



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 30 guests for a seated dinner or up to 35 for a standing cocktail party. The heated three season patio is perfect for your pre-game get together or reception 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, minimum of 20 guests)

TIJUANA MENU \$50/person

APPETIZERS

House Made Chips & Dip

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

Taquitos

Chicken, Potato, Monterey Jack, Corn Purée, Jicama + Corn Relish

Chopped Salad

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

ENTREES

(select two)

Mini Burritos*

All Served with Sour Cream & Salsa Roja

(select one burrito)

Ground Beef, Refried Beans, House Cheese, Tomatillo Sauce

Grilled Chicken, Refried Beans, House Cheese, Tomatillo Sauce

Pinto & Black Beans, Red Rice, Red Chili Sauce

House Tacos*

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

Select One Fillings: Chicken, Taco Beef or Black Bean and Vegetable

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

Cinnamon Sugar, Bittersweet Chocolate Dipping Sauce



SEATED DINNER MENUS (Cont.)

(served party style to share, minimum of 20 guests)

MONTERREY MENU \$60/person

APPETIZERS

(select three)

Queso Fundido

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

Taquitos

Chicken, Potato, Monterey Jack, Corn Purée, Jicama + Corn Relish

Wicked Wings

Crispy Wings Tossed with Choice of:

Buffalo | Barbecue | Garlic Parmesan | Mango Habanero

Chopped Salad

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

ENTRÉE

(select three)

Salmon Con Rajas

Pan Seared, Stir Fry Quinoa, Vegetables, Rajas Salsa

Carne A La Pappila

\$10 Supplement per person

Prime Sirloin, Grilled Asparagus, Mashed Potatoes, Avocado Birria Gravy, Chimichurri

Fajitas*

Warm Flour Tortillas, Sizzling Peppers, Onions & Mushrooms + Green Onions, SB Blend Cheeses, Pico de Gallo, Sour Cream

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

House Tacos*

Soft 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

Churros

Cinnamon Sugar, Bittersweet Chocolate Dipping Sauce



PASSED HORS D'OEUVRES

Minimum of 25 pieces, per selections

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 \$3.00/piece
Stuffed with Chicken & Queso, Corn Purée

Buffalo Chicken Flautas \$3.00/piece
Buffalo Chicken & Jack Cheese Stuffing, Blue Cheese Dipping Sauce

Carne Asada Flautas \$3.75/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

Five Spice Crispy Pork Belly Skewer \$4.00/ piece
Cumin Aioli

Del Océano

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

Jumbo Chili Shrimp Cocktail (GF) \$5.00/piece
Pineapple Lime Salsa

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

Shrimp & Corn Fritters \$3.50/piece
Cholula Crema

Scallops Wrapped in Crispy Bacon \$4.75/piece
Coriander Roasted Scallops, Jalapeño Honey



Vegetariano

Avocado Tostada (available GF) \$2.50/piece
Avocado Hummus, Tomatoes, Scallions

Jalapeño Taquitos \$3.25
Crispy Fried, Shallots, Cream Cheese, Jalapeños, Garlic, Balsamic

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 Croquetas \$3.00/piece
Mashed Cauliflower, Crispy Panko Crust, Buffalo Sauce

Zucchini Chips \$2.50/piece
Crispy Panko Crusted Zucchini Chips, Cotija Cheese, Rosa Sauce

Jalapeño Poppers \$3.75/piece
Cream Cheese & Sharp Cheddar

Avocado Fries \$3.25/piece
Kool Ranch Dipping Sauce

Street Tacos

(minimum of 20 per selection)

Carne Asada \$5.50/piece
Chihuahua Cheese, Arbol Salsa, Lime Cream

Chicken \$4.00/piece
Spanish Onion, Oaxaca Cheese, Taco Sauce

Shrimp \$4.50/piece
Avocado, Habenero Pico, Sour Cream

Blackened Shrimp \$5.00/piece
Avocado, Pico de Gallo, Lime Cream

Grilled Vegetable \$3.50/piece
Peppers & Onions, Avocado, Pico de Gallo

Adobo Pork \$4.00/piece
Pineapple, Jalapeños, Salsa Roja



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

Garlic Parmesan | Coconut Curry | Truffle Buffalo | Lemon Pepper | Mango Habanero | Habanero Buffalo | Jalapeño Garlic
Jalapeño Honey | Ancho Peach | Molé | Soy Honey
Hot Cheetos | Everything Bagel | Honey Sriracha | Buffalo | Barbecue

