

# 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%

### TENDER 5 / 8

A Double IPA with an immense profile of tropical fruit from Citra, Mosaic, and Motueka hops. 8.2 %

### SPUR 4.50 / 7

Our version of a classic piney, resinous, orangey West Coast IPA. A super stripped down malt bill lets all the Cascade, 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. Like all of our lagers, we utilized the traditional methods of step mashing and a single decoction during the mashing process. 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%

### GAGE 4 / 5.50

An American Lite Lager comprised entirely of American grown 2 Row barley and Czech grown Saaz hops. 4.6%

### TOASTY 7.50 (8oz pour)

A collaboration Imperial Stout we brewed up with our West Philly fam, Two Locals Brewing, to celebrate the opening of their brewery. We used a base of Maris Otter malt, tons of oats, a mix of European specialty malts, and demerara sugar then boiled it for hours to create a nice mix of modern and classic Imperial Stout. 12%

### FRILL 4 / 6.50

An English-Style Porter brewed upon a base of Maris Otter, oats, and several varieties of English roasted malts & hopped in the kettle with Centennial hops. 5.8%

### WHIR 4 / 6

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

### RADIATE 6.50 (16oz can pour)

This Tartbier is made up of Pilsner malt, malted and unmalted white wheat, and flaked oats. It is soured in the kettle with our favorite German lactobacillus strain and fermented with our house ale yeast and dry hopped with Nelson Sauvin and Phantasm. 5.2%



## WINE

### TRAMINETTE 10

Our Traminette is an aromatic white wine with bright acidity and tons of stone fruit. This 2022 vintage was grown at Benevino Vineyards in Winchester, Virginia. A small sulfur addition was added prior to packing. 11.5%

### 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%

### SKIN CONTACT RIESLING 12

This small batch Riesling was destemmed, treaded lightly, and fermented spontaneously on skins for 14 days prior to pressing. No sulfur was added until packaging. It was grown by our very good friend Steve Shaw at Shaw Vineyards in New York. 13.5%

## CIDER

### DORNICK 6

An American Dry Cider from our friends at Ploughman Cider in Adams County, Pennsylvania. 8.5%

## OTHER OPTIONS

### HIGHBALL 8

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

### STATESIDE VODKA SODA (CAN) 8

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

### CARBON COPY "CITY WIDE" 7

Full pour of our Gage Lite Lager & a shot of Manatawny whiskey

## NON-ALCOHOLIC

### SAFETY GLASSES

Non-Alcoholic "Near Beer" from our friends at Industrial Arts Brewing Company in Beacon, New York.  
Pilsner 6 IPA 6.50

### FOUNTAIN SODA 3.50

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

### MARTINELLI'S APPLE JUICE 3.50

# CARBON MMXXII COPY

PHILADELPHIA  
PA • US

## SNACKS

**OLIVES** (v+,gf) 6

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

**FRIED ARTICHOKEs** (v,gf) 11  
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 13  
buffalo, triple chili, bbq, OR David's salt & pepper, housemade ranch

**BEETS & BURRATA** (v, gf) 14  
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 Capers Mackerel  
-Spicy Mussels

### JOSE GOURMET

-Sardines in Tomato Sauce  
-Spiced Small Sardines  
-Mackerel Fillets in Curry Sauce +4

### OLASAGASTI

-White Tuna in Extra Virgin  
Olive Oil

### ESPINALER

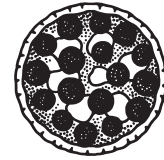
-Scallops in Galician Sauce

### ATIMANEL

-Small Scallops in  
Caldeirada Sauce +4

## PIZZA

All pizzas are approximately  
15 inches.



**ROSSO** (v+) 15  
red sauce, basil, oregano, garlic, bread crumbs  
Add pecorino romano 2 Add vegan cheese 4

**CHEESE** (v) 18 (v+) 19  
red sauce, pecorino romano, mozzarella, basil,  
parmigiano reggiano

**PEPPERONI** 20  
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  
-toppings: chocolate syrup, oreo pieces,  
rainbow sprinkles, chip crumbs +.50 each  
-blood orange olive oil & sea salt +1

birch beer float (v) 7.50

baseball helmet sundae (v) 7.50  
soft serve, chocolate syrup, rainbow sprinkles, whipped  
cream, & cherry on top



(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.