

# BRUNCH

## FROM OUR BAKEHOUSE

**Warm Cinnamon Bun 11**  
vanilla frosting, orange zest, sea salt

**Toasted Bakehouse Levain 8**  
berry jam, butter

**Avocado Toast 15**  
thick cut levain, pickled onion,  
flax, sesame

## SALADS + VEGGIES

**Green Goddess Salad 18**  
bibb, gems, sugar snaps + peas, pistachios, ricotta salata

**Black Kale Salad 18**  
pickled raisins, pecorino, pine nuts, red onion, levain croutons

**Chicken Chopped Salad 21**  
romaine + gems, garbanzos, sugar snaps,  
fresh mozz, torn croutons, za'atar vinaigrettee

**Little Gem Caesar Salad 18**  
vegan dressing, charred romano beans,  
cashew "parm", bakehouse levain croutons

**Fried Brussels Sprouts 15**  
red flame grapes, walnuts, pecorino

**Crispy Falafel Bowl 21**  
quinoa tabbouleh, tahini, pickled turnip, dates

**Farmers Market Crudite for Two 24**  
green onion dip, miso honey mustard, smoked beet tahini

salad adds: *crispy falafel +4 chicken +5 scoop of tuna +6*

## SANDWICHES, DIPS + MELTS

**All Day Breakfast Sandwich 17.5**  
everything brioche, sunny eggs\*, applewood bacon,  
yellow cheese, watercress, crispy potatoes

**Albacore Tuna Melt 20**  
levain, sharp cheddar, dill,  
cucumber + tomato, house made chips

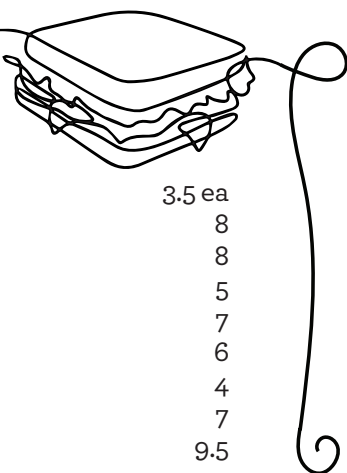
**Turkey Club 22**  
toasted pain au lait, smoked bacon, avocado, bibb,  
hothouse tomato, herb aioli, house ruffled chips

**Double Cheeseburger\* 21**  
everything brioche, yellow cheese,  
superba sauce, onion, pickle, french fries  
add: bacon +4 sub: impossible patties +4 GF bun +2

**Fried Chicken Sandwich 19.5**  
pain au lait bun, slaw, jalapeño aioli, french fries

## SIDES

Egg Any Style	3.5 ea
Applewood Smoked Bacon	8
House Made Turkey Sausage	8
Cheddar Chive Biscuit	5
Grilled Halloumi	7
Sautéed Kale	6
Dressed Avocado	4
Crispy Breakfast Potatoes	7
French Fries	9.5



## EGGS

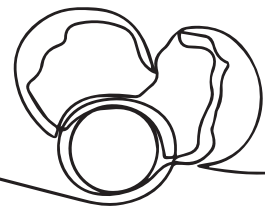
**Paul's "Big Boy" Breakfast 22**  
sunny eggs\*, applewood bacon, kale,  
crispy potatoes, levain toast

**Omelet 19**  
cypress grove goat cheese, chives,  
frisée salad, levain toast

**Chilaquiles with Fried Eggs\* 19**  
salsa verde, charred poblano, cotija, crema

**Cheesy Egg Toast 16**  
bakehouse levain, scallions, white cheddar

**Moroccan Breakfast 24**  
sunny eggs\*, honeycomb pancakes,  
fromage blanc, marinated olives,  
market fruit, fresh mint tea, orange juice



## PLATES

**Overnight Oats 13**  
chia, almonds, market berries,  
toasted coconut, maple

**Breakfast Burrito 17**  
scrambled egg, chorizo, crispy potato,  
cheddar, caramelized onion,  
avocado crema, hot sauce

**Croissant French Toast 17**  
golden syrup, candied pecans,  
vanilla crème fraîche

**Lots of Grains Hotcake 18**  
vermont maple syrup, french butter, sea salt

**Lox + Schmear + Salad 20**  
dill cured salmon, 8-minute egg, arugula,  
red onion, charred scallion cream cheese,  
confit tomato, parisian baguette

**Superba Grain Bowl 18.5**  
sprouted brown rice, baby kale, avocado,  
8-minute egg, almonds  
add: *crispy falafel +4 chicken +5 scoop of tuna +6*

**Umami Salmon Bowl\* 25.5**  
sprouted brown rice, roasted vegetables,  
pickles, umami dressing

**Hearth Roasted Mary's Half Chicken 29**  
garlic rub, spring lettuces, radish,  
green goddess dressing

**superba**  
FOOD + BREAD

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.

