

DRINKS

- 10** EACH **HOUSE MADE TONICS & 2.5 NIG**
ALSO GREAT WITH THE SPIRIT OF YOUR CHOICE
- CLÁSICO**
HOUSE MADE TONIC WITH BENHAM'S GIN
 - LOS HOPS**
HOP & CITRUS TONIC WITH GIN MG
 - LAS HIERBAS**
HERBAL TONIC WITH WHEELER'S GIN
 - LA ROSA**
FLORAL TONIC WITH EMPRESS GIN
 - EL PICANTE**
SPICY TONIC WITH RANSOM OLD TOM GIN

- 13** EACH **HOUSE COCKTAILS**
- SMB COFFEE OLD FASHIONED**
RYE, MARBLE EXPRESSO, AND BITTERS
 - MEZCAL NEGRONI**
NEGRONI WITH MEZCAL
 - CHICHA MARGARITA**
PURPLE MARG, CITRUS, CINNAMON & CLOVE. SALT OR NO SALT
 - CRAZY CALIENTE**
SPICY TEQUILA, ORANGE LIQUEUR, CITRUS, SUGAR RIM
 - PIÑA COLADA**
BRIGHT, REFRESHING AND TROPICAL

★ **LARGE** ★
FORMAT
DRINKS
 4+ SERVINGS



- 39** 1 LITER **PEDAL HOPPER PUNCH**
PERRA BÁSICA
 HIBISCUS GINGER PUNCH WITH VODKA AND RUM (4 SERVINGS)

- 35** 750 ML **WINE FLOAT**
TERREMOTO
 WHITE WINE WITH HOUSE MADE FRUIT SORBET (4 SERVINGS)

- 39** 1 LITER **SANGRIA**
ROSA
 DRY SPANISH GARNACHA, BOOZE, WINTER SPICES, CITRUS (4 SERVINGS)

- 45** 1 LITER **GIN RICKEY RICARDO**
DESI ARNAZ
 GIN, CACHAÇA, LIME, SPICED SIMPLE, TOPO CHICO (6 SERVINGS)

DRINK RESPONSIBLY - GET A ROOM.

WINE & BEER

WHITE WINE

		GLASS/BOTTLE
PINOT GRIGIO MILBRANDT VINEYARDS	WASHINGTON	10 / 36
ALBARIÑO PACO & LOLA	SPAIN	13 / 48
SAUVIGNON BLANC DE MARTINO	CHILE	11 / 40
CHARDONNAY VERUM	ARGENTINA	12 / 44
ROSÉ (SYRAH) DUCKHORN	CALIFORNIA	14 / 52
SPARKLING ROSÉ GRUET	NEW MEXICO	13 / 48

RED WINE

		GLASS/BOTTLE
PINOT NOIR TABALÍ PEDEGROSO GRAN RESERVA	CHILE	14 / 52
RED BLEND J. BOUCHON	CHILE	10 / 36
GARNACHA BODEGAS ALTO MONCAYO	SPAIN	18 / 68
CABERNET SAUVIGNON DAOU VINEYARDS	CALIFORNIA	15 / 56
TEMPRANILLO BLEND VIÑA CUBILLO	SPAIN	17 / 64
MALBEC BLEND FUNKENHAUSEN	ARGENTINA	12 / 44

BOTTLES AND CANS

LAGER - IMPERIAL	5
MEXICAN STYLE LAGER - EPIC LOS LOCOS	5
BRAZILIAN LAGER - DADOBIER	6
SCHWARZBIER - XINGU BLACK	6
CIDER - ISASTEGI (375 ML)	12

DRAFT BEERS

MEXICAN LAGER - LONETREE	6
FRUIT SOUR - LOWDOWN	6
BAVARIAN STYLE WHEAT - LA CUMBRE	6
PALE - NEW BELGIUM/SMB COLLABORATION	6
IPA - RATIO ROTATOR	6
MEXICAN CHOCOLATE STOUT - COPPER KETTLE	6
CIDER - STEM ROTATOR	6
BEER - 'INDEPENDENT' ROTATOR	6

HAPPY HOUR

TUESDAYS ALL DAY
WEDNESDAY—SUNDAY 5-6PM

FOR DRINKING

MIXED DRINKS

PALOMA	\$7
MOJITO	\$7
CLÁSICO TONIC	\$5

WINE COCKTAILS

DE NIRO	\$5
TINCHO	\$5

DRAFT BEERS \$5

FOR EATING

ALL DIM SUM ITEMS \$6

STEAMED BUN SUNDAYS

WE MAKE 50 ORDERS OF A DIFFERENT LATIN INSPIRED STEAMED BUN EVERY SUNDAY. WHEN THEY'RE GONE, THEY'RE GONE. SO GET HERE EARLY!

