General Manager Melissa Taylor

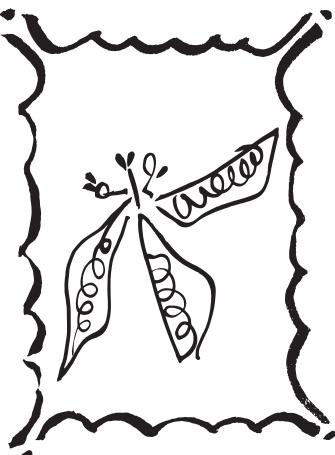
Executive Chef Heather Flores

We bake over 20 varieties of pastries and 10 different breads several times a day at our Venice Bakehouse **Selection of Freshly Baked Breads** 10 charred levain with butter + chives, porridge + polenta levain, poppy baguette **Really Good Butter + Salt** 3 6 Romesco fried pepitas **Fresh Cheese** 8 honey, salsa macha Smoked Trout 9 pickled onion, roe **Bread + All Four Spreads** 29 VEGGIES Jumbo Delta Asparagus 14 miso butter, superba crunch **Chilled Candy Cane Beets** 14

OUR DAILY BREAD

| goat cheese, pomegranate, pistachio, sourdough breadcrumbs | |
|--|-----|
| Fried Brussels Sprouts red flame grapes, walnuts, pecorino | 15 |
| Roasted Carrots sumac yogurt, pickled raisins, fennel | 14 |
| French Fries | 9.5 |

rice wine vinegar, chili flakes, parsley





Shrimp Cocktail 19 Littleneck Clams 1/2 doz 15 West Coast Oysters 1/2 doz 20 East Coast Oysters 1/2 doz 23 Kanpachi Crudo 21 market citrus, schug, almond dukkah Shellfish Platter 80

w + e oysters, shrimp, clams, ceviche

VEGGIES

Dipping Lettuces 14 smoked beet tahini, puffed rice Jicama + Chili Crunch 11 burnt scallion ranch

Market Platter 45 dipping lettuces, jicama, farmer's market crudite, 3 dips

THE GRAND PLATTER 120 1 tier of seafood + 1 tier of market veggies



SALADS

| | Black Kale pickled raisins, pecorino, pine nuts, red onion, levain croutons | 18 |
|---|---|----|
| | Little Gem Caesar vegan dressing, charred romano beans, cashew "parm", bakehouse levain croutons | 18 |
| | Grilled Shrimp Al Pastor grilled pineapple, cotija, lemon avocado crema, chili vinaigrette | 24 |
| | Chicken Chopped garbanzo, pepperoncini, fresh mozz, za'atar vinaigrette | 21 |
|) | Thai Steak green papaya, peanut, thai basil | 26 |

MAINS

Superba Grain Bowl 18.5 sprouted brown rice, baby kale, avocado, 8-minute egg, almonds

Superba Food + Bread Restaurant, Bakery, Coffee Counter Monday-Friday 11a-10p Saturday-Sunday 9a-10p Open Non-Stop

FIRST THINGS FIRST

| Deviled Eggs bacon jam, jalapeño + shallot condiment | 9 |
|--|----|
| Matzo Ball Soup chicken broth, dill pistou | 14 |
| Avocado Toast levain, watermelon radish, pickled onion, flax sesame | 15 |

15

21

18

19.5

Snaps + Peas + Burrata Toast sprouted wheat, preserved lemon



SANDWICHES

Albacore Tuna Melt 20 sprouted wheat bread, sharp cheddar, dill, cucumber + tomato, house made chips

Triple Decker Turkey Club 21 pain au lait pullman, BLTA, rosemary aioli, house made chips

House Smoked Brisket Dip 22 sesame baguette, dressed watercress, fresh + whipped horseradish, jus,

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We have added a 3% Happy and Healthy Surcharge to your bill. This charge is not a gratuity, but rather supports our ability to provide sustainable earnings and benefits for our team. This charge is optional so please let us know if you'd like it removed from your bill.

add tuna salad 4 chicken 4.5

Umami Salmon Bowl

sprouted brown rice, roasted vegetables, pickles, umami dressing

Omelet 20 cypress grove goat cheese, chives, french fries

Hearth Roasted Mary's Half Chicken garlic rub, spring lettuces, radish, green goddess

Angel Hair Pomodoro garlic confit, parmesan, basil

Rigatoni Bolognese pork + veal ragu, parsley



house made chips

25.5

29

23

25

Double Cheeseburger

everything brioche, yellow cheese, superba sauce, onion, pickle, french fries add: bacon +4 sub: impossible patties +4 GF bun +2

Hippie Burger

everything brioche, fava + chickpea patty, green tahini, pickled cucumber, tomato jam, green salad

Fried Chicken pain au lait bun, slaw, jalapeño aioli, french fries

> **VENICE** 1900 Lincoln Boulevard HOLLYWOOD 6530 W Sunset Boulevard

DRINKS

WINES BY THE GLASS

BUBBLY

| Cantina Di Lana Prosecco NV (Veneto, IT) | 14 56 |
|--|---------|
| Graham Beck Chardonnay/Pinot Noir Brut NV (Western Cape, ZA) | 17 68 |
| Hubert Meyer Brut Rosé 'Cremant' NV (D'Alsace, FR) | 16 64 |

