

## tapas

### GUACAMOLE & CHIPS 16

Mexican Dust, Micro Cilantro, Lime

### SCORPION BAR SALSA & CHIPS 8

House-made, Mexican Dust

### LOCO NACHOS 18

SB Blend Cheese, Shaved Lettuce,  
Black Beans, Pico de Gallo,  
Olives, Jalapeños, Sour Cream  
Chicken +6 | SB Ground Beef +6  
Carnitas +8 | Carne\* +10

### TAQUITOS 12

Roasted Chicken, Potato, Monterey Jack,  
Corn Puree, Taco Sauce

### QUESADILLA 12

SB Blend Cheese, Bell Peppers, Onions  
Chicken +6 | Shrimp +8 | Carne\* +10

### TOSTONES 10

Smashed Fried Plantains, Mexican Dust,  
Cotija Cheese, Nacho Cheese Sauce,  
Chipotle Aioli

### WICKED WINGS (8PCS) 21

Crispy, Grilled or Boneless  
Choice of: Sweet Chipotle | Buffalo  
Truffle Buffalo | Honey Sriracha  
BBQ | Wicked Hot  
Dipping Sauces: Ranch | Bleu Cheese  
Honey Mustard

### BEEF EMPANADAS 12

Corn Masa, SB Ground Beef, Potato,  
SB Blend Cheese, Cotija Cheese, Mexican Sauce

### CRISPY RED CHILI CAULIFLOWER 11

Honey Lime Sour Cream, Cotija Cheese, Cilantro

### CHIPOTLE CHICKEN QUESADILLA 19

Chicken Chipotle Spice, Pico de Gallo,  
Onion, Lettuce, Spicy Mexican Sauce

### BIRRIA QUESADILLA 20

Braised Beef Short Rib, SB Blend Cheese,  
Flour Tortilla, Vidalia Onion & Cilantro Relish

### POBLANOS Y POLLO 14

Crispy Fried Stuffed Poblano Pepper, Roasted Chicken,  
SB Blend Cheese, Red Rice, Cilantro Sour Cream,  
Taco Sauce, Cotija Cheese

## ensaladas

Chicken +6 | Adobo Shrimp +8 | Carne\* +10

### MEXICAN CHOPPED 12

Leafy Greens, Roasted Corn, Black Beans,  
Roasted Peppers, Onions,  
Grape Tomatoes, Lemon Lime Vinaigrette

### SCORPION CAESAR 14

Chopped Romaine, Shaved Cabbage, Cotija,  
Chipotle Caesar Dressing, Crunchy Corn Tortilla Shreds

### TACO SALAD 16

Chopped Iceberg, SB Blend Cheese,  
Grape Tomatoes, Avocado, Corn, Ranch Dressing,  
SB Ground Beef, Flour Tortilla Shell

## tacos

### FIVE SPICE PORK BELLY 6

Kimchi Relish, Jalapeño, Green Apple, Cumin Aioli

### CARNE ASADA\* 7

Adobo Steak, Cotija Cheese, Arbol Salsa, Lime Crema

### BARBACOA 7

Braised Beef Short Rib, Vidalia Onion Relish,  
5 Chili Taco Sauce, Avocado

### AL PASTOR 6

Adobo Pork, Grilled Pineapple, Jalapeño, Salsa Roja

### CRISPY BAJA 7

Battered Cod, Pico de Gallo, Avocado, Cholula Crema

### ADOBO SHRIMP 7

Avocado, Habanero Pico de Gallo,  
Shaved Cabbage, Sour Cream, Scallions

### ROASTED MUSHROOM 6

Roasted Portabellas, Pickled Red Onion,  
Avocado, Jalapeño Sauce, Cholula Aioli, Cilantro

### BBQ CHICKEN 7

Tequila BBQ Sauce, Jalapeño Lime Slaw,  
SB Blend Cheese, Pickled Onion,  
5 Chili Taco Sauce

### BLACK PEPPER BBQ SHORT RIB 8

Braised Beef Short Rib, Pickled Radish,  
Fried Onions

### CHILIS & FRIED CHEESE 7

Crispy Fried Cheddar Cheese Curds,  
Pickled Pepper Medley, Chipotle Mayo

### CRUNCHY CALAMARI 8

Jalapeño, Roasted Tomatoes,  
Scallion, Garlic Mayo

### SCORPION CHICKEN TACO 7

Grilled Chicken, Pesto Cilantro, Corn,  
Cotija Cheese, Garlic Aioli

\*This item is served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have a certain medical condition.

