



Bringing the sting to Boston's Innovation District, Scorpion Bar 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 that radiates with desert heat. Our private dining room features gold textured walls and can accommodate up to 40 guests for either a seated dinner or a standing cocktail party. The Executive Parlor is perfect for smaller groups up to 12 for lunch or dinner meetings with its conference-style table and built-in flat screen TV. Or reserve our La Vista terrace for cocktail parties up to 60 standing and allow your guests to soak in the view of Seaport Boulevard and the Martin Richard memorial park through floor-to-ceiling windows.

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



LUNCH MENUS

-served daily from 12pm to 2pm-

DURANGO MENU \$35/person

(served party style to share)

APPETIZER

House Made Chips & Dip

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

Taco Salad

Mixed Greens, Tortilla Strips, Cheese, Black Beans, Corn, Tomatoes, Cilantro Ranch

ENTRÉE

(choose one)

Roasted Enchiladas*

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

Select One: Chicken, Ground Beef or Black Bean and Vegetable

House Tacos*

Stuffed Hard Corn and Toaster Flour Tortillas, House Cheese, Fire Chili Sauce, Sour Cream

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

**served with house red rice*

DESSERT

Apple Empanadas

Caramel Sauce

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

58 Seaport Boulevard Boston, MA 02210 - 617-322-0200 - events@scorpionboston.com - www.scorpionboston.com



LEÓN MENU \$45/person
(served party style to share)

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

APPETIZERS

(select one)

Taquitos

Stuffed with Chicken and Queso, Corn Puree, Corn and Jicama Salad

Buffalo Chicken Flautas

Buffalo Chicken and Jack Cheese, Celery Sticks, Blue Cheese Dressing

ENTRÉE

Roasted Enchiladas*

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

Select One: Chicken, Ground Beef or Black Bean and Vegetable

Fajitas*

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

Select One: Marinated Grilled Flank Steak or Chicken

**served with house red rice*

DESSERT

Apple Empanadas

Caramel Sauce

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PASSED HORS D'OEUVRES

Grilled Mixed Vegetable Skewer \$2.25

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

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

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

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

Carne Asada Philly Rolls \$2.75/piece
Light Flour Shell, Cream Cheese, Carne Asada Steak, Balsamic Ranch Dipping Sauce

Taco Dorados \$2.75/piece
Crispy Stuffed Tortillas, Pork Carnitas, Lettuce, Pico de Gallo, Queso Fresco, Sour Cream

Mini Spicy Shrimp Tostadas \$3.75/piece
Cilantro Seared Shrimp, Avocado, Tomatoes, Scallions, Chili Aioli

Mini Champinones Rellenos \$3.00/piece
Stuffed Mushrooms, Shredded Chicken, Onions, Peppers,
Cilantro, Chihuahua Cheese

Avocado Tots \$2.25/piece
Jalapeño, Avocado & Cilantro Lime Sour Cream

Jalapeño Raviolis \$2.25/piece
Crispy Fried, Shallots, Cream Cheese, Jalapeños, Garlic Balsamic Sauce

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

Chicken & Potato Empanadas \$4.00/piece

Vegetarian Taquitos \$2.25/piece
Stuffed with Black Bean, Corn, & Queso

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FIESTA PARTY PLATTERS

(available for cocktail parties up to 75 people only
to compliment your passed hors d'oeuvres selections)

Scorpion Chips & Salsa \$10/person
Guacamole & Salsa with House Cooked Tortilla Chips and Mexican Spice Dust

Loaded Nachos \$30/platter
(feeds up to 8, available vegetarian for \$26/platter)
Melted Queso Chihuahua, Pico de Gallo, Taco Beef, All the Fixins

Scorpion Wings \$2.25/piece
Brined and Fried Wings, Side of Blue Cheese
Smokey BBQ & Lemon, House Buffalo, Jalapeño Roasted Garlic or Honey Sriracha
(minimum order of 30 per flavor)

Pequenos (Little) Burritos \$4.00/piece
Ground Beef, Refried Beans, House Cheese, Tomatillo Sauce
(minimum order of 20)

Quesadilla Platter \$15/person
Chicken/Carne Asada/Pepper, Cheese & Onion

Cheese Board \$10/person
Selection of Gourmet Cheeses with Assorted Breads and Crackers

Vegetable Crudit  \$8/person
Fresh Vegetables served with Assorted Spicy Dips

Fruit Platter \$5/person
Seasonal Fresh Fruits served with a Chamoy Dipping Sauce

