

# CARBON MMXXII COPY

PHILADELPHIA  
PA • US



## BEER

### COY 4 / 6.50

A lively American Pale Ale showcasing pungent, citrusy Simcoe and 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%

### HOME 4 / 6.50

A Classic American Pale Ale brewed with Pale Ale malt and a little bit of Crystal(!) malt in a complex mash to increase and highlight the malt character. We bittered with Chinook, used Centennial late in the boil, then added Cascade, Centennial, & Chinook to the whirlpool and dry hop for that classic profile. An ode to the beers we love and grew up drinking. 5.8%

### BINDLE 4.50 / 7

A North German inspired Pils brewed using a traditional step mash with a single decoction of German Pilsner malt and hopped with Tettnang, Hallertau Mittelfrüh, and Sterling. 5%

### LAUD 4 / 6.50

A Munich Style Helles Lager brewed using a traditional step mash with a single decoction of German Extra Pale Pilsner and Vienna malts and hopped entirely with Tettnang. 4.8%

### GAGE 4 / 5

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

### KEEN 4 / 6

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

### 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 Cascade. 5.8%

### RADIATE 4 / 6.50

This Tartbier is made up of Pilsner malt, malted & unmalted white wheat, and oats, then conditioned on passion fruit and guava. 5.1%

### WHIR 4 / 6

Our take on a classic Belgian Witbier brewed with coriander and orange peel, but with a splash of lemon juice added for a subtle tartness. Hopped with Crystal and Sterling. 5%

## GUEST BEER

### ALYSTON'S ORDINARY 4 / 6

An English-Style Bitter brewed with light color Maris Otter base malt, oats, and assorted specialty malts. Hopped with East Kent Goldings and Cascade from our good friend Concrete Blues. 3.5%

## WINE

### CAYUGA WHITE 10

Our Cayuga White is a dry white wine with bright acidity grown in the Cumberland Valley of South Central Pennsylvania. It was pressed whole cluster and fermented with native yeast. A small sulfur addition was added prior to packaging. 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%

### CHAMBOURCIN 11

These grapes were grown by our friends at TASO Vineyard just over the bridge in New Jersey. They were destemmed and fermented whole berry by native yeast for 21 days prior to pressing. A small addition of sulfur was added prior to packaging. It's a light red served chilled with notes of raspberry and black cherry. 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

### CARBON COPY "CITY WIDE" 7.50

Full pour of 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  
*Includes one complementary refill.*

### MARTINELLI'S APPLE JUICE 3.50

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## SNACKS

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

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

**FRIED ARTICHOKEs** (v,gf) 11  
horseradish sour cream, capers, spring onion

**MIXED GREENS** (v+,gf) 12  
mixed greens, miso garlic dressing, spicy quinoa crunch  
Add anchovy 4 Add parmigiano reggiano 2

**CAESAR SALAD** 12  
little gem lettuce, lemon, black pepper,  
creamy house caesar, parm, crispy garlic breadcrumbs  
Add anchovy 4

**CHICKEN WINGS** (gf) 6 for 13  
buffalo, triple chili, bbq, OR David's salt & pepper, housemade ranch

## TINNED FISH

house pickles, deviled egg,  
candied nut mix, crackers

Pick One 14 Pick Two 22

**PATAGONIA**  
-Lemon Caper Mackerel  
-Garlic White Anchovy  
-Smoked Mussels

**ATI MANEL**  
-Razor Shells in Brine +3

**FANGST**  
-Smoked Danish Trout w/  
Juniper & Lemon Thyme +3

**DIVINA** (v+)  
-Dolmas (stuffed grapes leaves)

**JOSE GOURMET**  
-Sardines with EVOO & Lemon  
-Sardine in Tomato Sauce

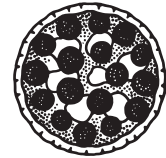
**CONSERVAS DE  
CAMBADOS**  
-Small Scallops in Galician Sauce

**ESPINALER**  
-Mussels in  
Hot Pickled Sauce



## PIZZA

All pizzas are approximately  
15 inches.



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

**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, mozzarella, maitake, cremini,  
parmigiano reggiano, black pepper, 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 service fee 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.