# WINES BY THE GLASS

## BUBBLY

<b>Cantina Di Lana</b> Prosecco NV (Veneto, IT)	15   56
<b>Graham Beck</b> Chardonnay/Pinot Noir Brut NV (Western Cape, SA)	18   68
<b>Hubert Meyer</b> Brut Rosé 'Cremant' NV (D'Alsace, FR)	16   64

## WHITE

<b>Meinklang</b> Grüner Veltliner '23 (Burganland, AT)	14   56
<b>Field Recordings</b> 'Shell Creek' Chenin Blanc '23 (Central Coast, CA)	14   60
<b>Domaine Serge Laloue</b> 'Sancerre' Sauvignon Blanc '24 (Loire Valley, FR)	18   72
<b>Rottensteiner</b> 'Kitz' Sauvignon Blanc '24 (Alto Adige, IT)	15   60
<b>Domaine Eden</b> Chardonnay '21 (Saratoga, CA)	17   68

## ROSÉ + ORANGE

<b>Chateau Gassier</b> 'Esprit Gassier' Rosé/Grenache '24 (Cotes de Provence, FR)	15   56
<b>Nevio Scala</b> 'Skin Contact Blanko' NV (Veneto, IT)	16   60

## RED

<b>Stolpman Vineyards</b> 'Love You Bunches' Carbonic Sangiovese '23 (Santa Barbara, CA) served chilled	16   60
<b>Ken Wright Cellars</b> Pinot Noir '23 (Willamette Valley, OR)	18   72
<b>Domaine de L'R</b> 'Canal des Grand Pieces' Cabernet Franc '21 (Chinon, FR)	15   60
<b>Viña Santurnia</b> 'Rioja Reserva' Tempranillo '18 (Briñas, SP)	17   64
<b>Tenuta la Novella</b> 'Sambrena' Syrah '22 (Tuscany, IT)	18   64
<b>Poco a Poco</b> Cabernet Sauvignon '21 (Dry Creek Valley, CA)	17   65



## COCKTAILS

### CLASSIC

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

### SUPERBA

<b>Easy Breezy</b>	16
gin, cucumber, mint, lime, simple, bubbles	
<b>Whiskey Calm</b>	17
japanese whiskey, chamomile tea, egg white, lemon	
<b>Where There's Smoke</b>	17
mezcal, makrut, hibiscus, lime	
<b>Honey-Bee</b>	15
reposado tequila, honey, lemon, mezcal rinse, angostura bitters	

### NON-ALCOHOLIC

<b>Ginger Thyme Lemonade</b>	6.5
lemonade, ginger, thyme	
<b>Matcha Lemonade</b>	6.5
lemonade, matcha tea, simple	
<b>Cold Fashioned</b>	6
cold brew, valencia orange, bitters	

## FRESHLY SQUEEZED

<b>Valencia Orange Juice</b>	6.5
<b>Farmer's Market Beet Juice</b>	9
carrot, apple, orange, lemon, basil, cayenne	
<b>Organic Kale Juice</b>	9
celery, apple, orange, cucumber, ginger, lemon, mint	
<b>Juice Flight</b>	11
orange, beet, kale	

### VITALITY SHOT

turmeric, ginger, black pepper	6
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## TEA

featuring Lamill Loose Leaf Teas, an independent, family owned LA business

Chai	6
Green/Black/Rooibos	3.5
Matcha	5.5
Matcha Latte	6.5
Strawberry Matcha Latte	7

## SODA

Cane Sugar Coca Cola	5
Fever Tree Ginger Beer	4
Grapefruit Spindrift	5
Draft Soda	4.5

## BEER

### DRAFT

<b>Smog City Brewing</b> 'Little Bo Pils' German Style Pilsner	8
<b>21st Amendment Brewery</b> 'El Sully' Mexican Lager	7
<b>Coronado Brewing Company</b> 'Salty Crew' Blonde Ale	7.5
<b>Fremont Brewing</b> 'Sky Kraken' Hazy Pale	8
<b>Skyduster Beer</b> West Coast IPA	9
<b>Enegren Brewing Company</b> 'Nighthawk' Black Lager	9

### BOTTLES/CANS

<b>Stem Ciders</b> Off-Dry Apple Cider	8
<b>Bitburger</b> 'Drive' Non-Alcoholic Pilsner (abv 0%)	7

## COFFEE

Drip: Regular/Decaf	4	Mocha	6
Cold Brew	5	Latte	5.5
Espresso	3.5	Pecan Cold Brew	6.5
Americano	4	Golden Latte	6.5
Gibraltar	4.5	Spanish Latte	6.5
Cappuccino	5		

Milk Alternative: Oat/Almond .50

**superba**  
FOOD + BREAD

**HOLLYWOOD** 6530 W Sunset Boulevard  
**CALABASAS** 4719 Commons Way  
**VENICE** 1900 Lincoln Boulevard