

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 %

FAINT 4 / 6.50

We brewed this collaboration XPA (Extra Pale Ale) with our buddies Hidden River Brewing Company. We kept it simple with extra pale Pilsner malt, then hit it hard with Citra, Nectarone, and Motueka. 4.8%

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%

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%

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%

GUEST BEER

SPECIAL ENOUGH 4 / 6

A classic American style cream ale from our friends at Sacred Vice Brewing in Philadelphia that is straw golden in color, has a hefty percentage of flaked maize, and the slightest kiss of American grown Cascade in the boil to dress the aroma with a bit of sophistication. 3.6%

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. 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 Special Enough Cream Ale & 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

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

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
-Spicy Mussels

ATI MANEL

-Razor Shells in Brine +3

DIVINA

 (v+)

-Dolmas (stuffed grapes leaves)

LES MOUETTES D'ARVOR

-Sardines in EVOO w/ Lemon +1
Confit & Chili Pepper

CONSERVAS DE CAMBADOS

-Small Scallops in Galician Sauce

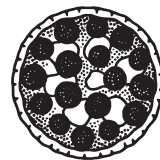
SEED TO SURF

 (v+)

-Celery Root Smoked "Whitefish" +2

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, mozzarella, maitake, 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.