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MEDIA ALERT

Toast Friends and Family with the Perfect Holiday Cocktail -- Bonefish Grill Serves Up Festive Winter White Cosmopolitans --

WHAT **Winter White Cosmopolitan:** The classic cosmopolitan, dressed all in white to honor the season, takes on a wintry twist with the crisp flavors of cranberry vodka and white cranberry juice. It's a perfect way to toast the holidays with friends and colleagues.

WHEN Throughout the holiday season, from November-January(begins November 3)

WHERE Bonefish Grill restaurants nationwide, either in the "big city" lounge with shared hors d'oeuvres and the new "hand holds" or at upscale-casual tables in the dining room as part of a festive dinner. Go to www.bonefishgrill.com to find the nearest location

WHAT ELSE Bonefish Grill is a terrific venue for holiday parties, or for getting together for a casual meal with friends. New value-focused menu items, like petite portions, hand holds and appetizers to share make Bonefish Grill an affordable choice. The restaurant is also offering \$5 cocktail specials all evening, every day. Featured drinks include the Peach Long Island Iced Tea, Strawberry Basil Lemonade, the Sauza Gold Margarita, premium red and white wines and the restaurant's signature red and white sangrias.

RECIPE Want to start a Bonefish Grill party at home? Here's how...

1.5 ounces Stolli Cranberi
.5 ounces Cointreau
1 ounce lime juice
1 ounce white cranberry juice
3 or 4 frozen cranberries

Combine ingredients over ice in a shaker tin. Shake and strain into chilled martini glass. Float 3 or 4 frozen cranberries on top for garnish.

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About Bonefish Grill: Simply put, **Bonefish Grill** offers one of the nation's favorite upscale casual dining experiences. With attentive personal service and an atmosphere that combines casual attitude and value-conscious prices with a big city bar, guests find themselves in a warm, inviting environment.

As the "Fresh Fish Experts," **Bonefish Grill** specializes in market fresh fish cooked to perfection over a wood-burning grill. An unrivaled commitment to quality finds **Bonefish Grill** culinary leaders searching for traditional and unique varieties of fish such as Icelandic Arctic Charr, Florida Grouper and Wild Alaskan Sockeye Salmon at the peak of their seasons. A tantalizing array of sauces and original toppings are made daily using the freshest ingredients. These sauces and toppings range from delicate and light to rich and indulgent and provide a variety of choices. Enticing dishes such as Scampi-topped Filet Mignon, Pork Tenderloin Piccata and Diablo Shrimp Spinach Fettuccine are also among guest's favorites.

Lively community tables teem with shared plates of inspired appetizers, bar-fresh martinis and signature cocktails. An evolving wine list that regularly features 40 wines by the glass is also offered. Featuring sleek, hardwood floors, commissioned art, eclectic music and knowledgeable service, the dining room is an oasis within which to enjoy a sensational meal. For more information and sample menus, visit www.bonfishgrill.com.

Bonefish Grill supports the ocean conservation foundation Ocean Trust, along with other organizations that promote healthy oceans and fisheries around the globe.

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