

# LUNCH

## OUR DAILY BREAD

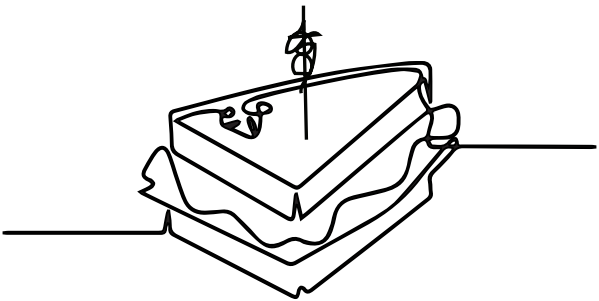
|                                                                                         |    |
|-----------------------------------------------------------------------------------------|----|
| <b>Selection of Freshly Baked Breads</b>                                                | 10 |
| charred levain with butter + chives,<br>porridge + polenta levain,<br>parisian baguette |    |
| <b>Really Good Butter + Salt</b>                                                        | 3  |
| <b>Charred Eggplant</b><br>walnuts, pomegranate molasses                                | 6  |
| <b>Fresh Cheese</b><br>aleppo honey                                                     | 8  |
| <b>Smoked Trout</b><br>pickled onion, roe                                               | 9  |
| <b>Bread + All Four Spreads</b>                                                         | 29 |

## FIRST THINGS FIRST

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| <b>Blistered Shishito Peppers</b><br>smoked pepper aioli, sumac                                     | 12 |
| <b>Weiser Melon + Mortadella</b><br>roasted pistachio, mint                                         | 15 |
| <b>Roasted Meatballs + Superba Focaccia</b><br>house pomodoro, cherry tomatoes, stracciatella       | 16 |
| <b>Avocado Toast</b><br>levain, radish, pickled onion, flax, sesame                                 | 15 |
| <b>Crispy Brussels Sprouts</b><br>red flame grapes, walnuts, pecorino                               | 15 |
| <b>Bluefin Tuna Baja Tostada*</b><br>avocado, salsa macha, chipotle mayo,<br>crispy shallot         | 26 |
| <b>Farmers Market Crudite for Two</b><br>green onion dip, smoked beet tahini,<br>miso honey mustard | 24 |

## SALADS + VEGGIES

|                                                                                                                         |     |
|-------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Green Goddess Salad</b><br>bibb, gems, sugar snaps + peas, pistachios,<br>ricotta salata                             | 18  |
| <b>Black Kale Salad</b><br>pickled raisins, pecorino, pine nuts,<br>red onion, levain croutons                          | 18  |
| <b>Little Gem Caesar Salad</b><br>vegan dressing, charred romano beans,<br>cashew “parm”, bakehouse levain croutons     | 18  |
| <b>Chicken Chopped Salad</b><br>gems + kale, garbanzos, grilled corn, fresh mozz,<br>torn croutons, za’atar vinaigrette | 21  |
| <b>Grilled Shrimp Al Pastor Salad</b><br>grilled pineapple, cotija,<br>lemon avocado crema, chili vinaigrette           | 24  |
| <b>Charred Brentwood Corn</b><br>garlic aioli, pecorino, espalette                                                      | 12  |
| <b>Tutti Fruitti Heirloom Tomatoes</b><br>chilled tomato water, olive oil, sea salt                                     | 11  |
| <b>French Fries</b><br>rice wine vinegar, chili flakes, parsley                                                         | 9.5 |
| <b>salad adds:</b> <i>crispy falafel</i> +4 <i>chicken</i> +4.5 <i>scoop of tuna</i> +5                                 |     |

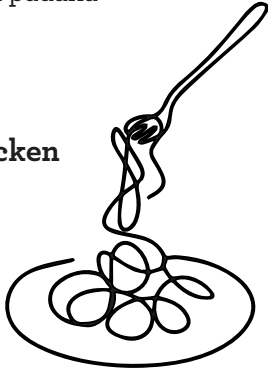


## SANDWICHES, DIPS + MELTS

|                                                                                                                                                                                                          |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>All Day Breakfast Sandwich</b><br>everything brioche, sunny eggs*, applewood bacon,<br>yellow cheese, watercress, crispy potatoes                                                                     | 17.5 |
| <b>Albacore Tuna Melt</b><br>levain, sharp cheddar, dill,<br>cucumber + tomato, house made chips                                                                                                         | 20   |
| <b>Turkey Club</b><br>toasted pain au lait, smoked bacon, avocado, bibb,<br>hothouse tomato, herb aioli, house ruffled chips                                                                             | 22   |
| <b>Double Cheeseburger*</b><br>everything brioche, yellow cheese, superba sauce,<br>onion, pickle, french fries<br><b>add:</b> <i>bacon</i> +4 <b>sub:</b> <i>impossible patties</i> +4 <i>GF bun</i> +2 | 21   |
| <b>Fried Chicken Sandwich</b><br>pain au lait bun, slaw, jalapeño aioli, french fries                                                                                                                    | 19.5 |