SPIRITS

TEQUILA

MONTE ALBAN BLANCO	7
DON ABRAHAM ORGANIC BLANCO	10
ALDEZ BLANCO	13
FUENTESECA COSECHA BLANCO	15
123 REPOSADO	12
MONTE ALBAN REPOSADO	9
DULCE VIDA REPOSADO	11
CANERA NEGRA AÑEJO	15
DON ABRAHAM EXTRA AÑEJO	16

MEZCAL

RAYU	ESPADIN	8
PELOTÓN	ESPADIN	10
CUENTACUENTOS	TEPAZTATE	15
ALIPUS	ESPADIN	14
LEYENDA PUEBLA	POTATORUM	16
DERRUMBES	SALMIANA	11
VAGO ELOTE	ESPADIN	13

AGAVE SPIRITS

FABRIQUERO COAHUILA SOTOL	13
HACIENDA DE CHIHUAHUA SOTOL PLATA	11
LA VENENOSA RAICILLA SIERRA	14
RANCHO TEPUA BACANORA	12

RUM

PLANTATION ORIGINAL DARK	7
PLANTATION 3 STARS	9
PARANUBES RUM AGRACOLE	10
ZAYA GRAN RESERVA	12
RON ABUELO TAWNY PORT CASK	15
CENTENARIO EDICIÓN LIMITADA	18

CACHAÇA

CACHAÇA 61	8
AVUA AMBURANA	13

PISCO

SANTIAGO	8
BARSOL	10

VODKA

WHEATLEY	7
LEOPOLD'S SILVERTREE	9
TELLURIDE (GF)	10
ST. GEORGE CITRUS	9

WHISKEY

W.L. WELLER BOURBON	7
OLD GRAND DAD BNB BOURBON	8
REDWOOD EMPIRE BOURBON	10
MCKENNA BNB BOURBON	11
COLORADO CASK HOUSE RYE	8
OLD OVERHOLT BNB RYE	9
LAWS SECALE RYE	12
STATE 38 SINGLE MALT	13
WESTLAND PEATED	15

GIN

ROYAL GATE	7
GIN MG	9
BENHAM'S	9
WHEELER'S	9
RANSOM OLD TOM	10
EMPRESS 1908	11

MISCELLANY

FERNET BRANCA	9	CASA D'ARISTI XTA	8
FERNET VALLET	9	BRINLEY COCO CREAM RUM	8
AMARO DI ANGOSTURA	9	1921 TEQUILA CREAM	9
SACRED BOND BNB	8	BONANTO APERITIF	9
VITTORE WHITE VERMOUTH	8	MARBLE EXPRESSO	9
ST. GEORGE BRUTO	8	TRÁKÁL	9
HEIRLOOM ALCHERMES	9		



DIM SUM SMALL PLATES

NO MODIFICATIONS OR SUBSTITUTIONS

- DF GF** **ROPA VIEJA** 9
Cuban beef, peppers, onions, olive tapenade, fried plantains.
- DF GF** **CARNE ASADA*** 9
Grilled beef flank steak, Argentinian chimichurri.
- DF GF** **SHRIMP SOPA** 9
Brazilian coconut shrimp soup, spicy red curry, rice.
- GF** **BEET SALAD** 7
Mexican lemon crema, ginger pickled dark cherries, pepitas.
- GF** **PATATAS BRAVAS** 9
Crispy fried potatoes, roasted jalapeño aioli, parmesan, chorizo.
- GF** **PUPUSA** 9
Zucchini, poblanos, mozzarella, avocado sauce, pico.
- DF GF** **CEVICHE*** 9
Shrimp, orange-habanero sauce, avocado mousse, tortilla strips.
- DF GF** **PORK WINGS** 11
Pork ribs, red curry sweet chili sauce. (contains shellfish)
- DF GF** **CHORIZO VERDE** 9
Pork + chile sausage, mezcal-stone fruit jam, pickled peppers.
- ESPECIAL**
Nothing to see here, please move along and ask your server.

DESSERT DIM SUM

- GF** **FLAN** 5
Vanilla custard with caramel sauce.
- GF** **CHEESECAKE** 7
Mexican chocolate with orange & chipotle.
- DF GF** **TARTA DE SANTIAGO** 7
Almond flour, fig compote, red wine sauce.
- POSTRE ESPECIAL**
Nothing to see here, please move along and ask your server.

