

# 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 Sauvignon. 7.2%

### TENDER 5 / 8

A Double IPA with an immense profile of tropical fruit from Citra, Mosaic, and Motueka hops. 8.2%

### 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%

### 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%

### TOASTY 7.50 (8oz pour)

A collaboration Imperial Stout we brewed up with our West Philly fam, Two Locals Brewing, to celebrate the opening of their brewery. We used a base of Maris Otter malt, tons of oats, a mix of European specialty malts, and demerara sugar then boiled it for hours to create a nice mix of modern and classic Imperial Stout. 12%

### GLADE 4 / 6.50

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

### RADIATE 4 / 6.50

This Tartbier is made up of Pilsner malt, malted and unmalted white wheat, and flaked oats, then conditioned on passion fruit and guava. 5.1%

### MOTE 4 / 6.50

A highly drinkable Belgian Table Beer hopped with Crystal, Motueka, and Simcoe. 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%



## 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%

### SKIN CONTACT RIESLING 12

This small batch Riesling was destemmed, treaded lightly, and fermented spontaneously on skins for 14 days prior to pressing. No sulfur was added until packaging. It was grown by our very good friend Steve Shaw at Shaw Vineyards in New York. 13.5%

## 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 ARTICHOKE**s (v,gf) 11  
horseradish sour cream, capers, spring onion

**SALAD** (v+,gf) 12  
mixed greens, miso garlic dressing, spicy quinoa crunch

Add anchovy 4 Add parmigiano reggiano 2

**CHICKEN WINGS** (gf) 6 for 13  
buffalo, triple chili, bbq, OR David's salt & pepper, housemade ranch

**BEETS & BURRATA** (v, gf) 14  
pickled apple butter, mint, basil, pistachio



## TINNED FISH

house pickles, deviled egg,  
barbecue spiced nut mix, crackers

Pick One 14 Pick Two 22



### PATAGONIA

- Garlic White Anchovy
- Lemon Capers Mackerel
- Spicy Mussels

### RAMON PENA

- Mussels in Escabeche

### ESPINALER

- Scallops in Galician Sauce

### JOSE GOURMET

- Sardines in Lemon & Olive Oil
- Spiced Small Sardines
- Small Mackerel in Olive Oil

### EKONE OYSTER CO.

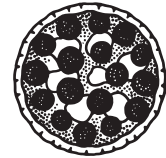
- Original Smoked Oysters
- Habanero Smoked Oysters
- Albacore Premium Tuna

### SEED TO SURF (v+)

- Enoki Mushroom "Snow Crab" +2
- 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, 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.