



## CLASSICS

### 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 Asada\* +10

### TAQUITOS (4pc) 12

Roasted Chicken, Potato, Monterey Jack,

Corn Puree, Taco Sauce

### QUESADILLA 12

SB Blend Cheese, Bell Peppers, Onions

Chicken +6 • Shrimp +8 • Carne Asada\* +10

### BEEF EMPANADAS (2pc) 12

Corn Masa, SB Ground Beef, Potato,

SB Blend Cheese, Cotija Cheese, Mexican Sauce

### WICKED WINGS (8pc) 21

Crispy, Grilled or Boneless

Choice of: Sweet Chili Chipotle • Buffalo

Honey Sriracha • BBQ • Wicked Hot

## SPECIALTIES

### TOSTONES 10

Smashed Fried Plantains, Mexican Dust,

Cotija Cheese, Nacho Cheese Sauce, Chipotle Aioli

### CRISPY CAULIFLOWER 11

Red Chili, Honey Lime Sour Cream,

Cotija Cheese, Cilantro

### BIRRIA QUESADILLA 22

Braised Beef Short Rib, SB Blend Cheese,

Flour Tortilla, Vidalia Onion & Cilantro Relish

### MEXICAN CRISPY FRIED PEPPER 14

Crispy Fried Poblano Pepper, Roasted Chicken,

SB Blend Cheese, Red Rice, Cilantro Sour Cream,

Taco Sauce, Cotija Cheese

## SALADS

Chicken +6 • Adobo Shrimp +8 • Carne Asada\* +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

All served on house-made corn tortillas

### SCORPION CLASSIC 5

SB Ground Beef, SB Blend Cheese, Shredded Lettuce,

Diced Tomatoes

### CLASSIC CHICKEN 5

SB Blend Cheese, Shredded Lettuce, Diced Tomatoes

### CARNE ASADA\* 7

Adobo Steak, Cotija Cheese, Arbol Salsa, Lime Crema

### BARBACOA 8

Braised Beef Short Rib, Vidalia Onion Relish,

Five-Chili Taco Sauce, Avocado

### AL PASTOR 7

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

### BBQ CHICKEN 7

Tequila BBQ Sauce, Jalapeño Lime Slaw,

SB Blend Cheese, Pickled Red Onion,

Five-Chili Taco Sauce

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## 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 Asada\* 25 • 'Three Amigos'\* 28

## BURRITOS

### CLASSIC BURRITO 12

SB Ground Beef, SB Blend Cheese, Red Rice, Black Beans

### 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, Shaved Cabbage, Onions, Pasilla Sauce, Chipotle Tortilla

## ENCHILADAS

### ENCHILADAS EN SALSA VERDE 20

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

### ENCHILADAS DE POLLO 20

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

### ENCHILADAS DE CARNE 24

Adobo Steak, SB Blend Cheese, Corn Tortillas, Salsa Roja, Guacamole, Red Rice, Pinto Beans

## PARTY PACKS

### FOUR LOCO 48

4 Taquitos, 4 Beef Empanadas, 4 Cheese Quesadillas

### DEVIL'S DELIGHT 66

6 Scorpion Tacos, 6 Classic Burritos, 6 Churros

## MAINS

Carne Asada\* 24 • Chicken 22 • Shrimp 26  
Roasted Vegetables 20

### QUESADILLA DINNER 16

2 Quesadillas, Red Rice, Black Beans, Guacamole, Sour Cream, Pico de Gallo

### CLASSIC BURRITO DINNER 16

Red Rice, Black Beans, Guacamole, Pico de Gallo

### SCORPION CLASSIC TACO DINNER 16

3 Tacos, Red Rice, Black Beans, Guacamole, Taco Sauce

## BOWLS

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

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

## SIDES

Red Rice 7 • Pinto Beans 5 • Queso 6  
Black Beans 5 • Loco Papa Fritas 8

### GUACAMOLE

Small 8 • Large 10

### SALSA

Small 3 • Large 6

## DESSERTS

### CHURROS 8

FRIED ICE CREAM 12

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## 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

Avion 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

### CAFECITO 20

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

Margarita Tree Featuring Patron Silver.  
Pick up to Four Flavors.