## MAINS

|                                                                                                                                                                       |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Superba Grain Bowl</b><br>brown rice, baby kale, avocado, 8-minute egg, almonds<br><b>adds:</b> <i>crispy falafel</i> +4 <i>chicken</i> +5 <i>scoop of tuna</i> +6 | 18.5 |
| <b>Umami Salmon Bowl*</b><br>sprouted brown rice, roasted vegetables, pickles,<br>umami dressing                                                                      | 25.5 |
| <b>Crispy Falafel Bowl</b><br>quinoa tabbouleh, tahini, pickled turnip, dates                                                                                         | 21   |
| <b>Omelet</b><br>cypress grove goat cheese, chives, french fries                                                                                                      | 20   |
| <b>Pistachio Pesto Tagliatelle</b><br>snap peas, hothouse tomatoes, grana padana                                                                                      | 23   |
| <b>Rigatoni Bolognese</b><br>slow cooked ragu, pecorino romano                                                                                                        | 25   |
| <b>Hearth Roasted Mary’s Half Chicken</b><br>garlic rub, spring lettuces, radish,<br>green goddess dressing                                                           | 29   |
| <b>Vegetable Enchiladas Suizas</b><br>squash, squash blossoms,<br>salsa verde                                                                                         | 23   |



**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

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

## WHITE

|                                                                        |         |
|------------------------------------------------------------------------|---------|
| Meinklang Grüner Veltliner ‘23 (Burganland, AT)                        | 14   56 |
| Unsanctioned Winery Pinot Gris ‘24 (Willamette Valley, OR)             | 14   56 |
| Domaine Serge Laloue ‘Sancerre’ Sauvignon Blanc ‘24 (Loire Valley, FR) | 18   72 |
| Rottensteiner ‘Kitz’ Sauvignon Blanc ‘24 (Alto Adige, IT)              | 15   60 |
| Domaine Eden Chardonnay ‘21 (Saratoga, CA)                             | 17   68 |

## ROSÉ + ORANGE

|                                                                             |         |
|-----------------------------------------------------------------------------|---------|
| Chateau Gassier ‘Espirit Gassier’ Rosé/Grenache ‘24 (Cotes de Provence, FR) | 15   56 |
| Nevio Scala ‘Skin Contact Blanko’ NV (Veneto, IT)                           | 16   60 |

## RED

|                                                                                                  |         |
|--------------------------------------------------------------------------------------------------|---------|
| Stolpman Vineyards ‘Love You Bunches’ Carbonic Sangiovese ‘23 (Santa Barbara, CA) served chilled | 16   60 |
| Coeur de Terre Vineyard Pinot Noir ‘24 (Willamette Valley, OR)                                   | 18   72 |
| Domaine de L’R ‘Canal des Grand Pieces’ Cabernet Franc ‘21 (Chinon, FR)                          | 15   60 |
| Viña Santurnia ‘Rioja Reserva’ Tempranillo ‘18 (Briñas, SP)                                      | 17   64 |
| Tenuta la Novella ‘Sambrena’ Syrah ‘22 (Tuscany, IT)                                             | 18   64 |
| Poco a Poco Cabernet Sauvignon ‘21 (Dry Creek Valley, CA)                                        | 17   65 |

## MATCHA

|                           |     |
|---------------------------|-----|
| Matcha Latte              | 6.5 |
| Black Sesame Matcha Latte | 7   |
| Strawberry Matcha Latte   | 6.5 |
| Toasted Matcha Latte      | 7   |
| Genmatcha Latte           | 7   |
| Matcha Tea                | 5.5 |

## FRESHLY SQUEEZED

|                                                                            |     |
|----------------------------------------------------------------------------|-----|
| Valencia Orange Juice                                                      | 6.5 |
| Farmer’s Market Beet Juice<br>carrot, apple, orange, lemon, basil, cayenne | 9   |
| Organic Kale Juice<br>celery, apple, orange, cucumber, ginger, lemon, mint | 9   |
| Juice Flight<br>orange, beet, kale                                         | 11  |
| Vitality Shot<br>turmeric, ginger, black pepper                            | 6   |

superba  
FOOD + BREAD

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



## COCKTAILS

### CLASSIC

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

### SUPERBA

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

### NON-ALCOHOLIC

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

## BEER

### DRAFT

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

### BOTTLES/CANS

|                                                  |   |
|--------------------------------------------------|---|
| Stem Ciders Off-Dry Apple Cider                  | 8 |
| Bitburger ‘Drive’ Non-Alcoholic Pilsner (abv 0%) | 7 |

## BARISTA

|                     |            |                     |     |
|---------------------|------------|---------------------|-----|
| Drip: Regular/Decaf | 4.5        | Mocha               | 6   |
| Cold Brew           | 5.5        | Latte               | 6   |
| Espresso            | 4          | Golden Latte        | 6.5 |
| Americano           | 4.5        | Spanish Latte       | 6.5 |
| Gibraltar           | 4.5        | Mushroom Cappuccino | 6.5 |
| Cappuccino          | 5.5        | add CBD +3          |     |
| Flat White          | 5.5        | Chai Latte          | 6.5 |
|                     |            | Rare Tea Loose Leaf | 4.5 |
| Milk Alternative:   | Oat/Almond | .50                 |     |