

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 Sauvign. 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 Centennial, Citra, Columbus, and Simcoe hops shine thru. 7.2%

BINDLE 4.50 / 7

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%

GAGE 4 / 5

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

KIN 4.50 / 6.50

A Mexican style lager brewed with our favorite LA brewer Brendon's brother, JP. 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, but with a splash of lemon juice added for a subtle tartness. Hopped with Crystal and Sterling. 5%

SORUS 4 / 6.50

For this year's Barrel & Flow collaboration, we teamed up with Summer in the Field of Philadelphia, Pennsylvania. Based on a traditional Jamaican Christmas drink, we brewed a German style Hefeweizen with sorrel (hibiscus) and a hint of ginger. 5.4%

ALYSTON'S ORDINARY 4 / 6

A guest tap from our friends at Concrete Blues of Philadelphia, Pennsylvania. An English-Style Bitter brewed with light color Maris Otter base malt, oats, and assorted specialty malts. Hopped with East Kent Goldings and Cascade. 3.5%

GLADE 6.50 *A 16oz Can Pour*

Glade is a Botanical Bitter brewed with our friends from Hudson Valley Brewery in Beacon, New York. Brewed with Lemon Verbena, we complemented its floral and citrus aspects with Cascade & Crystal hops and NJ Wildflower honey. 4.6%

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%

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

CARBON COPY "CITY WIDE" 7.50

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

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 chips & 12 hour onion dip

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,
barbecue spiced nut mix, crackers
Pick One 14 Pick Two 22



PATAGONIA
-Garlic White Anchovy
-Lemon Caper Mackerel
-Spicy Mussels

JOSE GOURMET
-Sardines in Lemon & Olive Oil
-Sardines in Tomato Sauce
-Spiced Small Mackerel in Olive Oil

RAMON PENA
-Mussels in Escabeche

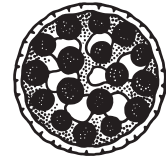
EKONE OYSTER CO.
-Albacore Premium Tuna

SEED TO SURF (v+)
-Enoki Mushroom "Snow Crab" +2
-Celery Root Smoked "Whitefish" +2

ESPINALER
-Scallops in Galician Sauce

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.