

# 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%

### CANDOR 5 / 8

A big ol' DIPa we whipped up with our friends at Freak Folk of Waterbury, Vermont. Brewed with 2 Row, oats, wheat, and honey malt and dry hopped with Citra, El Dorado, and Idaho 7. 9%

### KIN 4 / 6.50

A Mexican style lager brewed with our friends at Native Son of Los Angeles, California. We built this beer upon a base of German Pilsner malt with Vienna malt and flaked corn. It's hopped with Motueka in the kettle and again in a dry hop for a nice bit of lime flavor. 5.4%

### WHIR 4 / 6

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

### GAGE 4 / 5.50

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

### 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%

### RADIATE 4 / 6

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. After fermentation, it was conditioned atop passion fruit and guava. 5.1%

### 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%

### COASTY 5 / 8

A deceptively drinkable West Coast Double IPA brewed with our friends and neighbors at Two Locals of West Philadelphia, Pennsylvania. Brewed atop a base of 2 row barley and hopped with Citra, Simcoe, Amarillo, Mosaic, Comet, and Centennial. 8.2%



## 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 RED 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

### STATESIDE VODKA SODA 8

Lemon Cucumber Mint 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 Beers" from our friends at Industrial Arts Brewing Company in Beacon, New York.

### Pilsner 6

India Pale Ale 6.50

### JARRITOS SODA 3.50

Rotating flavors

### MEXICAN COCA-COLA 4

### MARTINELLI'S APPLE JUICE 3.50

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## SNACKS



**ROASTED 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

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

**BRAISED CABBAGE** (v,gf) 12  
gochujang, tomato, cilantro, dill, parsley, sour cream

**HEIRLOOM TOMATO & BURRATA** (v, gf) 14  
sherry maple, basil, mint, oregano

**CAULIFLOWER** (v,gf) 15  
chili butter, jalapeno, rosemary, almond

**GNOCCHI ARRABBIATA** (v+) 15  
gnocchi, crushed tomato, onion, garlic, chiles

## TINNED FISH



House pickles, deviled egg and  
chimichurri, 5 spice nut mix, crackers

Pick One 14

Pick Two 22

**PATAGONIA**  
Mussels in Savory Sofrito  
Smoked Mussels  
Garlic White Anchovy

**JOSE GOURMET**  
Pickled Tuna Pate  
Sardines in Extra Virgin  
Olive Oil +1

**ESPINALER**  
Sardines in Spicy Sauce  
Mussels in Spicy Sauce

**TINY FISH COMPANY**  
Rockfish in Sweet Soy Sauce +7

Razor Clams +2

**FISHWIFE**  
Cantabrian Anchovy Fillets +1  
Smoked Rainbow Trout +4  
Smoked Salmon w/ FBJ +7  
Chili Crisp

**SCOUT**  
Lobster with Lemon Olive Oil +8

## 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 or crust butter 2

Make any vegetarian pizza vegan 1

## SOFT SERVE

rotating flavors (v+) 5



(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.