

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%

LANE 4.50 / 7

A Polish inspired Lager collaboration with Mom Mom's Kitchen. We built this similar to our Helles with Extra Pale Pilsner and Vienna malts, then hopped it with the incredibly floral Polish grown hop Lubelski. 4.8%

GAGE 4 / 5

An American Lite Lager made entirely of American grown Pilsner malt 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%

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%

MOTE 4 / 6.50

A highly drinkable Belgian Tablebier hopped with Crystal, Motueka, and Simcoe. 4%



WINE

CAYUGA WHITE 10

Our Cayuga White is a dry white wine with bright acidity and served with a bit of carbonation. The grapes were grown in the Cumberland Valley of South Central Pennsylvania. It was pressed whole cluster and fermented with native yeast. with a small addition of sulfur added prior to packaging. 11%

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 lightly effervescent red inspired by Lambrusco served chilled with notes of raspberry and black cherry. 12.5%

COCKTAILS



MARTINI 11

J.Rieger & Co. Gin, dry vermouth, Castelvetro olive

OLD FASHIONED 11

J.Rieger & Co. KC Whiskey, simple, orange & angostura bitters

NEGRONI 12

J.Rieger & Co. Gin, sweet vermouth, bitter orange amaro

HIGHBALL 8

whiskey, gin, rum, vodka, or tequila

+ club, tonic, soda, pineapple, or cranberry

CIDER

DORNICK 6

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

OTHER OPTIONS

DIGESTIF

Underberg 5

Fernet Francisco Manzanilla 8

Fernet Francisco Ruibarbo 8

Fast Penny Spirits Amaro Bianco 11

Fast Penny Spirits Amaro Rosso 11

VERMOUTH

Ploughman Plenum Cherry 7

Fell To Earth Dry 8

Fell To Earth Sweet 8

Make it a spritz with club and Cayuga White +3

CITY WIDE 8

Full pour of lager and a shot of whiskey

NON-ALCOHOLIC

SAFETY GLASSES "NEAR BEER"

Made by our friends at Industrial Arts Brewing Company in Beacon, NY

Pils 6 IPA 6.50

PHONY NEGRONI 7

St. Agrestis non-alcoholic Negroni, orange

FOUNTAIN SODA 3.50

Coca-Cola, Diet Coke, Lemon-Lime, Ginger Ale, or PA Dutch Birch Beer