WICKED DIPPING SAUCES

Kool Ranch | Blue Cheese | Honey Mustard

Pequeño (Little) Burritos \$5.00/piece

(minimum order of 20 per type)

Ground Beef, Refried Beans, House Cheese, Tomatillo Sauce
Grilled Chicken, Refried Beans, House Cheese, Tomatillo Sauce
Pinto & Black Beans, Red Rice, Red Chile Sauce

Quesadilla Platter \$100/platter

(includes all three/ 36 pieces)

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

Cheese Board \$150/platter

(serves 25)

Selection of Gourmet Cheeses Sliced & Cubed with Assorted Breads and Crackers

Vegetable Crudit  \$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. Minimum of 20 guests)

APPETIZER

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

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

Green Chili Chicken
Coriander & Cumin Roasted Chicken, Smothered in Green Chili Cream Sauce, Cremini Mushrooms, Cilantro

Calabacitas
(Little Squash)
Sautéed Zucchini, Yellow Squash, Corn, Fire Roasted Tomatoes, Peppers & Onions, SB Blend Cheese, Cotija

Grilled Flank Steak
Chimichurri Sauce

SIDES

(select one)

Red Rice

Braised Black Beans

Salsa Mac & Cheese
Green Chiles, Fire Roasted Tomatoes, SB Blend Cheese

DESSERT

(select one)

Churros
Real Mexican Cinnamon Sugar, Bittersweet Chocolate Dipping Sauce



Stations:

Live Chef Stations require one physical station with one chef attendants for every 50 guests at \$120/Chef. Minimum of 20 guests

*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,
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

Taco Beef

Shrimp (add \$2)

Mixed Vegetables

Station Includes:

Pico de Gallo, Salsa Roja, Sour Cream, SB Cheese Blend,
Shredded Lettuce, Taco Sauce, Ancho Sauce
Add Guacamole \$3 per person
Served with Red Rice

Fajita Station \$25/person

Soft Corn or Soft Flour Tortillas

Fillings

(select two)

Grilled Chicken

Carne Asada

Taco Beef

Shrimp (add \$2)

Mixed Vegetables

Sizzling Peppers & Onions, Mushrooms + Green Onions, Pico de Gallo, Sour Cream,
Shredded House Cheeses, Salsa
Add Guacamole \$3 per person
Served with Braised Black Beans & Red Rice



Carving Station

Carving Stations require one physical station with one chef attendants for every 50 guests at \$120/Chef. Chef Attendants not available on weekends or special events

Tenderloin of Beef (ask for pricing)

(serves 15, 5-6oz portions)

Chipotle Bordelaise, Creamy Mashed 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 (ask for pricing)

(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, Fire Roasted Tomatoes, 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

Churros \$6/person

Real Mexican Cinnamon Sugar, Bittersweet Chocolate Dipping Sauce



BEVERAGE OPTIONS

CONSUMPTION BAR

Scorpion Bar will run an open bar tab during the agreed upon hours of the event for either all products or a limited bar. The bar tab will be added to the final check and the client will pay the total amount due at the conclusion of the event.

CASH BAR

A cash bar means that your guests will be paying for their own drinks with either cash or credit card. All cash bars will be assessed a \$100 Bartender fee for every 50 guests and a \$50 barback fee for every 100 guests. The client is also subject to a \$100 cash bar management fee for every 50 guests.

OPEN BAR PACKAGES

For Groups of 25 or more

All open bar packages include sodas, bottled water and juices.

All open bar packages excludes 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)

\$22 per person for the first hour/ \$18 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:

| | |
|--|--------------------|
| 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 bar options are subject to 15% gratuity, 8% management fee and 7% tax.