

# 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 %

### 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%

### LANE 4 / 6.50

A Polish inspired Lager collaboration with Mom Mom's Kitchen. We built this similar to our Helles with Extra Pale Pilsner and Vienna malts, then hopped it with the incredibly floral Polish grown hop Lubelski. 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%

### 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%

### MOTE 4 / 6.50

A highly drinkable Belgian Tablebier hopped with Crystal, Motueka, and Simcoe. 4%

### CITY WIDE 8

Full pour of Gage & a shot of whiskey



## WINE

### WHITE 10

A dry white wine with bright acidity and served with a bit of carbonation. Made from Cayuga White grown in the Cumberland Valley of South Central Pennsylvania. It was pressed whole cluster and fermented with native yeast with a small addition of sulfur added prior to packaging. 11%

### RED 11

100% Chambourcin grapes 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 lightly effervescent red inspired by Lambrusco served chilled with notes of raspberry and black cherry. 12.5%

### ORANGE 10

Pennsylvania grown Cayuga White crushed and fermented on skins for 10 days prior to pressing. The skin contact lends a little color and texture to a high acid fruit-forward dry wine. 11%

## CIDER

### STAYMAN WINESAP 6

A spontaneously fermented American Dry Cider from our friends at Ploughman Cider in Adams County, Pennsylvania. 6.9%

### BIRDWATCHER 10

Dry cider fermented with Three Springs farm peaches 6.9%

### STARK (500ML BOTTLE) 22

A citrusy, fruit-forward off-dry cider made from heirloom American apple varieties, Stayman and Spitzenberg. 8.5%

## COCKTAILS



### NEGRONI 12

J.Rieger & Co. Gin, sweet vermouth, bitter orange amaro, orange

### OLD FASHIONED 12

J.Rieger & Co. KC Whiskey, simple, angostura bitters, orange

### MARTINI 12

J.Rieger & Co. Gin, dry vermouth, Castelvetro olive

### HIGHBALL 8

Whiskey, Gin, Rum, Tequila, or Vodka

with Club, Tonic, Pineapple, Cranberry, or Soda

Order at the bar!



## VERMOUTH

### **PLOUGHMAN THE PLENUM 7**

Made with Montmorency cherries, Goldrush apples and bittering herbs from Three Spings farm

### **FELL TO EARTH DRY 8**

PA wine & brandy with local botanicals like habek mint, citrus leaves, green coriander, wormwood, and chamomile

### **FELL TO EARTH SWEET 8**

PA wine & brandy with local botanicals like wormwood, bay leaf, rosemary, Appalachian allspice, juniper, and trifoliate orange

*Make it a spritz with club and Cayuga White +3*

## DIGESTIF

### **UNDERBERG 5**

The King of Digestive Bitters for 175+ years

### **FERNET FRANCISCO RUIBARBO 8**

Sweet rhubarb root based fernet with orange, anise, and cinnamon

### **FERNET FRANCISCO MANZANILLA 8**

Dry gentian root based fernet chamomile, mint, and cardamom

### **FAST PENNY SPIRITS AMARO ROSSA 11**

Italian-style amaro with notes of toasted sugar, dark fruit, truffle, and Mexican chocolate with a savory bitterness.

## 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

### **PHONY NEGRONI 8**

St. Agrestis non-alcoholic Negroni, orange

### **FOUNTAIN SODA 3.50**

Coca-Cola, Diet Coke, Lemon-Lime, Ginger Ale, Birch Beer, and Lemonade

## SNACKS

### **CHIPS & DIP 6**

Carbon Copy 12 hour onion dip & chips

### **"FISH & CHIPS" 11**

Garlic White Anchovy, Smoked Mussels, or Sardines in EVOO

### **HOT DOG 1 for 3 2 for 5**

*Check out our other locations!*

*West Philly - 701 S 50<sup>th</sup> St Philadelphia, PA 19143*

*Port Richmond - 3124 Richmond St Philadelphia, PA 19134*