



TRICK-OR-TEQUILA

4-COURSE PATRÓN COCKTAIL PAIRING DINNER



**BONEFISH
GRILL**

WEDNESDAY, OCTOBER 30, 2024 | 6:30 PM | \$70 PER PERSON*

Get ready for a boo-zy good time!
Our 4-Course Patrón Cocktail Pairing Dinner is the perfect way to celebrate the spooky season. Each chef-curated course is paired with a hauntingly delicious tequila cocktail.

RESERVE YOUR SEAT NOW!

CHOOSE LOCATION
CLICK EVENT RSVP



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

COURSE 1

APPLE CROSTINI

Toasted pesto crostini, whipped goat cheese, topped with diced apples, cinnamon pecans, arugula, and a hot honey drizzle.

PHANTOM'S WEB

Patrón Silver tequila, Grand Marnier, fresh sour mix and orange juice. The bright, citrus notes of this cocktail enhances the freshness of the diced apples and flavor of the arugula.



COURSE 2

VOODOO SHRIMP PASTA

Black linguine pasta tossed in a creamy pumpkin alfredo, sun-dried tomatoes and spinach, topped with wood-grilled shrimp and green onions.

VAMPIRE'S DELIGHT

Patrón Silver tequila, Cointreau and orange juice. The slightly herbal, smooth profile of Patrón Silver complements the wood-grilled shrimp, enhancing the smoky and savory flavor.

COURSE 3

BARBECUE PINEAPPLE TEQUILA MAHI-MAHI

Wood-grilled mahi-mahi, coated in chef-crafted pineapple barbecue tequila glaze, served with pesto rice and roasted squash drizzled with hot honey.

DIABLO'S DREAM

Patrón Silver tequila, strawberry, fresh sour mix and jalapeño. The heat from the jalapeño adds a subtle kick that enhances the savory, grilled flavors of the mahi-mahi, and perfectly contrasts with the sweetness of the glaze.



COURSE 4

TEQUILA BITES

Lightly fried angel food cake, marinated in tequila and lime juice, served with tequila lime icing for dipping.

SORCERESS SPELL

Patrón Silver tequila, cranberry, pomegranate and mango flavors. The tartness of the cranberry and pomegranate balances the sweetness of the powdered sugar and the light, airy texture of the angel food cake.