



The Carbon Bar is where Texas-style BBQ meets Seafood and Cocktails!

For a decade, we've delighted patrons with our mouthwatering BBQ, tantalizing seafood, original dishes and exquisite cocktails.

As we celebrate a decade of culinary excellence, we extend our heartfelt thanks to our guests for being an integral part of our success. We look forward to continuing to serve you with exceptional dining experiences.

# EXPERIENCE MENUS

Participation of the whole table required

**\$88**

per person

Snacks  
Appetizer  
Pit Master Platter  
Dessert

**\$105**

per person

Snacks  
Fishmonger Platter  
Pit Master Platter  
Dessert

***Elevate your next event, whether it's a birthday or a corporate dinner, by choosing **The Carbon Bar** as your venue of choice and for your **outside catering needs** — our dedicated team is here to make it an unforgettable experience***



## Dietary Indicators

**DF** - Dairy Free / **GF** - Gluten Free / **VG** - Vegetarian / **V** - Vegan / **NF** - Nut Free / **P** - Pescatarian

\* -Can be modified to accommodate

**Note "GF" does not mean Celiac friendly - please ask your server about Celiac options.**

***Join us for  
Happy Hour Daily: 3pm - 5pm***

***And Brunch  
Every Sunday 11am - 3pm***

## SNACKS

### KFC 15

Korean fried cauliflower  
VG

### Brisket Empanadas 18

Smoked salsa verde, cilantro, lime

### Blistered Shishitos 14

Guajillo chili, sesame, lime  
VG - V\* - DF - GF

## SEAFOOD

### Hamachi Crudo 27

Smoked ponzu, avocado crema, pickled Anaheim, orange segments, green onions, guajillo sesame, squid ink tapioca puffs  
GF - DF

### Oysters 4 /each *sold by the dozen*

Sourced from the East Coast of Canada  
Red wine apple mignonette, fresh horseradish  
smoked habanero hot sauce  
**1/2 price on Tuesdays**

### Grilled Garlic Butter Shrimp 26 / 10 pieces

Butter, white wine, fine herbs, smoked paprika, capers, lemon  
GF

### Seafood Platter 44 /per person

*\*minimum 2 people GF\* - DF\* - P*  
Oysters, littleneck clams, grilled shrimp  
cured salmon, citrus chili scallop crudo  
smoked trout rillette with toast points  
*Red wine mignonette, smokin' hot sauce, fresh horseradish, lemons*

## STARTERS

### Roasted Pear Salad 19

Radicchio, frize, arugula, maple roasted pears, gorgonzola, shallot, toasted walnuts, charred leek vinaigrette  
DF\* - GF

### Burnt Ends Kimchi Ssam 27

Smoked brisket burnt ends, kimchi  
spicy miso aioli BBQ, pork crackling  
Boston leaf lettuce, lime  
GF - DF

### Smoked Bacon Caesar 19

Romaine, red oak leaf, double-smoked bacon, white anchovies, garlic crouton  
pickled onions, parmesan  
*Add Fried chicken \$7*  
GF\* - DF\* - VG\*

### Beef Carpaccio 25

Cold smoked beef round, fried capers,  
mushroom conserva, goat cheddar, spicy  
vinaigrette, cured and smoked egg yolk  
horseradish aioli, microgreens  
GF - DF\*

## PLATES

### The Carbon Burger 33

7oz house ground beef patty, CAB Brisket  
smoked bacon, cheddar, burnt onion aioli  
mustard, pickles, fried shallot, hand-cut fries  
*Double bacon \$4*  
DF\* - GF\*

### Piri Piri BBQ Chicken 38

Portuguese potatoes, sous-vide and grilled  
chicken supreme, broccolini, fire-roasted  
Piri-Piri sauce  
GF - DF\*

### Smoked Brisket Pappardelle 29

Smoked Brisket Ragu, Smoked Pecorino  
Pappardelle, Chili Flakes, Chili Oil

### The Turkey Burger 29

5oz ground turkey patty, double cream brie  
Bourbon infused caramelized onions, arugula  
pommery mustard aioli, tomato jam, hand-cut  
fries  
DF\* - GF\*

### Nadya's Creole Salmon 40

Smoked Atlantic salmon, stewed swiss  
chard coconut Creole sauce, pickled Anaheim  
chilies, fingerling potatoes  
P\* - GF - DF\*

### Smoked Eggplant Parmigiana 30

Chinese eggplant, zucchini, roma tomatoes  
smokey tomato sauce, parm tuile, gremolata  
V - DF\*

## PIT SMOKED

### Pitmaster Platter 55 /per person

*\*minimum 2 people DF\* - GF\**

St. Louis Cut Pork Ribs  
CAB Beef Brisket  
Buttermilk Fried Chicken  
Cheddar Jalapeño Sausage  
Pulled Pork

*Accompanied  
by dill pickles,  
fries and  
our signature  
house-made  
sauces.*

### St. Louis Cut Pork Ribs 34

**Full rack - 59**

DF - GF

*Served with coleslaw,  
dill pickles, signature house  
sauce and your choice of  
fries or seasonal  
vegetables*

### Smoked Beef Brisket 42

*Certified Angus Beef AAA 10 oz*  
DF - GF

## STEAK FRITES

GF - DF\*

**12oz Prime Striploin 59**

**12oz Prime Ribeye 66**

Accompanied with hand-cut fries topped with  
Grana Padano cheese and your choice of  
**chimichurri** or **green peppercorn** sauce

**Add sautéed wild mushrooms \$5**  
**Add grilled shrimp skewer \$8**

## SIDES

### Jalapeño Cheddar 16

Cornbread  
Chili maple butter  
VG

### Mac N' Cheese 18

Jarlsberg cheese  
VG

### Pit Baked Beans 15

Pork and beef  
DF - GF

### Coleslaw 8

Corn nuts  
DF - GF - VG

### Collard Greens 10

Lemon, butter  
DF\* - GF - VG - V\*

### Brussels Sprouts 14

Lemon, parm  
DF\* - GF - VG - V\*

### Hand-Cut Fries 11

Chipotle lime mayo  
DF - GF - VG - V\*