

# DINNER

## OUR DAILY BREAD

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

## SALADS + VEGGIES

<b>Green Goddess Salad</b>	17
bibb, gems, sugar snaps + peas, pistachios, ricotta salata	
<b>Black Kale Salad</b>	18
pickled raisins, pecorino, pine nuts, red onion, levain croutons	
<b>Little Gem Caesar Salad</b>	18
vegan dressing, charred romano beans, cashew "parm", bakehouse levain croutons	
<b>Charred Sugar Snap Peas</b>	12
furikake ranch, togarashi, lime	
<b>Fried Brussels Sprouts</b>	15
red flame grapes, walnuts, pecorino	
<b>Grilled Hen of the Woods Mushrooms</b>	12
dark soy glaze, tom yam aioli	
<b>French Fries</b>	9.5
rice wine vinegar, chili flakes, parsley	

## FRIED CHICKEN DINNER for 2

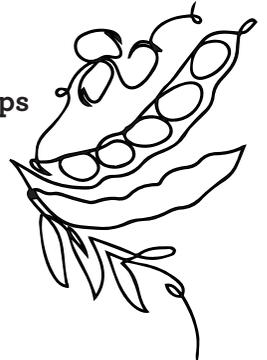
available Friday, Saturday, Sunday

southern fried breast, thigh, drummie, wing  
2x korean fried tenders w/ sweet chili glaze  
superba brioche "texas toast"  
green bean salad w/  
crispy shallots + mustard seeds  
furikake ranch + house hot sauce dippers

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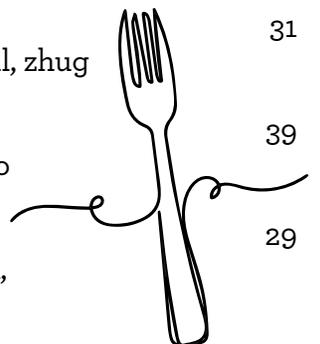
## FIRST THINGS FIRST

<b>Blistered Shishito Peppers</b>	12
smoked pepper aioli, sumac	
<b>Matzo Ball Soup</b>	14
chicken broth, dill pistou	
<b>Aged Gouda Croquettes</b>	11
salsa brava	
<b>Caramelized Onion Dip with House Ruffled Potato Chips</b>	9
add 1/2 oz Osetra caviar +30	
<b>Local Halibut Ceviche</b>	21
avocado, lime, frisée	
<b>West Coast Oysters 1/2 doz</b>	23
<b>Farmers Market Crudite for Two</b>	24
green onion dip, miso honey mustard, smoked beet tahini	



## MAINS

<b>Angel Hair Pomodoro</b>	23
garlic confit, parmesan, basil	
<b>Vegetable Enchiladas Suizas</b>	23
squash, squash blossoms, salsa verde	
<b>Crispy Skinned Rainbow Trout</b>	31
smashed cucumber salad, herb oil, zhug	
<b>Norwegian Halibut</b>	39
aquapazza, fennel, roasted tomato	
<b>Roasted Mary's Chicken</b>	29
garlic rub, spring lettuces, radish, green goddess dressing	
<b>Chicken Schnitzel</b>	27
pounded chicken breast, beet tahini, basil + treviso salad, grainy mustard	
<b>Pistachio Pesto Tagliatelle</b>	23
snap peas, hothouse tomatoes, grana padana	
<b>Steak Au Poivre Frites</b>	35
8oz flat iron, green + black peppercorn sauce	
<b>Double Cheeseburger</b>	21
everything brioche, yellow cheese, superba sauce, onion, pickle, french fries	
<b>Rigatoni Bolognese</b>	25
slow cooked ragu, pecorino romano	



**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.

# BEVERAGE

## WINES BY THE GLASS

### SPARKLING

<b>Albet i Noya</b> 'Petit Albet' Brut Cava Reserva '23 (Penedes, SP)	13   52
<b>Marcio Lopes</b> 'Rosa' Pet Nat '23 (Vinho Verde, Portugal)	14   56
<b>Lyre's</b> Classico, Non-Alcoholic NV (Australia) <i>can</i>	10

### WHITE

<b>Reboraina</b> Albariño '24 (Rías Baixas, SP)	16   64
<b>Serge Laloue</b> Sancerre '24 (Loire Valley, FR)	21   84
<b>LIWA</b> Sauvignon Blanc '24 (Dry Creek Valley, CA)	15   60
<b>Stolpman</b> 'Uni' Chardonnay/Roussanne '23 (Ballard Canyon, CA)	17   68