BREADS & SIDES

- CORN TORTILLAS (3) GF 2.50
- PAN DE AGUA (3) 3
- STEAMED BUNS (3) 5
- FRIJOLES CHARROS (VAQUERO BEANS WITH MEAT) 7
- FRIED SWEET PLANTAINS 7
- NOPALES (GRILLED CACTUS SALAD) 7

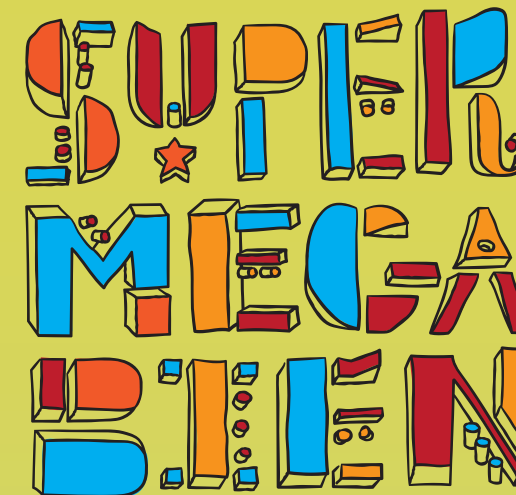
SHARED FAMILY-STYLE DISHES PLATES



- GF** **EXCELLENT SALAD** 12 HALF 20 FULL
NUTS (EVERYWHERE, AND HERE)
MIXED BABY GREENS, WARMED BUTTERNUT SQUASH, TOASTED ALMONDS, DRIED FIGS, GOAT CHEESE, CHIPOTLE-ORANGE VINAIGRETTE.
- GF** **SPANISH RICE** 18 HALF 32 FULL
(LA CAZUELA - EVERYWHERE, LATIN AMERICA)
SPANISH RICE WITH ROASTED VEGETABLES IN A CAST IRON SKILLET. TOPPED WITH GOAT AND MANCHEGO CHEESES, SPINACH & RADISH SALAD. ADD SHRIMP OR CHORIZO \$6
- PORK PIBIL** 21 HALF 38 FULL
(COCHINITA-YUCATAN PENINSULA, MEXICO)
SLOW ROASTED ACHIOTE-CITRUS PORK SHOULDER, SERVED WITH BRUSSEL'S SPROUTS SLAW, AVOCADO MOUSSE, AND HOUSE MADE PAN DE AGUA (3 OR 6).
- DF GF** **BEST CHICKEN** 19 HALF 34 FULL
(LA GALLINA LOCA-CARIBBEAN ISLANDS)
GF CHARRED CARIBBEAN JERK CHICKEN. SERVED WITH FRIJOLES CHARROS (BACON & BEAN STEW), AND ROSA'S CORN TORTILLAS (3 OR 6).
- GF** **GRANDE FISH*** 29
(PESCADO VICTOR-ALAMOSA, CO)
PAN SEARED ALAMOSA STRIPED BASS, BLACK RICE, BOK CHOY, POTATOES, TOMATO-BUTTER-SAUCE, PICKLED RED BELL PEPPERS.
- DF GF** **BRAISED LAMB** 22 HALF 40 FULL
(LAMB MIXIOTE - DISTRITO FEDERAL, MEXICO (CDMX))
GF BRAISED COLORADO LAMB WRAPPED IN A BANANA LEAF WITH MOLE NEGRO. SERVED WITH GRILLED CACTUS SALAD, HOT SAUCE, AND ROSA'S CORN TORTILLAS (3 OR 6).
- DF** **ROASTED DUCK** 25
(DUCKBURG, CALISOTA / LATIN AMERICA)
CONFIT DUCK LEGS (2) WITH A CHIPOTLE CITRUS GLAZE. SERVED WITH PICKLED CABBAGE AND STEAMED BUNS (4).
ADD A LEG (1) AND BUNS (2) \$10

*** DESSERTS ARE ON THE TRAY

*these items may be served raw or undercooked, or contain raw or undercooked ingredients. consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. our kitchen is not allergy free, however we encourage you to ask your server for gluten-free and vegetarian options. please make your server aware of any allergy you may have.



1260 25TH ST
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CLOSED MONDAYS
 SUN, TUES-THURS 5-10PM
 FRI, SAT 5-11PM



**WORK & CLASS, OUR SISTER
 RESTAURANT IS RIGHT ACROSS THE STREET
 AT 2500 LARIMER. CHECK IT OUT SOMETIME.**