

Let's Brunch!

JOIN US FOR A 3-COURSE BRUNCH EVENT



SATURDAY, APRIL 12 AND SUNDAY, APRIL 13, 2025

EVENT BEGINS AT NOON | \$40 PER PERSON*

Join us for an extraordinary brunch experience! Enjoy indulgent entrées each paired with the perfect brunch cocktail during our exclusive 3-course brunch 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

BACON AND JALAPEÑO DEVILED EGGS*

Stuffed with applewood smoked bacon and pickled jalapeños, garnished with a parmesan crisp.

BLOODY MARY

Fris vodka, Bloody Mary mix, house-made peppered candied bacon, olives, and citrus. The bold and savory flavors of this cocktail complement the richness of the deviled egg.

course 1

SHRIMP AND GRITS

Wood-grilled shrimp (imported, farm-raised) topped with a savory cream sauce, served over mozzarella cheese-infused grits, finished with green onions, parmesan cheese and bacon.

BEEHIVE SPRITZ

Gray Whale gin, Grand Marnier, house-made honey syrup, fresh lemon sour topped with Fever-Tree Lime & Yuzu and sparkling wine. This pairing brings a refreshing twist to the rich, comforting flavors of Shrimp and Grits.



course 2

CRAB HUEVOS RANCHEROS*

Crispy crab (imported) bites, poached eggs, avocado and refried black beans, topped with enchilada sauce, cilantro-lime crema, feta cheese and crispy tortilla strips.

SPARKLING MANGO SANGRIA

A Bonefish signature! Canyon Road chardonnay, orange liqueur, and sparkling wine with mango flavors. The elements of the sangria bring a lively, citrus-forward contrast that enhances the dish's layers of flavor.

course 3

CRÈME BRÛLÉE FRENCH TOAST

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

ESPRESSO MARTINI

Stoli Vanilla vodka, Kahlúa, and Crème de Cacao. This pairing offers a balance of sweet, creamy, and roasted flavors making for a truly indulgent brunch experience.



*THESE 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, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Some items served at this establishment may contain imported seafood. Ask for more information.

A non-alcoholic beverage may be substituted for the alcoholic beverage upon request.