

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%

TETHER 4.50 / 7

A dual hopped IPA that we use to experiment with how different hop varieties interact with each other. In this iteration, we used the American grown Mosaic and Nectarone from New Zealand both in the whirlpool and the dry hop. 6.8%

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%



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 TAZO 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 Lehke Pale 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, and Birch Beer

Order at the bar!