

ENDLESS

summer

4-COURSE COCKTAIL PAIRING DINNER



WEDNESDAY, AUGUST 7, 2024 | 6:30 PM | \$60 PER PERSON*

Join us for our Endless Summer Cocktail Pairing Dinner to experience the sun-kissed essence of the season with four chef-curated courses, each meticulously paired with invigorating, hand-crafted cocktails designed to extend the joy and vibrancy of summer with flavors that captivate and refresh—only at Bonefish Grill.



reserve your seat now →

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

course 1

GRILLED WATERMELON SALAD

wood-grilled watermelon, fresh arugula, agave lime vinaigrette topped with feta cheese, macadamia nuts, and balsamic glaze

LUNAR MARGARITA

Lunazul Blanco tequila, Cointreau, Blue Curaçao and fresh sour mix



course 2

ROASTED SHRIMP TOSTADA

black bean puree, pickled vegetables, jalapeños and avocado, drizzled with wasabi cream sauce

SURFSIDE SPRITZ

Josh Cellars Seaswept White Blend, RumHaven coconut rum, Blue Curaçao, passion fruit and fresh sour mix topped with soda water

course 3

ORANGE SOY GLAZED MAHI-MAHI

wood-grilled mahi-mahi, glazed with orange soy, served with pesto rice and grilled bok choy

STRAWBERRY ROSE SIDECAR

Remy Martin VSOP, Cointreau, fresh sour mix and strawberry rose topped with champagne



course 4

SUMMER CHEESECAKE

with chef-crafted Bordeaux cherry sauce and fresh whipped cream

FRENCH 75

Bombay Sapphire gin, St-Germain Elderflower and fresh lemon juice topped with champagne