

something sweet

dessert feature mp

when time and inspiration sync

chocolate paté (vg, gf) 10.95

sour cherry compote, whipped cream

fresh baked cookies (vg) 8.95

half-dozen assorted

cheesecake (vg) 10.95

housemade preserves

seasonal gelato (vg, gf) and sorbet (vg, df, gf) 8.95

ask your server for today's flavor

dessert sampler 23.95

a sweet share for the table

take us home!

including wine, beer or any of our signature double cocktails available for takeout.

choose from our

moonhattan, spicy açai margarita, mai tai mangover
or seasonal sangrias, red or white. cheers!



sunday brunch is poppin'

bring friends and celebrate the weekend with our
sparkling on sunday "all you can..." menu package

now booking private parties

celebrate with moonstones!

for business events or special occasions including rehearsal dinners, weekend showers and birthdays, private rooms and gift certificates are available. we would be happy to help you plan the most delicious happy hour bar gatherings, large private tables and rooms from 8 to 150 guests for any occasion at either moonstones or our flagship, cobblestones of lowell. for even larger events, complete restaurant buyouts are available. let's talk! we welcome you to celebrate, in style.

— scott & kathy plath, restaurateurs

• good karma policies — help don't yelp.

If you love us, please share with everyone. we love positive 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*

moonstones

raw • bar • global • chill

welcome! we truly appreciate you joining us with kindness in your heart
as we continue to overcome persistent, industry wide challenges.

we seek a social atmosphere celebrating global bonds – the moon, the sea, the love of food,
cocktails & camaraderie. our tapas-centric menu is designed to savor and share.

celebrate life, one bite at a time

first things first

moonhattan 16

moonstones house-infused specialty of luxardo cherries
steeped in american whiskey and sweet vermouth

martinis

tao and zen' 15

house infused green tea vodka, pomegranate liquor

barr hills bees' knees 15

vermont made gin, local honey, lemon

filthy, fiery, hot & dirty 15

pepper infused vodka, 5 brine blend

lychees & limes 15

featuring tito's handmade vodka

moonshine 16

seasonal hooch from secret stills deep in the chelmsford woods

double espresso martini 16

how fast does your van gogh? dark or creamy

rocks

single/pitcher

stones' sangrias 12/44

spanish infusion of fruit, wine and spirits

smokin' senorita 15/na

smokey mezcal, agave nectar, fresh lime, plum liqueur

mai tai mangover 14/52

a polynesian icon with a mango twist

spicy açai margarita 13/50

forget the "1 a day," an antioxidant rich fun time

southern smash 15/na

small batch bourbon with muddled peach, lemon, mint

moroccan cocktail 14/na

xo rum, lemon, basil, and spicy ginger beer

beer

● draughts

lord hobo boomsauce (woburn, ma)
smuttynose ipa (portsmouth, nh)
kentucky bourbon ale (lexington, ky)
allagash white (portland,me)
guinness stout (ireland)
mighty squirrel cloud candy ne ipa
(waltham, ma)
night shift nite lite (ma)
seasonal - please ask staff

● gluten-free

white claw hard seltzer (chicago, il)
glutenberg pale ale (canada)

bottles ● cans ● ales
anchor porter (sf, ca)
julius echter weissbier (germany)
chimay blue trappist ale (belgium)
downeast cider (ma)

bottles ● cans ● lagers

narragansett (ri)
michelob ultra (usa)
bud light (usa)
brooklyn lager (ny)
heineken (holland)
pilsner urquell (czech republic)
corona (mexico)
sapporo 22oz (japan)
athletic brewing company non-alc (usa)

wines ● by the glass

these and additional selections available on the bottle list

white

salvalai **pinot grigio** (italy) 10
floral nuance followed by hints of apples

lobster reef **sauvignon blanc** (nz) 11
crisp and lean, with fresh herb and lemon-lime
flavors at the core, grapefruit finish

martin ray **chardonnay** (sonoma) 13
fresh and light, vibrant acidity, well-integrated
oak and a touch of vanilla bean

seghesio vineyards **chardonnay** (ca) 15
full-bodied, rich and creamy, orange, vanilla,
buttery oak, balanced acidity

jean luc colombo **rosé** (fr) 11
soft and elegant with flavors of raspberry
and peaches, dry finish

pine ridge vineyards **chenin blanc & viognier** (ca) 12
aromas of summer jasmine, honeyed pears,
and chai spice

angelini **prosecco** (veneto) 11

red

cherry pie **pinot noir** (ca) 13
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) 13
medium bodied with soft tannins infused with
vanilla and a subtle caramel