\*\*\*Before placing your order, please inform your server if a person in your party has a food allergy. Information regarding the ingredients on the menu items is available upon request.

# **burritos y enchiladas**

## **DIABLO CHIMICHANGA 22**

Grilled Chicken, Red Rice, Pinto Beans,  
Habanero Pepper, SB Blend Cheese, Salsa Roja & Spiced Honey

## **FAJITA BURRITO\* 22**

Carne Asada, Red Rice, Black Beans,  
Peppers, Onions, Sour Cream, Chipotle Mayo, Queso, Spicy Tortilla Wrap

## **CRISPY CAMARONES BURRITO 22**

Battered Jumbo Shrimp, Pinto Beans, Quinoa, Shaved Cabbage, Pickled Red Onion,  
Habanero Pico De Gallo, SB Blend Cheese, Lime Crema

## **SMOTHERED BURRITO\* 22**

Carne Asada, Chorizo, Red Rice, Pinto Beans, SB Blend Cheese,  
Shaved Lettuce, Salsa Roja, Sour Cream, Cotija Cheese

## **SCORPION STEAK BURRITO\* 22**

Carne Asada, SB Blend Cheese, Red Rice,  
Black Beans, Cabbage, Onions, Pasilla Sauce, Chipotle Tortilla

## **MEXICAN BURRITO 21**

Grilled Chicken, Onions, Peppers, Black Beans, Pinto Beans,  
Red Rice, SB Blend Cheese, Sour Cream, Green Sauce and Red Chili Sauce

## **ENCHILADAS EN SALSA VERDE 20**

Al Pastor Pork, SB Blend Cheese, Corn Tortillas,  
Roasted Tomatillo Salsa, Red Rice + Pinto Beans

## **3 AMIGOS ENCHILADAS 22**

Chipotle Chicken, Barbacoa Steak, SB Cheese Blend,  
Scallions, Ranchero Sauce, Red Rice and Beans

## **ENCHILADAS DE POLLO 20**

Chipotle Chicken, SB Blend Cheese, Flour Tortillas,  
Mexican Sauce, Red Rice + Pinto Beans

## **ENCHILADAS DE CARNE 24**

Adobo Steak, Scorpion Bar Blend Cheese, Corn Tortillas,  
Salsa Roja, Guacamole, Red Rice + Pinto Beans

# **fajitas y bowls**

## **FAJITAS**

Scorpion Classic, Served Sizzling with Grilled Peppers, Onions & Mushrooms  
Sides of Warm Flour Tortillas, Red Rice, Black Beans,  
Pico de Gallo + SB Blend Cheese

Vegetable 18 | Chicken 20 | Pastor Pork 22  
Shrimp 22 | Carne\* 25 | 'Three Amigos'\* 28

## **BOWLS**

Choice of Quinoa or Red Rice, Black Beans, Roasted Peppers,  
Avocado, Pickled Onions

Vegetable 18 | Chicken 20 | Pastor Pork 22  
Shrimp 22 | Carne\* 25

## **SIDES**

Red Rice 7 | Pinto Beans 5 | Black Bean 5  
Refried Beans \$5 | Guacamole Sm 8 | Lg 10  
Salsa Sm 3 | Lg 6  
Loco Papa Fritas 8  
Queso 6

