

# DINNER

OUR DAILY BREAD

Selection of Freshly Baked Breads10

charred levain with butter + chives,  
porridge + polenta levain,  
parisian baguette

Really Good Butter + Salt3

Charred Eggplant6

walnuts, pomegranate molasses

Fresh Cheese8

aleppo honey

Smoked Trout9

pickled onion, roe

Bread + All Four Spreads29



## SALADS + VEGGIES

|                                                                                                                     |     |
|---------------------------------------------------------------------------------------------------------------------|-----|
| <b>Green Goddess Salad</b><br>bibb, gems, sugar snaps + peas, pistachios,<br>ricotta salata                         | 17  |
| <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>Charred Brentwood Corn</b><br>garlic aioli, pecornio, espalette                                                  | 12  |
| <b>Tutti Fruitti Heirloom Tomatoes</b><br>chilled tomato water, olive oil, sea salt                                 | 11  |
| <b>Grilled Hen of the Woods Mushrooms</b><br>dark soy glaze, tom yam aioli                                          | 12  |
| <b>French Fries</b><br>rice wine vinegar, chili flakes, parsley                                                     | 9.5 |

FRIED CHICKEN  
DINNER for 2

available Friday, Saturday, Sunday

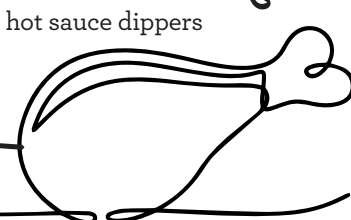
southern fried breast, thigh, drummie, wing

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



## 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>Crispy Brussels Sprouts</b><br>red flame grapes, walnuts, pecorino                               | 15 |
| <b>Caramelized Onion Dip with<br/>House Ruffled Potato Chips</b><br>add 1/2 oz Osetra Caviar +30    | 9  |
| <b>Roasted Meatballs + Superba Focaccia</b><br>house pomodoro, cherry tomatoes, stracciatella       | 16 |
| <b>Bluefin Tuna Baja Tostada*</b><br>avocado, salsa macha, chipotle mayo, crispy shallot            | 26 |
| <b>East + West Coast Oysters*</b> 1/2 doz                                                           | 23 |
| <b>Farmers Market Crudite for Two</b><br>green onion dip, miso honey mustard,<br>smoked beet tahini | 24 |

## MAINS

|                                                                                                                 |    |
|-----------------------------------------------------------------------------------------------------------------|----|
| <b>Angel Hair Pomodoro</b><br>garlic confit, parmesan, basil                                                    | 23 |
| <b>Vegetable Enchiladas Suizas</b><br>squash, squash blossoms, salsa verde                                      | 23 |
| <b>Crispy Skinned Rainbow Trout</b><br>smashed cucumber salad, herb oil, zhug                                   | 31 |
| <b>Norwegian Halibut*</b><br>aquapazza, fennel, roasted tomato                                                  | 39 |
| <b>Roasted Mary’s Chicken</b><br>garlic rub, spring lettuces, radish,<br>green goddess dressing                 | 29 |
| <b>Chicken Schnitzel</b><br>peach + fennel salad, peach mustard, fennel yogurt                                  | 26 |
| <b>Pistachio Pesto Tagliatelle</b><br>snap peas, hothouse tomatoes, grana padana                                | 23 |
| <b>Grilled Flat Iron Steak*</b><br>crispy potato wedges, roasted tomato aioli                                   | 35 |
| <b>Double Cheeseburger*</b><br>everything brioche, yellow cheese,<br>superba sauce, onion, pickle, french fries | 21 |
| <b>Rigatoni Bolognese</b><br>slow cooked ragu, pecorino romano                                                  | 25 |

**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                 |     |