



Five Course Dinner + 5 Canned Cocktails

Thursday, September 26th 7:00pm

\$60.00

First Course

1220's Aviation

Red Spinach Salad // Black Mission Figs, Passion Fruit Prussia Vinaigrette, Toasted Pine Nuts, Baetje Farms Goat Cheese, Tarragon and Crispy Prosciutto // *Featuring 4 Hands Brewery 'Prussia'*

Second Course

1220's Lemonade and Lavender

Tempura Fried Squash Blossoms // Single Speed Batter, House Farmer's Cheese Filling, Banilla-Merlot Fluid Gel and Blood Orange Supremes // *Featuring 4 Hands Brewery 'Single Speed'*

Third Course

1220's Moscow Mule

Steamed Mussels// One Cue Beer, Lime, Celery, Garlic, Shallots, Herb Butter, Micro Cilantro and Grilled Focaccia // *Featuring 4 Hands Brewery 'On Cue'*

Fourth Course

1220's Cucumber Hibiscus

Crispy Braised Pork Belly // Incarnation IPA Braise Reduction, Creamy Polenta, Watercress and Watermelon Radish Salad and Ricotta Salata // *Featuring 4 Hands Brewery 'Incarnation'*

Fifth Course

1220's Gin and Tonic

Chocolate Milk Stout Gelato // Peanut Brittle and Sea Salt // *Featuring 4 Hands Brewery 'Chocolate Milk Stout'*