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# the scorpion bar

## margaritas

### CLÁSICA 16

Cazadores Blanco, Fresh Lime + Agave  
Choice of: Mango, Peach, Watermelon, Papaya,  
Blackberry, Pink Guava, Strawberry,  
Rhubarb, Prickly Pear  
( Margarita Pitchers \$68 )

### CADILLAC 18

Hornitos Reposado, Fresh Lime,  
Agave + Grand Marnier

### TEQUILA THERAPY 16

Avión Silver, Rhubarb Liquor,  
Strawberry + Fresh Lime

### COCONUT 16

1800 Coconut, Fresh Lime + Pineapple

### FUEGO! 16

Ghost Pepper Tequila, Fresh Lime + Mango

## bebidas

### MEXICAN MAI TAI 16

Gold Apricot Vodka,  
Hornitos Plata,  
Fresh Lime, Mango  
+ Tropical Red Bull



### SCORPION MOJITO 16

Bacardi Rum, Fresh Lime, Soda, Mint, Pineapple  
Choice of: Dragonberry, Coconut or Mango Chile

### BLACKBERRY BOURBON SMASH 16

Angel's Envy, Blackberry Liquor,  
Muddled Mint, Lemon + Ginger Beer

### PINK GUAVA DAIQUIRI 16

Bacardi Tropical Rum, Fresh Lime + Pink Guava

### DROP IT LIKE IT'S HOT 16

Jalapeño infused Lobos 1707 Reposado,  
Vida Del Maguey Mezcal, Papaya + Fresh Lime

### CAFÉCITO 20

The Cincoro Espresso Martini. Cincoro Blanco,  
Chilled Espresso + Kahlua

### PRICKLY PEAR MULE 18

Tito's Vodka., Fresh Lime,  
Prickly Pear CaliWater + Ginger Beer

### SINISTER SANGRIA

15/Glass -50/Skull  
Traditional Red Sangria with  
Grey Goose Strawberry & Lemongrass,  
Lejay Cassis, Branson VSOP, Fresh Fruit + Juices

## fiesta fiesta

### FIESTA PUNCH 65

Bacardi Pineapple, Bacardi 8 & Bacardi Spiced,  
Tropical Juices, Branson Cognac Float

### ' PICK YOUR POISON \$70

Featuring Patrón Silver -  
Pick up to 4 flavors



## beer

### BOTTLES & CANS

Budweiser 7 • Bud Light 7  
Corona 8 • Corona Light 8  
Heineken 8 • Michelob Ultra 7  
Miller Lite 7 • Pacifico 8  
Scorpion Bar's Rotating Selection MKT  
Tecate 7 • Truly Wild Spiked Seltzer 8  
VIVA Tequila Seltzer 10

### DRAFT

Blue Moon 8 • Bud Light 7  
Elysian Spacedust IPA 10  
Modelo Especial 7  
Sam Adams Seasonal 8

## wine

Cava,  
Campo Viejo, (ESP) 13/gl • 50/btl

Sauvignon Blanc,  
Brancott, (NZ) 14/gl • 54/btl

Pinot Grigio,  
Ecco Domani, (ITA) 13/gal • 50/btl

Chardonnay,  
La Crema, (CA) 13/gl • 50/btl

Pinot Noir,  
Prophecy, (CA) 13/gl • 50/btl

Cabernet Sauvignon,  
Storypoint, (CA) 13/gl • 50/btl



## tequila flights

### BLANCO 35

Cincoro, El Jimador, Don Julio

### REPOSADO 38

Patrón, Tres Generaciones, Milagro

### AÑEJO 40

1800 Cristalino, Herradura, Espolon

### MEZCAL 40

Vida Del Maguey, Lobos 1707, Dos Hombres

### EL CAPITÁN 40

Avión Silver, Casa Noble Reposado, Calirosa Añejo

### OFF THE CHAIN 110

Avión 44, Cincoro Añejo, Lobos Extra Añejo

# TEQUILA

## blanco SILVER \$15

Blanco Tequilas have the most authentic distilled agave taste since no additional flavors are introduced from the beginning of the aging process to the end. All of our Blanco Tequilas are 100% blue agave with added ingredients

