

# WICKED

GOOD COCKTAILS  
STRAIGHT  
FROM



BONEFISH  
GRILL®



THURSDAY, OCTOBER 30, 2025 | 6:30PM | \$70 PER PERSON\*

Join us for an outstandifull cocktail pairing dinner featuring four chef-curated courses paired with Wicked good cocktails straight from Oz.  
You're going to have the wonderfulest time!



SCAN THE QR CODE TO  
RESERVE YOUR SEAT NOW  
CHOOSE YOUR LOCATION  
CLICK EVENT RSVP

\*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.  
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WICKED  
FOR GOOD  
ONLY IN THEATERS

## COURSE 1

### SCALLOPS\* WITH SQUASH PURÉE

Wood-grilled sea scallops brushed with apple mustard sauce, served over chef-crafted butternut squash purée, and finished with bacon lardons and green onion.

### CONGRATULATIONS! POTION

A spellbinding sip with Absolut Vodka, Absolut Mandarin, mango, and a splash of fresh sour. But the real magic? Color-changing potion that transforms the cocktail right before your eyes – defying expectations!



## COURSE 2

### FALL SCALLOP\* AND SHRIMP SALAD

Fresh salad mix, pickled red onions, roasted grape tomatoes, tossed in our creamy citrus vinaigrette, topped with roasted butternut squash croutons, scallops and shrimp.

### OZMOPOLITAN

As dazzling as the witch of the north herself, this sparkling showstopper blends Absolut Vodka, Malibu Rum, cranberry juice, fresh sour, and mango. A touch of glitter gives this drink a perfect pink glow!



## COURSE 3

### TEQUILA CREAM SEA BASS\* WITH LOBSTER RAVIOLI

Wood-grilled sea bass, finished with a chef-crafted tequila cream sauce, paired with decadent lobster-stuffed ravioli in a rich lobster cream sauce, topped with sautéed mushrooms, spinach, fresh-diced tomatoes and green onions.

### OUTSTANDING SPRITZ

Fizzy, flirty, and fantastically outstanding! This sparkling enchantment from Munchkinland mixes Absolut Citron with a touch of strawberry rose, then crowns it with a crisp brut champagne. Finished with delicate flowers, it's a cocktail as radiant as the Land of Oz itself.



## COURSE 4

### GREEN APPLE BROWNIE

Rich, flourless brownie, smothered in a green apple anglaise, topped with diced apples and cinnamon crisps, with fresh whipped cream.

### OZ'S ELIXIR

We saved Emerald City's No. 1 Attractshun for the grand finale! This mix of Absolut Vodka, Malibu Rum, pineapple juice, and lime gets a magical twist of green apple and a mesmerizing swirl of green glitter. Finished with a broomstick garnish, it's a thrilling sip that flies high on flavor.



\*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.