



Scorpion Bar Patriot Place is the perfect setting for your next special event. Wrought-iron windows and gothic-style chandeliers paired with splashes of bright red and exposed barn board create a rustic ambiance radiating with desert heat. Our private dining room features rustic barn board walls and can accommodate up to 36 guests for a seated dinner or up to 40 for a standing cocktail party. The heated three season patio is perfect for your pre-game get together or group outing for up to 50 guests. Reserve the full restaurant for up to 300 guests with an expansive menu sure to please all your guests.

The main bar serves up over 100 types of tequila and distinctive flavors of margaritas that are the perfect complement to the inspired Mexican cuisine.

Whether you are celebrating a birthday, game day or planning your next corporate function, Scorpion Bar will electrify your senses and light up your next big night out.



SEATED DINNER MENUS

(served party style to share)

TIJUANA MENU \$50/person

APPETIZER

House Made Chips & Dip

Guacamole & Salsa, with House Cooked Tortilla Chips and Mexican Spice Dust

Taquitos

Chicken, Potato, Monterey Jack, Corn Purée, Relish

Chopped Salad

Roasted Corn, Black Beans, Peppers, Onions, Jicama, Tomato, Greens, Lemon + Lime Vinaigrette

ENTREE

(select two)

Mini Burritos*

All Served with Sour Cream & Salsa Roja

(select 2 burritos)

Ground Beef, Refried Beans, House Cheese, Tomatillo Sauce

Grilled Chicken, Refried Beans, House Cheese, Tomatillo Sauce

Pinto & Black Beans, Red Rice, Red Chili Sauce

Smothered Burrito, Carne Asada, Chorizo, Shaved Lettuce, Sb Blend Cheese, Salsa Roja, Cotija Cheese

House Tacos*

Stuffed Corn Tortilla, House Cheese, Fire Chili Sauce, Sour Cream, Salsa Roja

Select Two Fillings: Chicken, Taco Beef or Black Bean and Vegetable in a Soft Corn Shell

Quesadillas*

Griddled Flour Tortilla, Seasoned Peppers & Onions, House Cheese Mix, Sour Cream & Pico de Gallo

Select One Filling: Taco Beef, Adobo Pork, Chicken, Shrimp or Black Bean & Jalapeño

**served with house red rice*

DESSERT

Churros

House-made, Cinnamon Sugar, Bittersweet Chocolate Dipping Sauce

MENUS SUBJECT TO CHANGE - ALL MENUS ARE SUBJECT TO A 15% GRATUITY, 8% MANAGEMENT AND 7% SALES TAX.



MONTERREY MENU \$60/person

APPETIZER

Queso Fundido

Manchego and Queso Fresco, Rojo Chorizo with House Cooked Tortilla Chips and Mexican Spice Dust

Taquitos

Chicken, Potato, Monterey Jack, Corn Purée, Relish

Buffalo Cauliflower Bites

Fried Cauliflower Florets, House-made Buffalo Sauce

ENTRÉE

Mini Burritos*

All Served with Sour Cream & Salsa Roja

(select 2 burritos)

Ground Beef, Refried Beans, House Cheese, Tomatillo Sauce

Grilled Chicken, Refried Beans, House Cheese, Tomatillo Sauce

Pinto & Black Beans, Red Rice, Red Chili Sauce

Smothered Burrito, Carne Asada, Chorizo, Shaved Lettuce, Sb Blend Cheese, Salsa Roja, Cotija Cheese

Fajitas*

Flour Tortillas, Lettuce, Tomato, Shredded Cheese, Sour Cream, Guacamole

(**Select One Filling:** Marinated Grilled Flank Steak, Chicken or Vegetable)

House Tacos*

Stuffed Corn Tortilla, House Cheese, Fire Chili Sauce, Sour Cream

Select Two Fillings: Chicken, Taco Beef or Black Bean & Vegetable

**served with house red rice*

DESSERT

(select one)

Apple Empanadas

Caramel Sauce

Churros

Real Mexican Cinnamon Sugar, Bittersweet Chocolate Dipping Sauce



PASSED HORS D'OEUVRES

De La Tierra

Carne Asada Skewers (GF) \$4.00/piece
Garlic Lime, Onions, Peppers & Mushrooms

Chicken Fajita Skewers (GF) \$3.75/piece
Onion, Pepper & Cherry Tomato

Chicken Taquitos \$2.75/piece
Stuffed with Chicken & Queso, Corn Purée

Buffalo Chicken Flautas \$2.75/piece
Buffalo Chicken & Jack Cheese Stuffing, Blue Cheese Dipping Sauce

Carne Asada Flautas \$3.25/piece
Light Flour Shell, Cream Cheese, Carne Asada Steak, Balsamic Ranch Dipping Sauce

Taco Dorados \$3.50/piece
Crispy Stuffed Tortillas, Pork Carnitas, Lettuce, Pico de Gallo, Queso Fresco, Sour Cream

Empanadas \$4.00/piece
Chicken & Potato

Del Océano

Mini Spicy Shrimp Tostadas (GF) \$4.00/piece
Cilantro Seared Shrimp, Avocado, Tomatoes, Scallions, Chili Aioli