{123 ORGANIC \$16} · 1800 · 1800 Coconut  
818 · Avión · Cabo Wabo · {CALIROSA \$17}  
Camarena · {CASA DRAGONES \$75}  
Casa Noble · {CASAMIGOS \$17} · Cazadores  
Chinaco · {CINCORO \$19} · {CLASE AZUL \$39}  
Corazón · Corralejo · Corzo · {DON FULANO \$16}  
{DON JULIO \$17} · El Luchador 110 Proof  
El Jimador · Espolón · {EL TESORO \$17} · Exótico  
Ghost · Herradura · Hornitos · Jose Cuervo Tradicional  
Lobos 1707 Joven · Milagro · {MILAGRO SELECT \$17}  
Olmea Altos · Partida · {PATRÓN \$16}  
{PATRÓN GRAN PLATINUM \$63} · Santo · Tres Generaciones

## reposado RESTED \$16

These Tequilas spend anywhere from two months to a year in white oak casks. During this time, the Tequila takes on oak and pepper flavors from the aging process while also giving the Tequila its golden color.

{123 ORGANIC \$17} · 1800 · 818 · Avión  
{CASAMIGOS \$18} · Cazadores  
Chinaco · {CINCORO \$31} · {CLASE AZUL \$53}  
Corralejo · {CORRALEJO TRIPLE DISTILADO \$18} · Corazón  
Corzo · {DON FULANO \$17} · {DON JULIO \$18}  
{DON JULIO ROSADO \$46} · {El Tesoro \$19}  
El Jimador · Espolón · Exótico  
{Gran Coramino Cristalino \$17} · Herradura · Hornitos  
Hussong's · Jose Cuervo Tradicional · Lobos 1707  
Milagro · {MILAGRO SELECT \$19}  
Olmea Altos · Partida · {PATRÓN \$17}  
{KOMOS ROSA \$30} · Santo · Tres Generaciones

## añejo AGED \$17

These Tequilas spend a minimum of one year in oak barrels. The Tequila takes on rich oak characteristics during the aging process producing a beautiful deep brown color

{123 ORGANIC \$18} · 1800 · {1800 CRISTALINO \$19}  
Avión · {AVIÓN 44 \$43} · {AVIÓN CRISTALINO \$50}  
Cabo Wabo · {CALIROSA \$23} · Casa Noble · {CASAMIGOS \$19}  
Cazadores · {CAZADORES EXTRA AÑEJO \$21}  
Chinaco · {CHINACO NEGRO \$55}  
{CINCORO \$39} · {CLASE AZUL GOLD \$110}  
Corazón · Corralejo · Corzo · {DON FULANO \$18}  
{DON JULIO \$19} · {DON JULIO 70TH ANNIVERSARY \$27}  
{DON JULIO 1942 \$66} · El Jimador · {EL TESORO \$21}  
{EL TESORO PARADISO \$70} · Espolón  
Herradura · {HERRADURA SELECCIÓN SUPREMA \$130}  
{HERRADURA ULTRA \$19} · Hornitos · Jose Cuervo Tradicional  
{KOMOS CRISTALINO \$35} · {LOBOS 1707 EXTRA AÑEJO \$49}  
Milagro · {MILAGRO SELECT \$21} · Partida  
{PARTIDA ELEGANTE \$140} · {PATRÓN \$18}  
{PATRÓN EXTRA AÑEJO \$30} · {PATRÓN GRAN BURDEOS \$181}  
Tres Generaciones

## mezcal

Mezcal (traditionally spelled mescal) is a Mexican distilled spirit that is made from agave plant. Mezcal Traditionally has a very unique, smoky flavor that makes it fairly easy to distinguish from tequila.

Casamigos - \$16  
Dos Hombres - \$18  
Gracias a Dios Espadin - \$15  
Lobos 1707 - \$18  
Santo Mezquila - \$16  
Vida Del Maguey - \$15