud.

raw • bar • global • chill **dinner menu**

raw bar

- chilled jumbo shrimp cocktail** (4) 12
chilled oyster on the ½ shell
locally sourced 2.95/ea
#1 tuna tartare
spicy ginger soy, avocado, crispy wontons 16.5
ahi tuna tataki
himalayan salt plate 17.5
smoked salmon
caper, onion, egg, dill aioli 8.5
smoked whitefish mousse
locally sourced 5.5
moon's seafood tower
a two tiered sampling from above 99
-add chilled, shucked local lobster mp

crostini

- carrot hummus**
shawarma spice, pickled onion, evoo 5.5
house-made ricotta
basil, parmesan, aged balsamic 6.5
baba ghanoush 5.5
eggplant, garlic
turkish mezze 10.5
carrot hummus, baba ghanoush, feta, olives
chef's cheese board
medley from the cheeses below 16.5
boucheverette sheep's milk, fr
bonne bouche goat's milk, vt
jasper hill blue raw cow milk, vt
local cheese ask your server, ne

bar fare

- cambodian peanuts**
kaffir lime, chili, lemongrass 4
french fries
rosemary-sea salt 5.5
truffle and parmesan 12.5
spicy wings 12.5
southern comfort bbq
cajun dry rubbed
traditional buffalo
flatbreads
mozzarella, san marzano, basil 12.5
smoked gruyère, mushroom, truffle crème 14.5
ham, roasted pineapple, scallion 13.5
joe burger 13.5
bacon, farmhouse cheddar, killer mayo
mushroom bleu burger 14.5
caramelized onion, bleu cheese, mushrooms

global tapas 'n such

- | | | | |
|---|------|---|------|
| soup of the season
chefs soup, seasonally inspired | mp | seared local scallops
whipped potato, truffle, arugula, bacon love | 14.5 |
| house-made focaccia
roasted garlic | 5.5 | gambas al ajillo (eye-yee-oh!)
sautéed garlic shrimp, charred bread | 12.5 |
| frozen grapes
feta, candied pecans | 5.5 | shrimp tempura
miso, spicy sriracha | 12.5 |
| baby beets
whipped vermont goat cheese, mint olio | 8.5 | new england mussels
chorizo, garlic, tomato, white wine sauce, rustic bread | 12.5 |
| peppadew peppers
goat cheese, chelmsford honey | 6.5 | buffalo calamari
crumbled bleu | 8.5 |
| caesar salad
romaine, shaved parmesan, croutons | 6.5 | chicken spring rolls
sweet & sour | 9.5 |
| mixed greens salad
artisan green salad candied pecans, grapes,
bleu cheese, white balsamic | 6.5 | chicken korma meatballs*
golden raisins, cashews, basmati rice, mint yogurt | 9.5 |
| brussels sprouts
butter and bacon | 5.5 | bbq pork belly
southern comfort bbq sauce, napa cole slaw | 9.5 |
| mixed mushrooms
melting goat cheese, crispy shallots | 6.5 | pork belly croquettes
trio of sauces | 7.5 |
| grilled romaine gratin
bleu cheese, parmesan | 7.5 | vietnamese bánh mi beef sliders
steamed bun, hoisin, namasu, miso-sriracha | 11.5 |
| spanish patatas bravas
queso, sofrito | 7.5 | asian short rib
5 spice, kimchi | 13.5 |
| potato pancake
sour cream, bacon-onion jam | 5.5 | embutido bombeiro
flaming sausage duo, two sauces | 9.5 |
| beet ravioli*
almond butter, toasted almond | 8.5 | carne asada tacos
achiote, chipotle crema, charred corn salsa | 8.5 |
| steamed chicken dumplings
ginger-soy dipping sauce | 10.5 | | |

