

EL SCORPION

Mexican Kitchen & Tequila Bar

Guacamoles

All of our guacamoles are made fresh to order and served in their own molcajete with our fresh homemade tortilla chips

La Verdad	\$9.00
Avocado, Onion, Tomato, Lime, Garlic, Cilantro	
Oaxaca	\$12.00
Avocado, Onion, Roasted Garlic, Basil	
Enojado	\$12.00
Avocado, Onion, Chipotle, Salsa Ranchera	
Verde	\$12.00
Avocado, Tomatillo, Onion, Jalapeno, Cilantro	
Elvis	\$12.00
Avocado, Plantain, Crisp Bits of Benton's Bacon, Lime, Garlic	

Salsas

Our Salsas are made fresh to order and served with our fresh homemade tortilla chips

Mexicana	\$5.00
Tomato, Jalapeno, Onion, Garlic, Cilantro, Lime	
Jaiba	\$10.00
Crab, Tomato, Onion, Bay Leaf, Pickled Jalapeno, Capers, Lime	
Borracha	\$7.00
Tomato, Mint, Pineapple, Garlic, Jalapeno, Tequila	
Atun	\$10.00
Tuna, Cactus, Agua de Tomate, Chipotle, Lemon Zest	

Ceviches

Ceviche Atun	\$14.00
Ahi Tuna, Yellow Watermelon, Serrano Peppers, Honey, Red Onion, Cilantro	
Ensalada de Mariscos	\$18.00
Octopus, Conch, Shrimp, Tomato, Onion, Garlic, Thyme, served in an Avocado	
Ceviche Jalisco	\$12.00
Lime Marinated Snapper, Pickled Carrot, Tomato, Corn, Onion, Plantain	

Bocaditos

Bar Snacks and Appetizers to share or not

Mantequilla de Cacahuates Enchilados	\$6.00
Spicy Smoky Peanut Butter, Homemade Jams, Masa Cakes	
Albondigas en Chipotle Quemado	\$9.00/\$15.00
Meatballs in Chipotle Sauce	
Nachos	
Served in a Cast Iron Skillet with Charro Beans, Pico de Gallo, Sour Cream, Monterrey Jack and Queso Oaxaca	
Regular	\$8.00
Chicken	\$9.00
Steak	\$10.50
Benton's Bacon	\$9.00
Elote Asado	\$7.00
Grilled Corn on the Cob with Cream, Queso Cotija, Chile and Lime	
Rajas con Crema	\$6.00
Fire-roasted Poblano Strips in Cream Served with Fresh Tortillas	
Chile Relleno con Queso Azul	\$9.00
Battered and Fried Poblano Stuffed with Maytag Blue Cheese, Mole Amarillo	
Coyoacan Style Fried Quesadilla	\$14.00
Pulled Chicken, Mole Rojo, Queso Oaxaca, Epazote	

Quesos Fundidos

Melted fondue of Quesos Oaxaca and Chihuahua served with our fresh homemade flour tortillas

Tipico	\$8.00
Con Rajas y Chorizo	\$10.00
Chorizo, Poblano, Onion	

Quesadillas

Made with a blend of Quesos Oaxaca, Chihuahua and Monterrey Jack, served with Pico de Gallo, Guacamole and Sour Cream

Plain	\$8.00
Chorizo	\$10.00
Pollo Pasilla	\$10.00
Black Olive and Avacado	\$10.00

Pambazo Sliders

Hatch Green Chili Burger	\$9.00
Crabcake	\$11.00

Tacos

Pekin-Lu	\$3.50
BBQ Tilapia, Napa Slaw, Remoulade Dressing	
Adobados	\$3.50
Fried Tilapia, Napa Slaw, Radish, Remoulade Dressing	
Camaron	\$5.00
Cascabel Glazed Shrimp, Onion, Cilantro	
Chorizo	\$3.50
Spiced Ground Pork, Charred Poblano and Onion	
Carnitas	\$3.50
Confit Roast Pork, Tomatillo Salsa	
Pollo Barbacoa	\$3.50
Barbecued Chicken, Pickled Radish	
Carne Asada	\$4.50
Tomatillo Salsa, Onion, Cilantro	
Bacon	\$4.00
Pasilla-rubbed Benton's Bacon, Pickled onion, Chipotle cream	
Al Pastor	\$3.50
Roast Pork, Pineapple, Habanero Pico de Gallo	

Enchiladas

Verdes con Pollo	\$11.00
Shredded Chicken, Queso Anejo, Tomatillo Salsa	
Coloradito	\$11.00
Pork, Queso Fresco, Mole Rojo	
Rojos Chile-Queso	\$11.00
Queso Chihuahua, Monterrey Jack, Mole Rojo	

Entrees

Served with rice and charro beans

Pollo a la Brasas	\$18.00
Grilled 1/2 Chicken, Salsa de Tomate Verde Cocida	
Carne Asada	\$20.00
Grilled Skirt Steak, Salsa Ranchera	
Veracruzian Red Snapper	\$26.00
Red Snapper, Lime, Onion, Garlic, Olives, Capers, Chiles en Escabeche	
Oaxacan Dry Fried Pork Ribs	\$22.00
Chocolate Mole, Poblano Refried Beans	
Puerco Pibil	\$17.00
Orange and Achiote-rubbed Pork Shoulder Slow Cooked in Banana Leaves	

Cochinito con Picadillo de Frutas

Roast Suckling Pig stuffed with Chopped Fruit

Served with Tortillas

For 4 or more people

Please give at least 72 hours notice