

CARBON MMXXII COPY

PHILADELPHIA
PA • US



BEER

COY 4 / 6.50

A lively American Pale Ale showcasing pungent, citrusy Simcoe and pineapple-forward Chinook hops. 5.5%

GULLY 4.50 / 7

A juicy, citrusy wheat and oat IPA hopped with aromatic Strata, Idaho 7, and Nelson Sauvin. 7.2%

LOUPE 4.50 / 7

An IPA we brewed in collaboration with Yakima Chief Hops. We used the Simcoe version of their 702 experimental hop oil extract for the whirlpool, then dry hopped with some super tropical HBC 586 and Nectarone, the new powerhouse out of New Zealand. Thanks for inviting us to use some new products and amazing hops! 6.6%

SKID 5 / 8

A Double IPA brewed with our friends from the Veil Brewing Company in Richmond, Virginia. This beer was brewed with malted & flaked wheat and oats with palm sugar that was added to the boil. It was dry hopped with Citra, Riwaka, and Phantasm (a powder made from New Zealand Sauvignon Blanc grape skins). 8.6%

FEST 4 / 6.50

A Munich Style Festbier brewed with German Pilsner, Munich, and Vienna malts and hopped with Hallertau Mittelfruh and Tettnang. We utilized the traditional methods of step mashing and a single decoction during the mashing process. 5.8%

WHIR 4 / 6

Our take on a classic Belgian Witbier brewed with coriander and orange peel, hopped with Crystal and Sterling. 5%

KEEN 4 / 6

An English-Style Dark Mild brewed with Maris Otter, a variety of English specialty malts, & East Kent Goldings hops. 3.5%

LAUD 4 / 6.50

A Munich Style Helles Lager brewed with German Pilsner and Vienna malts and hopped Tettnang. We utilized the traditional methods of step mashing and a single decoction during the mashing process. 4.8%

SPUR 4.50 / 7

Our version of a classic piney, resinous, orangey West Coast IPA. A super stripped down malt bill lets all the Centennial, Citra, Columbus, and Simcoe hops shine thru. 6.4%

BINDLE 4 / 6.50

A North German inspired Pils brewed with German Pilsner malt and hopped with Sterling and Hallertau Mittelfruh. We utilized the traditional methods of step mashing and a single decoction during the mashing process. 5%



WINE

RIESLING 12

A bright, dry white wine made with fruit grown by our friends at Shaw Vineyard. Pressed whole cluster and allowed to ferment with native yeast. A small addition of sulfur added after pressing. 11%

PINOT GRIS 11

Grown off of Seneca Lake in New York, this orange wine was destemmed and fermented on skins for 14 days with native yeasts. Powdery tannins and medium to high acidity. No sulfur was added until packaging. 12%

MID ATLANTIC BLEND 11

A blend of Pennsylvania grown Chambourcin, Virginian grown Cab Franc, and New York grown skin contact Pinot Gris. This red wine is soft, fruity, and served chilled. 12.5%

CIDER

DORNICK 6

An American Dry Cider from our friends at Ploughman Cider in Adams County, Pennsylvania. 6.9%

OTHER OPTIONS

HIGHBALL 8

whiskey, gin, rum, or vodka with club, tonic, or soda

STATESIDE VODKA SODA 8

Lemon Cucumber Mint, Orange, OR Half Lemonade/ Half Iced Tea

CARBON COPY "CITY WIDE" 7

Full pour of our Laud Lager & a shot of Manatawny whiskey

NON-ALCOHOLIC

SAFETY GLASSES

Non-Alcoholic "Near Beers" from our friends at Industrial Arts Brewing Company in Beacon, New York.

Pilsner 6

India Pale Ale 6.50

FOUNTAIN SODA 3.50

Coca-Cola, Diet Coke, Lemon-Lime, Ginger Ale, Birch Beer, Lemonade, and Unsweetened Iced Tea

JARRITOS SODA 4

Rotating flavors

MARTINELLI'S APPLE JUICE 3.50

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SNACKS

OLIVES (v+,gf) 6

CHIPS AND DIP (v,gf) 10
housemade chips & 12 hour onion dip

FRIED ARTICHOKES (v,gf) 10
horseradish sour cream, capers, spring onion

SALAD (v+,gf) 12
mixed greens, miso garlic dressing, spicy quinoa crunch

Add anchovy 4 Add parmigiano reggiano 2

CHICKEN WINGS (gf) 6 for 12
buffalo, triple chili, OR David's salt & pepper, housemade ranch

BEETS & BURRATA (v, gf) 13
pickled apple butter, mint, basil, pistachio



TINNED FISH

House pickles, deviled egg, barbecue
spiced nut mix, crackers

Pick One 14 Pick Two 22

PATAGONIA

- Garlic White Anchovy
- Lemon Caper Mackerel
- Spanish Paprika Mackerel

ESPINALER

- Baby Sardines in Spicy Sauce
- Mussels in Hot Pickled Sauce
- Razor Clams +2

JOSE GOURMET

- Small Mackerel in Olive Oil

RIA DE AROSA

- Mussels in Escabeche Sauce

FISHWIFE

- Cantabrian Anchovy Fillets+1

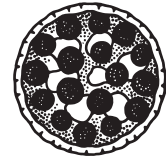
TINY FISH COMPANY

- Rockfish in Sweet Soy Sauce +7



PIZZA

All pizzas are 14 inches



ROSSO (v+) 14
red sauce, basil, oregano, garlic, bread crumbs
Add pecorino romano 2 Add vegan cheese 4

CHEESE (v) 17 (v+) 18
red sauce, pecorino romano, mozzarella, basil,
parmigiano reggiano

PEPPERONI 19
red sauce, pecorino romano, mozzarella, pepperoni,
parmigiano reggiano

Substitute beef pepperoni 1

SAMOSA (v) 21 (v+) 22
cream, mozzarella, potato, pea, curry oil, tomato chutney,
basil, cilantro, mint, parmigiano reggiano

MUSHROOM (v) 24 (v+) 25
cream, pecorino romano, smoked mozzarella, maitake,
shiitake, cremini, parmigiano reggiano, rosemary

PIZZA OF THE WEEK MP

ask your server about this week's offering

- Add anchovy to any pizza 4
- Add chili crisp to any pizza 2
- Add side of pecorino romano 2
- Make any vegetarian pizza vegan 1

SOFT SERVE

- vanilla flavored (v+) 6
- add chocolate syrup OR +1
- blood orange olive oil & sea salt



(v+) vegan (v) vegetarian (gf) gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 3% kitchen gratuity is added to all food purchases and goes directly to our kitchen staff. Thank you.

Large Parties of 6 or more may be charged a 20% Gratuity.

No modifications at this time.