## BEER & SELTZER

### BOTTLES & CANS

Budweiser 7  
Bud Light 7  
Blue Moon 8  
Corona 8  
Corona Light 8  
Heineken 8  
High Noon 10  
Michelob Ultra 7  
Miller Lite 7  
Modelo Negra 8  
Pacifico 8  
Truly Wild Berry Spiked Seltzer 8  
VIVA Tequila Seltzer 10

### DRAFT

Coors Light 7  
Modelo Especial 7  
Sam Adams Seasonal 8  
Two Roads Road to Ruin IPA 10  
Scorpion Bar's Rotating Draft \$MKT

## WINE

### CAVA

Campo Viejo, (ESP) 13/gl • 50/btl

### SAUVIGNON BLANC

Kim Crawford, (NZ) 14/gl • 54/btl

### PINOT GRIGIO

Benvolio, (ITA) 13/gl • 50/btl

### CHARDONNAY

Kendall Jackson, (CA) 13/gl • 50/btl

### PINOT NOIR

La Crema, (CA) 13/gl • 50/btl

### CABERNET SAUVIGNON

Josh Cellars, (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 • Espolón

## 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

## BLANCO

Silver \$15  
 123 Organic \$16  
 1800  
 1800 Coconut  
 818  
 Avión  
 Cabo Wabo  
 Calirosa \$17  
 Casa Dragones \$75  
 Casa Noble  
 Casamigos \$17  
 Cazadores  
 Cincoro \$19  
 Clase Azul \$39  
 Don Fulano \$16  
 Don Julio \$17  
 El Jimador  
 Espolón  
 El Tesoro \$17  
 Ghost  
 Herradura  
 Hornitos  
 Jose Cuervo Tradicional  
 Lobos 1707 Joven  
 Milagro  
 Milagro Select \$17  
 Patrón \$16  
 Patrón Gran Platinum \$63  
 Tres Generaciones

## REPOSADO

Rested \$16  
 123 Organic \$17  
 1800  
 818  
 Avión  
 Casamigos \$18  
 Cazadores  
 Cincoro \$31  
 Clase Azul \$53  
 Don Fulano \$17  
 Don Julio \$18  
 Don Julio Rosado \$46  
 El Tesoro \$19  
 El Jimador  
 Espolón  
 Gran Coramino Cristalino \$17  
 Herradura  
 Hornitos  
 Hussong's  
 Jose Cuervo Tradicional  
 Lobos 1707  
 Milagro  
 Milagro Select \$19  
 Patrón \$17  
 Komos Rosa \$30  
 Tres Generaciones

## AÑEJO

Aged \$17  
 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 \$21  
 Chinaco Negro Extra \$55  
 Cincoro \$39  
 Clase Azul Gold \$110  
 Don Fulano \$18  
 Don Julio \$19  
 Don Julio 70th Anniversary \$27  
 Don Julio 1942 \$66  
 El Jimador  
 El Tesoro \$21  
 El Tesoro Paradiso \$70  
 El Tesoro Extra \$42  
 Espolón  
 Herradura  
 Herradura Selección Suprema \$130  
 Herradura Ultra \$19  
 Hornitos  
 Jose Cuervo Tradicional  
 Komos Cristalino \$35  
 Lobos 1707 Extra \$49  
 Milagro  
 Milagro Select \$21  
 Partida Elegante \$140  
 Patrón \$18  
 Patrón Extra \$30  
 Patrón Gran Burdeos \$181  
 Tres Generaciones

## MEZCAL

Casamigos \$16 • Dos Hombres \$18 • Lobos 1707 \$18 • Vida Del Maguey \$15

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