

# brunch, clink, repeat.

A 3-COURSE OCTOBER BRUNCH EVENT



**SATURDAY, OCTOBER 5 & SUNDAY, OCTOBER 6, 2024**  
**THIS EVENT WILL BEGIN AT NOON | \$35 PER PERSON\***

Join us on Saturday, October 5 or Sunday, October 6 at Noon for this special event for brunch! Enjoy an indulgent taste of our delicious brunch entrées, each paired with the perfect brunch cocktail during our 3-course event! Space is limited, so RSVP today!



*reserve your seat now* →

**CHOOSE YOUR LOCATION  
CLICK EVENT RSVP**



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

# AMUSE BOUCHE

**TEQUILA BITES** Crispy angel food cake, marinated in tequila and lime juice, dusted with powdered sugar and served with tequila icing for dipping.

**MIMOSA** Starting brunch with a mimosa has become a beloved tradition that enhances the overall brunch experience.



## course 1

### SHRIMP & GRITS

Wood-grilled shrimp topped with a creamy creole sauce, served over mozzarella cheese-infused grits, finished with green onions, Parmesan cheese and bacon.

### SUNNY SIDE UP MARTINI

Stoli Vanilla vodka, maple syrup and orange juice, hand shaken and garnished with peppered candied bacon and a gummy egg. The sweetness of the martini balances the spice and richness of the shrimp and grits.

## course 2

### BANG BANG SHRIMP® EGGS BENEDICT

Crispy shrimp on a toasted English muffin, topped with poached eggs coated in creamy spicy Hollandaise sauce finished with green onions.

### SPARKLING MANGO WHITE SANGRIA

A Bonfish signature sangria! Canyon Road Chardonnay, orange liqueur, and sparkling wine with mango flavors. The crispness of the sparkling wine enhances the flavor of our signature Bang Bang sauce.



## course 3

### CRÈME BRÛLÉE FRENCH TOAST

Grand Marnier and orange zest soaked brioche bread, served with chef-crafted whipped cream, mint, fresh strawberries.

### WAKE UP CALL

A boozy brunch coffee experience! Reyka vodka, Bailey's Irish Cream, vanilla and STōK Cold Brew. Garnished with whipped cream and chocolate shavings. The coffee and Irish cream complement the orange flavors of the Grand Marnier brioche.

A 15% TAX ON THE SALE OF ALCOHOLIC BEVERAGES AND APPLICABLE SALES TAX WILL BE INCLUDED ON THE FINAL BILL. SOME ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.