

you're invited



TAPAS & TEQUILA

5-COURSE TEQUILA PAIRING DINNER *only at* BONEFISH GRILL



WEDNESDAY, MAY 22, 2024 | 6:30 PM | \$60 PER PERSON*

From savory bites to refreshing sips, our **Tapas & Tequila** experience will feature five delectable small plates perfectly paired with exquisite tequila cocktails.

reserve your seat now →

CHOOSE YOUR LOCATION > CLICK EVENT RSVP



*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

course 1

FRESH CEVICHE

Chilled savory shrimp, scallop and white fish ceviche, marinated in lime and citrus juices and tossed with diced vegetables and fresh avocado. Served with our crispy seasoned tortilla chips.

HEATWAVE MARTINI

Crafted with premium Casamigos Blanco tequila, mango, habanero and fresh citrus juices. The perfect balance of sweet and spicy to complement the acidity of the ceviche.



course 2



SOUTHWESTERN SALAD

Fresh salad mix, avocado, black beans, roasted corn, diced vegetables and crispy seasoned tortilla strips, tossed in our chef-crafted creamy citrus vinaigrette.

TEQUILA-ME SANGRIA

An innovative twist on a classic! With the addition of Lunazul Blanco Tequila, and the sweetness of the Cointreau, it's just the right balance of sweet and tangy.



course 3

PARKER'S MARGARITA SEA BASS

Wood-grilled sea bass served on a bed of fluffy jasmine rice, glazed with a chef-crafted Tequila Lime Sauce adding a zest to every bite.

DRAGON FRUIT MARGARITA

Patron Silver Tequila, Cointreau liqueur, fresh citrus juices and tropical dragon fruit flavor.



course 4



SEARED SEA SCALLOPS

Tender, juicy seared sea scallops, served over a bed of creamy roasted corn with bacon, tossed with a spicy aioli and a smoky chili sauce, topped off with a sprinkle of crumbled feta cheese.

PALOMA

Meaning "Dove" in Spanish, this cocktail is hand-crafted with Casamigos Blanco Tequila, fresh grapefruit and lime juice, topped with soda water.



course 5

CHOCOLATE CHURRO

The perfect finish to this pairing experience! Enjoy the crunchy, warm churros coated with cinnamon sugar, served with a rich, dark Mexican chocolate sauce for dipping.

CARAJILLO

Showcasing Patron Tequila, Grand Marnier, STÖK Cold Brew coffee and vanilla.