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EL GRUPO BUFFET \$65/person

APPETIZER

Mexican Chips and Dip

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

Scorpion Wings

Choose Two Flavors: Smokey BBQ & Lemon, House Buffalo, Jalapeño Roasted Garlic or Honey Sriracha Ranch & Blue Cheese Dressings on the Side

Chopped Salad

Romaine, Roasted Corn, Peppers, Onions, Jicama, Tomatoes, Black Beans, Cilantro, Honey Lime Dressing

Roasted Mushroom Quesadilla

Portabella & Shiitake Mushroom, Roasted Pablano Peppers, Jack Cheese

Chipotle Chicken Quesadilla

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

MAIN COURSE

Salsa Macaroni & Cheese

Fire Roasted Tomato Salsa, Creamy Cheddar Cheese Sauce

Grilled Chicken

Green Chile, Spinach Cream Sauce, Sautéed Crimini Mushrooms & Cilantro

Braised Short Ribs

Chipotle-Honey BBQ Sauce

Garlicky Grilled Summer Squash

DESSERT

Churros

Real Mexican Cinnamon Sugar, Bittersweet Chocolate Dipping Sauce

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TIJUANA MENU \$50/person
(served party style to share)

APPETIZER

House Made Chips & Dip

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

Empanadas

Choice of Beef & Potato or Chicken & Potato, Ancho Sauce

Taco Salad

Mixed Greens, Tortilla Strips, Cheese, Black Beans, Corn, Tomatoes, Cilantro Ranch

MAIN COURSE

(select two)

Roasted Enchiladas*

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

Select One: Chicken, Ground Beef or Black Bean and Vegetable

House Tacos*

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

Choose One Shell: Hard Corn or Toaster Flour

Choose Two Fillings: Chicken, Taco Beef or Black Bean and Vegetable

Quesadillas*

Griddled Flour Tortilla, Seasoned Peppers & Onions, House Cheese Mix

Choose One Filling: Braised Pork, Chicken, Shrimp or Taco Beef

**served with house red rice*

DESSERT

Churros

Real Mexican Cinnamon Sugar, Bittersweet Chocolate Dipping Sauce

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MONTERREY MENU \$60/person
(served party style to share)

APPETIZER

House Made Chips & Dip

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

Taquitos

Stuffed with Chicken and Queso, Corn Puree, Corn and Jicama Salad

Jalapeno Raviolis

Stuffed & Fried, Cream Cheese, Red Chili Sauce, Lime Sour Cream

ENTRÉE

Roasted Enchiladas*

Stuffed Corn Tortilla, House Cheese, Fire Chili Sauce, Sour Cream
(Select One: Chicken, Ground Beef or Black Bean and Vegetable)

Fajitas*

Flour Tortillas, Lettuce, Tomato, Shredded Cheese, Sour Cream, Guacamole
(Select One: Marinated Grilled Flank Steak or Chicken)

House Tacos*

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

Select One Shell: Hard Corn, Toasted Flour

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

**served with house red rice*

DESSERT

(select one)

Apple Empanadas

Caramel Sauce

Churros

Real Mexican Cinnamon Sugar, Bittersweet Chocolate Dipping Sauce

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OPEN BAR PACKAGES

(AVAILABLE FOR COCKTAIL PARTIES OF 50 or MORE GUESTS ONLY)

NOT AVAILABLE FOR SEATED DINNERS

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/ \$6 per person for the second hour/

\$4 per person each additional hour

Beer & Wine Package

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

\$16 per person for the first hour/ \$14 per person for the second hour/

\$12/person each additional hour

Well Bar Package

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

New Amsterdam, Absolut Flavors, Bombay Dry, Captain Morgan, Bacardi Products, Cazadores, Jack Daniels,

Makers Mark, Jameson, Dewars, Hennessy VS, Cordials

(Excludes Red Bull and Shots)

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

\$14 per person each additional 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,

Ron Zacapa, Basil Hayden, Bulleit, Johnny Walker Black, Glenmorangie, Avion, Don Julio

(Excludes Shots)

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

\$16 per person each additional 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.....	\$11.00 per ticket
Beer, Wine, Well Cocktails.....	\$12.00 per ticket
Beer, Wine, Specialty Margartias & 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 a 15% gratuity, 7% management fee and 7% tax.