

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
Honey Sriracha | BBQ | Wicked Hot

DIPPING SAUCE

Ranch | Bleu Cheese

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

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

RED CHILI SHORT RIB PUPUSA 16

Braised Beef Short Rib, Roasted Chilis,
Charred Cipollini Onions, Corn Masa,
Arbol Salsa, Cilantro Sour Cream

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 6

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

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

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

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 Beans 5
Guacamole Sm 8 | Lg 10
Salsa Sm 3 | Lg 6
Loco Papa Fritas 8

the scorpion bar

margaritas

CLÁSICA 13

Cazadores Blanco, Fresh Lime + Agave
Choice of: Mango, Peach, Watermelon, Papaya,
Blackberry, Pink Guava, Strawberry,
Rhubarb, Prickly Pear
(Margarita Pitchers \$55)

CADILLAC 15

Milagro Reposado, Fresh Lime,
Agave + Grand Marnier

TEQUILA THERAPY 14

Herradura Ultra, Rhubarb Liquor,
Strawberry + Fresh Lime

COCONUT 14

1800 Coconut, Fresh Lime + Pineapple

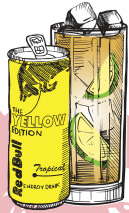
FUEGO! 14

Ghost Pepper Tequila, Fresh Lime + Mango

bebidas

MEXICAN MAI TAI 15

Corvus Grilled
Pineapple Vodka,
Hornitos Plata,
Fresh Lime, Mango
+ Tropical Red Bull



SCORPION MOJITO 14

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

BLACKBERRY BOURBON SMASH 15

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

PINK GUAVA DAIQUIRI 14

Bacardi Tropical Rum, Fresh Lime + Pink Guava

DROP IT LIKE IT'S HOT 15

Jalapeño Infused Lobos 1707 Reposado,
Dos Hombres Mezcal, Papaya + Fresh Lime

CAFÉCITO 20

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

PRICKLY PEAR MULE 14

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

SINISTER SANGRIA

14/Glass • 46/Skull

Traditional Red Sangria with
Grey Goose Strawberry & Lemongrass,
Lejay Cassis, Branson VSOP, Fresh Fruit + Juices

fiesta fiesta

FIESTA PUNCH 58

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

PICK YOUR POISON \$60

Featuring Patrón Silver -
Pick up to 4 flavors



beer

BOTTLES & CANS

Budweiser (16oz) 8 • Bud Light (16oz) 8

Corona 7 • Corona Light 7

Dezo Spiked Watermelon Water 9

High Noon 10 • Heineken (16oz) 8

Heineken 0.0 (N/A) 7 • Michelob Ultra (16oz) 8

Modelo Negra 7 • Tecate 7

Truly Wild Berry Spiked Seltzer 7

Wormtown IPA 9 • VIVA Tequila Seltzer 8

DRAFT

Bud Light 7 • Cisco Rotating Line MKT

Dos Equis Amber 8 • Harpoon IPA 8

Lord Hobo Boom Sauce 12 • Modelo Especial 7

Pacifico 8 • Sam Adams Seasonal 8

wine

Sparkling Brut
Campo Viejo Cava, (ESP) 13/gl • 46/btl

Sparkling Rosé,
Maison Marcel, (FRA) 13/gl • 46/btl

Sauvignon Blanc,
Kim Crawford, (NZ) 13/gal • 50/btl

Pinot Grigio,
Lumina, (ITA) 13/gl • 50/btl

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

Red Blend,
Game Time, (WA) 13/gl • 46/btl



tequila flights

BLANCO 36

Cincoro, El Jimador, Don Julio

REPOSADO 40

Patrón, Tres Generaciones, Milagro

AÑEJO 50

1800 Cristalino, Herradura, Espolon

MEZCAL 42

Vida Del Maguey, Lobos 1707, Dos Hombres

EL CAPITÁN 40

Fortaleza Blanco, Casa Noble Reposado, Camarena Añejo

OFF THE CHAIN 110

Avión 44, Cincoro Añejo, Lobos Extra Añejo

TEQUILA

blanco SILVER \$14

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

1800 · 1800 Coconut · {818 \$15}

Avión · Cabo Wabo · {CALIROSА \$16}

Camarena · Casa Noble · {CASAMIGOS \$16}

Cazadores · {CINCORO \$18} · {CLASE AZUL PLATA \$38}

Corzo · Chinaco · {DON JULIO \$15} El Jimador · Espolón

El Tesoro · {FORTALEZA \$15} · Ghost · Gran Centenario

Herradura · Hornitos · Jose Cuervo Tradicional

Lobos 1707 Joven · Lunazul · Maestro Dobel · Mi Campo

Milagro · {MILAGRO SELECT \$17} · {OCHO \$15}

Olmeца Altos · {PATRÓN \$15} · {PATRÓN GRAN PLATINUM \$62}

{PATRÓN EL CIELO \$45} · {PATSCH BLANCO \$28} · Santo

{TEREMANA \$15} · Tres Agaves · Tres Generaciones

Volcan

reposado RESTED \$15

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.

1800 · {818 \$16} · Avión · Cabo Wabo · Camarena

Casa Noble · {CASAMIGOS \$17} · Cazadores

{CINCORO \$31} · {CLASE AZUL \$53} · Corzo

Chinaco · {DON JULIO \$16}

{DON JULIO ROSADO \$45} · El Jimador

El Tesoro · Espolón · {FORTALEZA \$16} · Gran Centenario

{GRAN CORAMINO CRISTALINO REPOSADO \$18}

Herradura · Hornitos · Jose Cuervo Tradicional

{KOMOS ROSADO \$45} · Lobos 1707 · Maestro Dobel · Milagro

{OCHO \$16} · Olmeца Altos · {PATRÓN \$16}

{PATSCH REPOSADO \$38} · Santo

Tres Agaves · Tres Generaciones

añejo AGED \$16

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

1800 · 1800 Cristalino

{1800 MILENIO EXTRA AÑEJO \$48} · {818 \$17}

{AVIÓN CRISTALINO \$50} · {AVIÓN 44 \$50}

{CASAMIGOS \$18} · Cabo Wabo

{CALIROSА \$24} · Chinaco · Camarena

Casa Noble · {CASA NOBLE EXTRA \$30} · Cazadores

{CHINACO NEGRO \$54} · {CINCORO EXTRA AÑEJO \$400}

{CINCORO \$36} · {CINCORO GOLD \$78}

Corzo · {DON JULIO \$17} · {DON JULIO 1942 \$65} · El Jimador

El Tesoro · Espolón · {FORTALEZA \$17} · Gran Centenario

Herradura Ultra · Herradura · Hornitos

{JOSE CUERVO RESERVA EXTRA AÑEJO \$48}

Jose Cuervo Cristalino · {KOMOS CRISTALINO \$48} · Lunazul

{LOBOS 1707 EXTRA AÑEJO \$50} · Maestro Dobel

{MAESTRO DOBEL 50 CRISTALINO \$24} · Milagro

{MILAGRO SELECT \$20} · {OCHO \$17}

Olmeца Altos · {PATRÓN \$17} · Tres Agaves

Tres Generaciones · {VOLCAN CRISTALINO \$19}

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 - \$18 · Illegal Joven - \$16

Illegal Reposado - \$17 · Illegal Añejo - \$24 · Lobos 1707 - \$16

Dos Hombres - \$17 · Santo - \$16 · Vida Del Maguey - \$15