goldschmidt “fidelity railyard” **zinfandel** (alexander valley) 14
robust blackberry, anise and pepper aromas and flavors

bodegas caro **malbec cabernet** (mendoza) 13
blackberry, licorice, and chocolate, followed
by soft spice, black pepper and plum

carlos serres **“reserva” rioja** 12
mature ripe black fruits, vanilla and cinnamon spice

chef’s cheese plate

a rotating selection of new england cheeses 21.95

add parma prosciutto + 8.95

— please let us know of any allergies & we will sincerely try to protect your health —

v = vegan vg = vegetarian gf = gluten free df = dairy free sp = spicy

*may contain trace amounts of gluten

raw bar

chilled jumbo shrimp cocktail (df) 17.95

oysters on the ½ shell 3.65/ea
locally sourced, when available

smoked salmon 15.95

caper, red onion, egg, sour cream

ahi tuna tataki (df) 21.95

three sauces, himalayan salt plate

seafood tower 135

oysters, chilled jumbo shrimp cocktail, smoked salmon, ahi tuna tataki, chef’s choice

bar snacks

cambodian peanuts(vg,df,gf) 7.95

ankgor thom inspired —
lemongrass, kafir, toasted garlic

basket of shoestring fries(vg,gf) 8.95

truffle parmesan fries(vg,gf) 13.95

marco’s tacos del dia 13.95

chicken wings 15.95

buffalo (gf,sp)*, korean (df,sp), cajun (df,gf,sp)*

cauliflower 14.95

buffalo (vg,gf)*, korean (df,sp), korma (gf,sp)

small plates

marinated olives (v,vg,df,gf) 9.95

peppadew peppers(vg,gf) 10.95

goat cheese, chelmsford honey

spa mezze(vg) 18.95

hummus, greens, beetroot, goat cheese, naan

farm beet salad(vg,gf) 13.95

local goat cheese, pistachio, honey-mustard, arugula

latkes hash browns(vg) 11.95

apple chutney, sour cream

spanish patatas bravas 13.95

chorizo, queso, sofrito

indian korma cauliflower 14.95

tzatziki, golden raisins, basmati, naan

seared sea scallops(gf) 21.95

potato, truffle, bacon love

buffalo calamari(sp) 14.95

crumbled bleu cheese

batter-fried shrimp(sp) 17.95

miso-sriracha

crispy spring rolls(df) 12.95

chicken, sweet & sour,namasu

skillet short rib(df) 19.95

asian 5-spice bbq

korean pork belly(df) 16.95

house-made cucumber kimchi

flaming pig 15.95

local chorizo, brandy, ‘a bombeiro’

large plates

artisan mixed greens(vg) 13.95

candied pecans, grapes, bleu cheese, white balsamic

vegetable fried rice(df) 17.95

carrot, edamame, egg, beansprout

szechuan eggplant and tofu (v,vg,df,sp) 18.95

red peppers, medium spicy, jasmine rice

appetizer portion (no rice): 12.95

chelmsford grown mushroom risotto(vg,gf) 21.95

arborio rice, mixed mushrooms, truffle butter, parm crema

stones mac n cheese 18.95

cheddar, bacon, peas, ritz cracker crumble

faroe islands salmon 31.95

farro succotash, poblano crema, avocado tomato

brick chicken(gf,df) 30.95

all natural murray’s chicken breast and crispy confit leg, baby
heirloom tomatoes, shaved red onion, arugula, lemon vinaigrette

grilled filet mignon 52.95

whip potato, chelmsford mushroom+onions, bleu cheese fondue

fresh catch mp

whatever is biting, prepared according to chef’s whim

chimichurri ribeye 51.95

chargrilled, 16oz bone-in, patatas bravas, seasonal veg

add protein to any of the above

grilled chicken +8.95

grilled 4 colossal shrimp +13.95

seared salmon +12.95

jumbo natural sea scallops +15.95

roast pork belly +11.95

braised short rib +12.95

sandwiches

comes with shoestring fries, substitute truffle parm fries +6.95

joe burger 18.95

black angus, thick bacon, farmhouse cheddar, killer mayo

fat moon burger 21.95

caramelized onions, mayo, local mushrooms, bleu cheese

shawarma 18.95

grilled chicken, baby arugula, harissa, grilled naan

cajun chicken 17.95

prosciutto, red peppers, mozzarella, aged balsamic

flatbreads

**gluten free crust avialable*

mozzarella(vg), local basil, san marzano tomato 17.95

local mushroom(vg), smoked gruyere, truffle crema 21.95