Sm ert of nom

COCKTAILS

CLASSIC

| Olive Oil Washed Martini vodka, local california olive oil, orange bitters | 14 |
|--|----|
| Paper Plane bourbon, aperol, amaro nonino, lemon | 16 |
| Penicillin blended scotch, lemon, ginger, honey, islay | 15 |
| Midnight Manhattan bourbon, amaro averna, curaçao, marachino liqueur | 15 |
| Tropical Depression plantation rum, coconut, lime, dark rum float | 15 |

SUPERBA

| Micro Dose amass mushroom gin, cbd, cynar, rosemary, lemon | 18 |
|--|----|
| Easy Breezy gin, cucumber, mint, lime, simple, bubbles | 15 |
| Whiskey Calm* japanese whiskey, chamomile tea, egg white, lemon | 16 |
| Where There's Smoke verde mezcal, makrut, hibiscus, lime | 16 |
| Honey-Bee reposado tequila, honey, lemon, mezcal rinse, angostura bitters | 14 |

NON-ALCOHOLIC

| Ginger Thyme Lemonade lemonade, ginger, thyme | 6.5 |
|---|-----|
| Matcha Lemonade lemonade, matcha tea, simple | 6.5 |
| Cold Fashioned cold brew, valencia orange, bitters | 6 |

COFFEE / TEA

| Drip/Regular/Decaf | 4 | Pecan Cold Brew | 6.5 |
|--------------------|-----|-------------------------|-----|
| Cold Brew | 5 | Strawberry Matcha Latte | 6.5 |
| Espresso | 3.5 | Golden Latte | 6.5 |
| Americano | 4 | Spanish Latte | 6.5 |
| Gibralter | 4.5 | Matcha Latte | 6.5 |
| Cappuccino | 5 | Chai | 6 |
| Latte | 5.5 | Green/Black/Roobios | 3.5 |
| Mocha | 6 | Matcha | 5.5 |

WHITE

| Gritsch Mauritiushof 'Kirchpoint' Grüner Veltliner '21 (Wachau, AT) |) 16 64 |
|--|-----------|
| Nicolas Réau 'Attention Chenin' Chenin Blanc NV (Anjou, FR) | 16 64 |
| Domaine Serge Laloue 'Sancerre Blanc' Sauvignon Blanc '22 (Loire Valley, FR) | 18 72 |
| Rottensteiner 'Kitz' Sauvignon Blanc '22 (Alto Adige, Italy) | 15 60 |
| Domaine Eden Chardonnay '19 (Saratoga, CA) | 17 68 |
| | |

ROSÉ + NATURALS

| Chateau Gassier 'Espirit Gassier' Rosé/Grenache '22 (Cotes de Provence, FR) | 14 56 |
|--|---------|
| Folktale Winery 'Lion for Real' Skin Contact Chardonnay NV (Monterey, CA) | 17 68 |
| Stolpman Vineyards 'Love You Bunches' Carbonic Sangiovese '21 (Santa Barbara, CA) served chilled | 15 60 |
| RED | |
| Ken Wright Cellars Pinot Noir '22 (Willamette Valley, OR) | 17 68 |
| Caruso & Minini Frappato/Nerello Mascalese '20 (Sicily, IT) | 15 60 |
| Viña Santurnia 'Rioja Reserva' Tempranillo '16 (Briñas, SP) | 16 64 |
| Bedrock Wine Co. 'Old Vine' Zinfadel '21 (Sonoma, CA) | 15 60 |

| Chateau Paradis Casseuil Merlot/Cabernet '19 (Bordeaux, FR) | 17 68 |
|---|---------|
| Turning Tide 'AJ' Cabernet Sauvignon '21 (Sonoma, CA) | 17 68 |

BEER

DRAFT

| Smog City Brewing 'Little Bo Pils' German Style Pilsner | 9 |
|--|----|
| 21st Amendment Brewery 'El Sully' Mexican Lager | 9 |
| Beachwood Brewing 'Blonde' Blonde Ale | 9 |
| Arts District Brewing Co. 'Hermano' Hefeweizen | 12 |
| Party Beer Co. 'LAFC IPA' West Coast Style IPA | 12 |
| Enegren Brewing Company 'Valkyrie' German Style Amber | 12 |
| Epic Brewing Company 'Son of a Baptist' Nitro Coffee Stout | 12 |
| Rotating Seasonal Beer Just Ask | 12 |
| | |

BOTTLES/CANS

Stem Ciders Off-Dry Apple Cider Juneshine Passionfruit Orange Guava Kombucha (abv 6%) Bitburger 'Drive' Non-Alcoholic Pilsner (abv 0%)

Superba Gives

Superba is a restaurant company whose mission revolves around enriching the community. On a regular basis we will partner with a handful of charitable organizations with the intent of making monthly financial contributions. We are inviting our guests, after dining, to help direct the distribution of this month's giving by selecting one of the three charities below which is most compelling to them. At the end of the month, we will distribute \$50,000 among the charities in accordance with our guest and staff preferences.



Gibral Cappu Latte Mocha

Cane Sugar Coca Cola

Fever Tree Ginger Beer

DC

Spindrift Grapefruit

Draft Soda

super

SODA

8

12

7

Milk Alternative Oat/Almond .50

JUICE

| 5 | Fresh Orange Juice | 6.5 |
|---|--------------------|-----|
| 4 | Red Juice | 9 |
| 5 | Green Juice | 9 |
| 4 | Juice Flight | 10 |
| | Vitality Shot | 5.5 |

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