large plates

- | | | |
|--|--|---|
| szechuan eggplant with rice 17/9
tofu, peppers, steamed rice, medium spicy
(½ portion available) | portuguese seafood stew 29
chorizo, garlic, tomato fennel broth | tagliatelle al ragu bolognese 21/11
old world classic with tomato, garlic, pork and beef
(½ portion available) |
| mixed mushroom risotto 19/10
arborio, truffle butter, parmesan crema
(½ portion available)
-add braised short rib for 10 | coq au vin 19/10
chicken, mushrooms, pearl onions, bacon, red wine
(½ portion available) | steak frites 26
rosemary-sea salt fries, grilled romaine gratin |
| faroe island salmon seared 26
bacon brussels sprouts, whole grain
mustard sauce, roasted baby red potatoes | churrasco platter to share 59
short rib, pork belly two ways, spiced wings, specialty sausage,
chourico, bacon brussels sprouts, patatas bravas | boneless grilled ribeye 39
potato pancake, bacon brussels sprouts, bacon-onion jam |
| | | grilled filet mignon 38
whipped potato, red wine sauce,
roasted mushrooms & peas |

global glossary

(foreign food often includes terminology that is, well, foreign. please enjoy the following fun definitions)

achiote - a spice made from ground annatto seeds
añejo - (on-yay-hoe) tequila aged in oak barrel. muy bueno!
bombeiro - portuguese reference to fire, as in, our sausage is on fire
carnitas - "small meats" slow cooked, common in tacos & burritos
chevre - (shev) french for goat, commonly used to name yummy cheese from goat's milk
chimichurri - sauce of evoo and freshly ground herbs that's fun to say
churrasco - a south american platter of various grilled meats
cobblestones - our north american sister property located in the heart of lowell for 20+ yrs in a historic boarding house built in 1859!

coq au vin - french "rooster/cock with wine"
gambas - spanish for shrimp, er, prawn
happy hour - once named for discounted alcohol and debauchery. now, it just means, well, happy hour
kumquat - a fruit no longer on our menu but still fun to say!
mezze - tapas or small plates in the near-east
namasu - lightly pickled, thin sliced vegetables in japan
peppadews - a funky hybrid pepper, both sweet and hot
queso blanco - spanish for white cheese, often a cheese sauce
tagliatelle - long flat ribbons of pasta

tartare - high quality, extremely fresh, and finely chopped raw foods
togarashi - japanese spice blend of crushed chilis, orange, seaweed, etc not to be confused with kayser soze...and fun to say
tequila - liquor from mexico, made by baking the pulp of the agave cactus plant, known to elicit "strange behavior"
trip advisor - the review site where we seek the best of the best
xo - "extra old" and fine, referring to cognac (and, you perhaps?)
zeppoli - doughnut/fritter/beignet. indigenous to peninsular italy
zealous - exhibiting zeal, marked by fervent partisanship as in our great appreciation for your joining us at moonstones!

salutem. salute. sláinte. na zdravi. kalusugan. ygeia. zdrowotnej. suc khoe. gesonheid. saúde. l'chaim. prost.

*entrée size available

- yes, we have a gluten-free menu, and if you have allergies, we will try our very best to protect you. please inform your server.

moonstones

raw • bar • global • chill **drink menu**

we welcome you to **moonstones**, named for the pearly moon-like precious gem and oyster native to new england. we seek to provide a social atmosphere while celebrating global bonds — the moon, the sea, the love of food, wine & camaraderie. our globally inspired, tapas-centric menu is designed for sharing, tasting and... celebrating life, one bite at a time.

'stones sangria

our sexy spanish infusion of fresh fruit, wine and spirits

rosé sangria pomegranate, raspberry, grapefruit, topped with champy

red sangria citrus and strawberries, triple sec, bubbles

available by the glass, ½ carafe or pitcher 8 18 32

cocktails

home grown

moonhattan* american whiskey infused with luxardo maraschino cherries

southern mash* small batch kentucky bourbon, puréed peach, lemon and mint

aviation* american classic, gin, crème de violette, luxardo and lemon

wheel keep on turnin'* rain organic vodka, natural olives and brine

bee's knees* honey-infused gin, lemon, lavender

bebes latino

spicy açai margarita moonstones "one a day" made with this antioxidant-rich amazonian berry

ginger'd caipirinha viva brasil! cachaca, fresh lime, lychee, and ginger syrup

mojito the now world famous cuban classic of silver rum, muddled mint and lime

pisco sour peruvian classic of pisco liquor, fresh lemon, egg white, and bitters

bar east

asian pear* ozeki sake, pear liquor, fresh pear and lemon juices

tao and zen* house-made green tea liqueur, pomegranate and vodka. enlighten!