### ROSÉ + ORANGE

<b>Fabre en Provence</b> Rosé '23 (Côtes de Provence, FR)	13   52
<b>Wonderwerk</b> 'Bustin Loose' Skin Contact Pinot Gris '23 (CA)	15   60

### RED

<b>Lo-Fi</b> Cabernet Franc '24 (Santa Ynez, CA) <i>chilled</i>	16   64
<b>La Machin</b> Pinot Noir '23 (Santa Barbara, CA)	18   72
<b>Viña Santurnia</b> 'Rioja Reserva' Tempranillo '18 (Briñas, SP)	16   64
<b>Poco a Poco</b> Cabernet Sauvignon '22 (Sonoma, CA)	17   68
<b>Lietz</b> Pinot Noir, Non-Alcoholic NV (Rheingau, GE) <i>can</i>	12

## FRESHLY SQUEEZED

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

<b>VITALITY SHOT</b> turmeric, ginger, black pepper	6
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## TEA

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

Black <i>iced</i>	5
Green <i>iced</i>	5
Crimson Berry <i>iced</i>	5
Chai	6
Green/Black/Rooibos	3.5
Decaf Earl Grey	3.5
Matcha	5.5
Westside Fog	6.5
Matcha Latte	6.5
Strawberry Matcha Latte	7

## SODA

Cane Sugar Coca Cola	5
Cane Sugar Sprite	5
Fever Tree Ginger Beer	5
Hanks Rootbeer	4
Diet Coke	4
Better Booch Guava	6
Strange Water Sparkling Coconut	5.5
Grapefruit Spindrift	5
Mela Watermelon Pineapple	6
Jarritos Mandarin	4.5



## COCKTAILS

<b>Frosé</b> california rosé, strawberry, apertif, chilled red wine floater	15
<b>50/50 Martini</b> vodka soju, blanc vermouth, salt, olive, lemon twist	14
<b>Margarita Slush</b> agave, passion fruit, pineapple, cinnamon, lime	15
<b>Negroni Spritz</b> gin soju, cream sherry, cappelletti mazzura, cava	16
<b>Blackberry Bramble</b> whiskey soju, port, basil, lemon	14

### ZERO ALCOHOL

<b>De-Alcoholized Spritz</b> free spirits apertif, lyre's orange sec, orange bitters, sparkling	13
<b>Cucumber Mint Crusher</b> dhos gin alternative, cucumber, mint, lime	12
<b>Sparkling Sangria</b> non1 sparkling rosé, ghia berry, orange, cinnamon	15
<b>No-Groni</b> dhos bittersweet, lyre's italian apertif, pentire coastal spritz	14
<b>Highbiscus Tea</b> hibiscus, guava, lemon, sparkling coconut water, CBD	12
<b>Ginger Thyme Lemonade</b> lemonade, ginger, thyme	6.5

## BEER

<b>Rancho West</b> <i>draft</i> Organic Lager, Malibu	8	<b>Crowns &amp; Hops</b> 'Trill Pils 8' Pilsner, Inglewood	9
<b>Trumer</b> <i>draft</i> Pils, Berkeley	7	<b>Enegren</b> 'Valkyrie' Red Ale, Moorpark	7
<b>Skyduster</b> <i>draft</i> 'West Coast' IPA, Los Angeles	8	<b>Lost Lake</b> 'Berry Pack' Cider, Seattle	7
<b>Topa Topa</b> <i>draft</i> 'House Hazy' IPA, Ojai	9	<b>Athletic Brewing</b> Golden Ale, CA <i>0.5% abv</i>	7
<b>Tecate</b> Mexican Lager, MX	4	<b>Best Day Brewing</b> Hazy IPA, CA <i>0.5% abv</i>	7

## COFFEE

Drip: Regular/Decaf	4	Pecan Cold Brew	6.5
Cold Brew	5	Latte	5.5
Espresso	3.5	Horchata Latte	7
Americano	4	Golden Latte	6.5
Gibraltar	4.5	Spanish Latte	6.5
Cappuccino	5	Mocha	6
Bee's Knees Cortado	4.5	Mushroom Cappuccino w CBD	9

Milk Alternative: Oat/Almond .50

**superba**  
FOOD + BREAD

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