DRINKS

10 EACH
HOUSE MADE TONICS &
ALSO GREAT WITH THE SPIRIT OF YOUR CHOICE

CLASSICO
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
SMB COFFEE OLD FASHIONED
RYE, MARBLE EXPRESS, AND BITTERS

MEZCAL NEGRONI
MEZCAL WITH MEZCAL

CHICA MARGARITA
PURPLE MARG, CITRUS, CINNAMON & CLOVE

PIÑA COLADA
BRIGHT, REFRESHING AND TROPICAL

CRAZY CALIENTE
SPICY TEQUILA, ORANGE LIQUEUR, CITRUS, SUGAR RIM

WHITE WINE

GLASS/BOTTLE

WHITE WINE

PINOT GRIGIO
MILLBRANDT VINEYARDS
WASHINGTON 10 / 36

ALBARÍNO
PAZO & LOLA
SPAIN 12 / 48

SAUVIGNON BLANC
CALMENTIN
FRANCE 11 / 40

CHARDONNAY
VERUM
ARGENTINA 12 / 44

ROÍZ (SYRAH)
DUCKHORN
CALIFORNIA 14 / 52

SPARKLING ROSÉ
GRUET
NEW MEXICO 13 / 48

RED WINE

GLASS/BOTTLE

PINOT NOIR
TARDAL PEDEPROSO GRAN RESERVA
CHILE 14 / 52

RED BLEND
2 BOUCHON
CHILE 10 / 36

GARNACHA
BODEGA ALTO MONCAYO
SPAIN 18 / 68

CABERNET SAUVIGNON
DAOU VINEYARDS
CALIFORNIA 15 / 56

TEMPRANILLO BLEND
VIÑA CUBILLO
SPAIN 17 / 64

MALBE BLEND
FUNKENHAUSEN
ARGENTINA 12 / 44

MIXED DRINKS

WINE COCKTAILS

PALLONE $7
DE NIRO $5

MOJITO $7
TINCHO $5

CLASSICO TONIC $5

DRAFT BEERS

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

HAPPY HOUR TUESDAYS ALL DAY WEDNESDAY—SUNDAY 5-6PM

FOR DRINKING

DO THEY HAVE SUPERSTITIONS OR UNIQUE TRADITIONS? I'M NOT SURE.

FOR EATING

ALL DAY 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!

WINE & BEER

SPRINTS

TEQUILA

MONTÉ ALBAN BLANCO
DON ABRAHAM ORGANIC BLANCO 7

ALDEZ BLANCO
FUENTESCO COSECHA BLANCO 10

123 REPOSADO
DON MONTÉ REPOSADO 12

DULCE VIDA REPOSADO
CANTERA NEGRA REPOSADO 13

DON ABRAHAM EXTRA AÑEJO 16

MEZCAL

RAYU
ESPADIN 9

PELOTÓN
ESPADIN 10

CUENTACUENTOS
TEQUISIOTE 12

ALIPUS
ESPADIN 13

LEYENDA PUEBLA
PORTORUM 18

DERUMBES
SALMIAÑA 11

VAGO ELOTE
ESPADIN 13

AGAVE SPIRITS

FABRICANTERIA COAHLUA SOTOL 7

HACIENDA DE CHIHUAHUA SOTOL PLATA 11

LA VENENAS RACILIA SIERRA 14

RANCHO TEPUA BACANORA 12

RUM

PLANTATION ORIGINAL DARK 7

PLANTATION 3 STARS 9

PARANUBES TRIPLE AGAVE 10

ZAYA GRAN RESERVA 12

RON ABUELO TAWNY PORT CASK 15

CENTENARIO EDICIÓN LIMITADA 18

CACHAÇA

CACHAÇA 6.1 8

AVUA AMBRUANA 13

BARS 10

VODKA

WHEATLEY 7

LEOPOLID'S SILVERTREE 7

TEQUISIOTE (6F) 10

ST. GEORGE CITRUS 6

GINKGO GRAY HOUSE RYE 5

OLDE HOLT BNB RYE 9

LAW'S SECCLE RYE 12

STATE 36 SINGLE MALT 13

WESTLAND PEATED 15

VODKA

WHISKEY

REMY LA FEVE 7

TEQUISIOTE (6F) 10

ST. GEORGE CITRUS 6

GINKGO GRAY HOUSE RYE 5

OLDE HOLT BNB RYE 9

LAW'S SECCLE RYE 12

STATE 36 SINGLE MALT 13

WESTLAND PEATED 15

MISCELLANY

FERNET BRANCA 9

FERNET VALLET 9

AMARO DI ANGOSTURA 9

BACANORA RASPBERRY 9

VITTORE WHITE VERMOUTH 9

ST. GEORGE BRUTO 8

HEIRLOOM ALCHMERIES 9
**ROPA VIEJA**
Cuban beef, peppers, onions, olive tapenade, fried plantains.

**CARNE ASADA**
Grilled beef flank steak, Argentinian chimichurri.

**SHRIMP SOPA**
Brazilian coconut shrimp soup, spicy red curry, rice.

**BEET SALAD**
Mexican lemon crema, ginger pickled dark cherries, pepitas.

**PATATAS BRAVAS**
Crispy fried potatoes, roasted jalapeño aioli, parmesan, chorizo.

**PUPUSA**
Zucchini, poblanos, mozzarella, avocado sauce, pico.

**CEVICHE**
Shrimp, orange-habanero sauce, avocado mousse, tortilla strips.

**ESPECIAL**
Nothing to see here, please move along and ask your server.

**DESSERT DIM SUM**

**FLAN**
Vanilla custard with caramel sauce.

**CHEESECAKE**
Mexican chocolate with orange & chipotle.

**TARTA DE SANTIAGO**
Almond flour, fig compote, red wine sauce.

**POSTRE ESPECIAL**
Nothing to see here, please move along and ask your server.

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**SMALL PLATES**

**DIM SUM**

**SMALL PLATES & SIDES**

**BREADS & SIDES**

**NO MODIFICATIONS OR SUBSTITUTIONS**

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**EXCELLENT SALAD**
Mixed baby greens, warmed butternut squash, toasted almonds, dried figs, goat cheese, chipotle-orange vinaigrette.

**SPANISH RICE**
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**
Slow roasted achiote-citrus pork shoulder, served with brussel’s sprouts, slaw, avocado mousse, and house made pan de agua (3 or 6).

**BEST CHICKEN**
Charred Caribbean jerk chicken, served with frijoles charros (bacon & beans stew), and Rosa’s corn tortillas (3 or 6).

**GRANDE FISH**
Pan seared alamosa striped bass, black rice, bok choy, potatoes, tomato-butter-sauce, pickled red bell peppers.

**BRAISED LAMB**
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).

**ROASTED DUCK**
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**

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**NOTE:**
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.

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**SUPER MEGABIEN**
1260 25TH ST
WWW.SUPERMEGABIEN.COM
(720)269-4695
CLOSED MONDAYS
SUN, TUES-THURS 5-10PM
FRI, SAT 5-11PM

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**WORK & CLASS**, our sister restaurant is right across the street at 2500 Larimer. Check it out sometime.