mai tai mangover moonstones eclipses this traditional polynesian icon with mango

scorpion bowl let us light your fire with this takes-two "mother of all drinks"

moscow mule hammer + sickle russian vodka, ginger beer, fresh lime

western civilization

london's calling* smashed cucumbers, hendrick's gin and rosewater

eiffel sour ciroc french vodka, brandy, cointreau, pineapple, citrus, pamplemousse

double espresso martini* how fast does your van go?h?

mo'roccan cocktail pyrat rum, muddled basil and lemon with "sugar 'n' spice"

*indicates XXL "straight-up" pours

wines by the glass • white

	6oz	¼ ltr	½ltr
pinot grigio salvalai (italy) elegant floral nuance followed by hints of apples	9	13	23
pinot grigio tiefenbrunner, alto adige (italy) bright notes of honey, apple, and wildflowers	10	15	28
chablis 'sainte claire' j.m. brocard (burgundy) this is a fresh, crisp and intensely fruity wine	12	18	34
albarino la cana, galicia (spain) aromas of anise herbs, honey and citrus	11	16	31
dry riesling dr loosen (germany) off-dry, fruit, warm minerality	10	15	28
sauvignon blanc babich "black label" (nz) crisp, notes of passion fruit, gooseberry and redcurrant	10	15	28
sancerre domaine celestin blondeau (fr) notes of gooseberries, grapefruit & crisp minerality	13	19	36
chardonnay sisters forever (ca) tropical and citrus aromas, crisp finish	8	12	22
chardonnay noble tree, chalk hill (ca) almond, honey, guava, delicate toasty oak	10	15	28
domaine de figuere le st andre, provence (fr) apples and pineapple bouquet, stone fruit finish	6	9	17

wines by the glass • red

	6oz	¼ ltr	½ltr
pinot noir carrel, savoie (france) red fruits and floral notes, spicy taste	10	15	28
pinot noir elizabeth rose, napa (ca) floral elements, sandalwood and earthiness	12	18	34
malbec aruma (argentina) balanced, elegant, mountain earthiness	10	15	28
merlot pedroncelli, sonoma (ca) elegant red fruit, light spice and jam	9	13	23
tempranillo rio madre, rioja (spain) ripe cherry and plums scents, hint of mocha	8	12	22
bibi casamatta rosso tuscan (italy) vibrant layers of berries, lush, full bodied	10	15	28
cab-sangiovese hook 'n ladder (ca) cab sauvignon/sangiovese blend, staff favorite!	12	18	34
meritage ghost rider, lodi (ca) decadent blend, soft tannis, dark fruit & oak	8	12	22
cabernet sauvignon grayson (ca) blackberries, raspberries and black pepper	8	12	22
cabernet sauvignon the huntsman (wa) crispy and racy. notes of vanilla, blueberry & plum	12	18	34

beer

draughts

big elm american lager (ma)
smithwick's (ireland)
smuttynose ipa (portsmouth, nh)
kentucky bourbon ale (usa)
tucher hefeweizen (germany)
guinness stout (ireland)
seasonal - please ask staff
featured - please ask staff

gluten-free

rojo semi-dry cider (somerville, ma)
estrella daura (spain)

bottles/cans, lagers

narragansett (ri)
amstel light (holland)
miller 64 (wisconsin)
bud light (usa)
brooklyn lager (ny)
heineken (holland)
pilsner urquell (czech republic)
sol (mexico)
sapporo (22oz) (japan)
red stripe (jamaica)

bottles/cans, ales

leffe blonde (belgium)
sam smith india ale (england)
baxter ipa (maine)
belhaven ale (scotland)
anchor porter (sf, ca)
julius echter (germany)
weihenstephaner (germany)
framboise lambic (belgium)
duvel strong ale (belgium)
chimay blue trappist ale (belgium)
spencer trappist ale (ma)

• good karma policies

- when approaching two hours please consider if there are still-hungry folks waiting for a table
- help don't yelp! your opinion helps us to exceed expectations. if you are not satisfied, please tell us now, while we can help. if our caring staff is unable to do so, please email confidential feedback to the owner: sploth@moonstones110.com

celebrate!

for special occasions private rooms and gift certificates are available

— scott and kathy plath - restaurateurs