Jumbo Shrimp Cocktail (GF) \$5.00/piece
Cocktail Sauce

Fish & Chips \$4.50/piece
Tempura Battered Cod, House Made Tartar Sauce



Vegetariano

Avocado Tostada (available GF) \$3.00/piece
Avocado, Tomatoes, Scallions

Avocado Tots \$2.50/piece
Jalapeño, Avocado & Cilantro Lime Sour Cream

Vegetarian Taquitos \$2.50/piece
Stuffed with Black Bean, Corn, & Queso

Street Corn \$2.50/piece
Roasted Garlic & Chili Aioli, Cotija Cheese, Cilantro, Wonton Cup

Mini Champiñones Rellenos (available GF) \$3.25/piece
Stuffed Mushrooms, Onions, Peppers, Cilantro, Chihuahua Cheese

Buffalo Cauliflower Bites \$2.50/piece
Fried Cauliflower Florets, House-made Buffalo Sauce

Cotija Brussel Sprouts (GF) \$2.50/piece
Baked Halved Brussel Sprouts, Cotija Cheese, Mexican Dust

Cheese Potato Bites \$2.25/piece
Potatoes, Pico de Gallo, Mary Rose Sauce

Grilled Mixed Vegetable Skewer (GF) \$2.50/piece

Street Tacos

Carne Asada \$4.50/piece

Chicken \$4.00/piece

Shrimp \$4.50/piece

Blackened Shrimp \$5.00/piece

Grilled Vegetable \$3.50/piece

Adobo Pork \$4.00/piece



FIESTA PARTY PLATTERS

(compliment your passed hors d'oeuvres selections)

Scorpion Chips, Salsa & Guacamole \$12/person
Guacamole with Sweet Onion, Cilantro + Lime & House-Made Salsa
House Cooked Tortilla Chips, SB Spice Blend

Scorpion Bar Chips & Salsa \$6/person
House-made, SB Spice Blend

Wicked Wings

25pcs | \$60

Choice of One Wicked Sauce and One Dipping Sauce

50pcs | \$120

Choice of Two Wicked Sauces and Two Dipping Sauces

STYLE

Crispy Wings | Grilled Wings | Crispy Boneless Tenders

WICKED SAUCE FLAVORS

Red Bull Gives You Wings | Doctor Pepper | Truffle Buffalo | Honey Buffalo | Mango Habanero | Habanero
Buffalo | Jalapeño Garlic | Jalapeño Honey | Ancho Peach | Ginger Scallion | Soy Honey |
Hot Cheetos | Fruit Loop | Honey Sriracha | Buffalo | Barbecue

WICKED DIPPING SAUCES

Kool Ranch | Blue Cheese | Honey Mustard

Pequenos (Little) Burritos \$5.00/piece

Ground Beef, Refried Beans, House Cheese, Tomatillo Sauce
Grilled Chicken, Refried Beans, House Cheese, Tomatillo Sauce
Pinto & Black Beans, Red Rice, Red Chile Sauce
(minimum order of 20 per type)

Quesadilla Platter \$100/platter

(includes all three/ 48 pieces)

Grilled Chicken, Carne Asada, Pepper/Cheese/Onion
Salsa & Sour Cream

Cheese Board \$150/platter

(serves 25)

Selection of Gourmet Cheeses with Assorted Breads and Crackers

Vegetable Crudité \$100/platter

(serves 25)

Fresh Vegetables served with Assorted Spicy Dips

Fruit Platter \$120/platter

Seasonal Fresh Fruits served with Chamoy Dipping Sauce



EL GRUPO BUFFET \$65/person
(designed for standing cocktail parties meant to feel like dinner)

APPETIZER

Chips and Dip

Guacamole & Salsa with House Cooked Tortilla Chips and Mexican Spice Dust

Mexican Chopped Salad

Mixed Greens, Black Beans, Roasted Corn, Onions,
Jicama, Honey Cilantro Lime Vinaigrette

Roasted Mushroom Quesadilla

Portabella & Shiitake Mushroom, Roasted Poblano Peppers, Jack Cheese

Chipotle Chicken Quesadilla

Grilled Chicken, Onions & Peppers, Jack Cheese
Lime Sour Cream, Guacamole & Pico De Gallo

MAIN COURSE

Grilled Chicken

Green Chiles, Cremini Mushrooms & Cilantro

Mexican Veggie Stir Fry (GF)

Sautéed Brussel Sprouts, Peppers, Onions, Mushrooms & Cauliflower, Cilantro Lime Vinaigrette

Grilled Flank Steak

Chimichurri Sauce

SIDES

(select one)

Red Rice

Creamed Spinach

DESSERT

(select one)

Churros

Real Mexican Cinnamon Sugar, Bittersweet Chocolate Dipping Sauce

Apple Churros

Apple Stuffed Churros with Chocolate Dipping Sauce



Stations:

Live Chef Stations require one physical station with one chef attendants for every 50 guests at \$120/Chef.

