superba
FOOD + BREAD

First Things

Parker House Rolls 9
fresh cheese, aleppo honey

Charred Levain 10
good butter, chives, flaky salt

Broccoli Crunch Salad 15
pickled fresnos, pistachios, pepitas, dates

Roasted Meatballs + Superba Focaccia 16
house pomodoro, cherry tomatoes, stracciatella

Pull Apart Shrimp Rolls, 2pc / 4pc 15/29
pain au lait, chive + lemon mayo

California Halibut Aguachile* 21
cucumber, black grapes, avocado, tomatillo

Sandwiches

Tuna Melt 17
sourdough levain, tuna salad, sharp cheddar

Turkey Club 18
toasted pain au lait, bacon, avocado, bibb, hothouse tomato, herb aioli

Double Cheeseburger* 18
everything brioche bun, yellow cheese, red onion, pickles, house sauce

Crispy Chicken Sandwich 17
pain au lait bun, slaw, jalapeño aioli

Add to any Sandwich – french fries 4, house ruffled chips 3, nice little salad 3

Salads + Bowls

Greens + Goddess Salad 18
bibb, gems, pink lady apple, persimmon, cucumber, pistachios, ricotta salata, breadcrumbs

Black Kale Salad 18
pickled raisin, red onion, pine nuts, levain croutons, pecorino romano

Chicken Chopped Salad 21
gems + kale, garbanzos, roasted squash, fresh mozz, torn croutons, za'atar vinaigrette

Shrimp and Avocado Salad 23
bibb, gems, green beans, red cabbage, toasted almonds, goat cheese, champagne vinaigrette

Superba Grain Bowl 19
brown rice, baby kale, avocado, 8-minute egg, almonds

Umami Salmon Bowl 26
brown rice, roasted vegetables, kimchi cucumber, pickled daikon

Add to any Salad or Bowl – grilled chicken 4, crispy falafel 3, scoop of tuna 5, warm shrimp 6, miso salmon 10



Pasta

Angel Hair Pomodoro 19
house tomato sugo, grana padano

Ricotta Ravioli 23
pomodoro, house pesto, grana padano

Rigatoni Bolognese 25
slow cooked ragu, pecorino romano

Superba Snack Bar Carbonara 22
smoked bucatini, pancetta, soft egg, grana padano

Add an order of meatballs to any Pasta 10

Plates

Chicken Schnitzel 26
peach + fennel salad, peach mustard, fennel yogurt

Crispy Skinned Rainbow Trout 29
smashed cucumber salad, herb oil

Grilled Flat Iron Steak* 35
crispy potato wedges, roasted tomato aioli

Roasted Half Mary's Chicken 31
garlic rub, mixed greens, radish, green goddess

Veggies + Sides

Crispy Brussels Sprouts 12
red flame grapes, walnuts, pecorino

Sautéed Spinach + Kale + Bok Choy 13
garlic, grana padano

French Fries 8.5
vinegar, chili flakes, parsley

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

Barista

Drip: Regular/Decaf	4.5	Mocha	6
Cold Brew	5.5	Spanish Latte	6.5
Espresso	4	Golden Latte	6.5
Americano	4.5	Mushroom Cappuccino *add CBD 3*	6.5
Gibraltar	4.5		
Cappuccino	5.5	Chai Latte	6.5
Flat White	5.5	Pumpkin Milk Latte	7
Latte	6	Rare Tea Loose Leaf	4.5

Matcha

Matcha Latte	6.5	Genmatcha Latte	7
Black Sesame Matcha Latte	7	Matcha Tea	5.5
Toasted Matcha Latte	7		

Fresh Squeezed Juice

Valencia Orange Juice local OJ	6.5	Juice Flight orange, beet, kale	11
Red Juice beet, carrot, apple	9	Vitality Shot turmeric, ginger, black pepper	6
Green Juice kale, celery, apple	9		

Beer

Bottles / Cans

Olde Gold Beer Lager	4
Crowns & Hops Pilsner	9
Enegren Red Ale	7
Lost Lake Cider	7

Draft

Rancho West Lager	8
Trumer Pils	7
Topa Topa Hazy IPA	9
Skyduster West Coast IPA	8

No-ABV

Athletic Brewing Golden Ale	7
Best Day Brewing Hazy IPA	7

Cocktails

Classic

Frosé — 15
california rosé, strawberry, apertif, chilled red wine floater

50/50 Martini — 14
vodka soju, blanc vermouth, salt, olive, lemon twist

Margarita Slush — 15
agave, passion fruit, pineapple, cinnamon , lime

Negroni Spritz — 16
gin soju, cream sherry, cappelletti mazzura, cava

Blackberry Bramble — 14
whiskey soju, port, basil, lemon

No-ABV

De-Alcoholized Spritz — 13
free spirits apertif, lyre's orange sec, orange bitters, sparkling

Cucumber Mint Crusher — 12
dhos gin alternative, cucumber, mint, lime

Sparkling Sangria — 15
non1 sparkling rosé, ghia berry, orange, cinnamon

No-Groni — 14
dhos bittersweet, lyre's italian apertif, pentire coastal spritz

Highbiscus Tea — 12
hibiscus, guava, lemon, sparkling coconut water, CBD

Ginger Thyme Lemonade — 6.5
lemonade, ginger, thyme

Continuous service 7 days a week

Wines by the Glass

Sparkling

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

White

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

Rosé + Orange

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

Red

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