*Guacamole Live Chef Station \$12/person

Fresh Guacamole Made to Order

Avocado, Jalapeño, Tomato, Onion, Sun-dried Tomato & Cilantro
~House Made Tortilla Chips~

“Build Your Own” Stations

(build-your-own can be “Serve Yourself” or “Live Chef” stations)

Nacho Station \$14/person

House-Made Guacamole & Salsa, Tortilla Chips + SB Spice Blend, Queso, Pico de Gallo, Black Olives, Jalapeños,
Shredded Lettuce, Black Beans, Diced Red Onion
Add Chicken or Seasoned Beef \$4/person

Taco Station \$20/person

(select two)

Hard Corn, Soft Corn or Flour Tortillas

Fillings

(choose three)

Grilled Chicken

Carne Asada

Taco Beef

Shrimp (add \$2)

Mixed Vegetables

Station Includes:

Pico de Gallo, Salsa Roja, Sour Cream, Shredded House Cheeses,
Lettuce, Taco Sauce, Ancho Sauce
Diced Avocado (add \$2)

Fajita Station \$24/person

Soft Corn or Soft Flour Tortillas

Fillings

(select three)

Grilled Chicken

Carne Asada

Taco Beef

Shrimp (add \$2)

Mixed Vegetables

Station Includes:

Red Rice, Peppers & Onions, Black Beans, Mushrooms, Pico de Gallo, Sour Cream,
Shredded House Cheeses, Shredded Lettuce, Salsa



Carving Station

Carving Stations require one physical station with one chef attendants for every 50 guests at \$120/Chef.

Tenderloin of Beef \$575/each

(serves 15, 5-6oz portions)

Chipotle Bordelaise, Crispy Smashed Yukon Gold Potatoes

Stuffed Pork Tenderloin \$275/each

(serves 25 guests, 6oz. portions)

Cornbread Stuffing, Mango + Tequila Brown Sugar Glaze
Mexican Street Corn

Slow Roasted Beef Brisket \$325/each

(serves 20 guests, 4oz. portions)

Habanero Honey BBQ, Salsa Mac' and Cheese

Oven Roasted Turkey \$250/each

Serves 25, 4oz portions

En Chile Rojo, Jalapeño Cheddar Corn Casserole

Additions

Add to any Food Station, Buffet or Carve Station

Salsa Mac & Cheese \$5/person

Green Chiles, Salsa Rojo, SB Blend Cheese

Braised Black Beans \$3/person

Cotija, Cilantro

Street Corn \$5/person

On or Off the Cobb, Roasted Garlic + Chili Aioli, Cotija Cheese, Cilantro

Scorpion Caesar Salad \$5/person

Chopped Romaine, Shaved Cabbage, Cotija Cheese, Chipotle Caesar Dressing, Crispy Tortilla Strips

Mexican Chopped Salad \$5/person

Roasted Corn, Black Beans, Peppers, Onions, Jicama, Tomatoes, Greens
Lemon + Lime Vinaigrette

Red Rice \$3/person

Seasonal Roasted Vegetables \$5/person

Crispy Brussel Sprouts \$5/person

Jalapeño Cheddar Corn Bread \$3/person



OPEN BAR PACKAGES

For Groups of 25 or more

ALL OPEN BAR PACKAGES INCLUDE SODAS, BOTTLED WATER AND JUICES.
ALL OPEN BAR PACKAGES EXCLUDE SHOTS.
THE MAXIMUM DURATION FOR A BAR PACKAGE IS FOUR (4) HOURS.

Basic Refreshment Package

Sodas, Juice, and Water

\$8 per person for the first hour/ \$4 per person for the second hour/

Beer & Wine Package

Draft Beer, Bottled Beer, and House Wines by the Glass

\$16 per person for the first hour/ \$12 per person for the second hour/

Well Bar Package

Bottled Beer, Wine by the Glass, and Well Cocktails:

New Amsterdam, Absolut Flavors, Bombay Dry, Captain Morgan, Bacardi Products, Cazadores, Jack Daniels, Avion, Makers Mark, Jameson, Dewars, Cordials
(Excludes Red Bull and Shots)

\$20 per person for the first hour/ \$16 per person for the second hour

Ultra Premium Bar Package

Draft Beer, Bottled Beer, Wine by the Glass, Specialty Margaritas and Signature Cocktails:

Grey Goose, Ketel One, Belvedere, Ciroc, Titos, Bombay Sapphire, Hendricks, Tanqueray, Johnny Walker Black, Hennessy VS, Glenmorangie, Patron, Don Julio
(Excludes Shots)

\$24 per person for the first hour/ \$20 per person for the second hour

DRINK TICKETS

Client can purchase a set amount of drink tickets to be redeemed for specific beverages at the following rates:

Soda, Juice, and Bottled Water.....	\$ 5.00 per ticket
Bottled Beer, Draft Beer.....	\$ 7.00 per ticket
Beer, Wine, Soda, Juice, Water.....	\$10.00 per ticket
Beer, Wine, Well Cocktails.....	\$12.00 per ticket
Beer, Wine, Specialty Margaritas & Drinks.....	\$14.00 per ticket

Drink tickets are purchased in advance and are only valid during your private event. Unused tickets cannot be returned. All drink tickets are subject to 15% gratuity, 8% management fee and 7% tax.