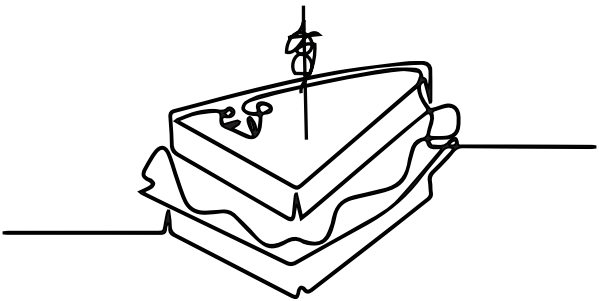


LUNCH

OUR DAILY BREAD

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

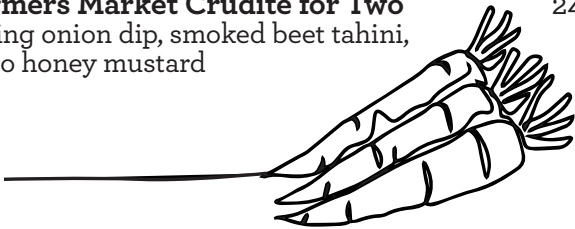


SANDWICHES, DIPS + MELTS

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

FIRST THINGS FIRST

Blistered Shishito Peppers smoked pepper aioli, sumac	12
Heirloom Tomato Gazpacho tomato ice, verbena yogurt, cucumber	12
Avocado Toast radish, pickled onion, flax, sesame	15
Local Halibut Ceviche avocado, lime frisée	21
East + West Coast Oysters 1/2 doz	23
Farmers Market Crudite for Two spring onion dip, smoked beet tahini, miso honey mustard	24



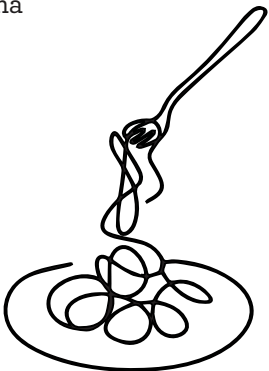
SALADS + VEGGIES

Green Goddess Salad bibb, gems, summer squash, pickled cucumber, pistachios, ricotta salata, sourdough breadcrumbs	18
Black Kale Salad pickled raisins, pecorino, pine nuts, red onion, levain croutons	18
Little Gem Caesar Salad vegan dressing, charred romano beans, cashew “parm”, bakehouse levain croutons	18
Chicken Chopped Salad garbanzo, pepperoncini, fresh mozz, za’atar vin	21
Roasted Japanese Eggplant smoked soubise, espelette, pepitas	12
Grilled Brentwood Corn rib cut, good butter, yellow curry	9
Fried Brussels Sprouts red flame grapes, walnuts, pecorino	15
Sliced Heirloom Tomatoes furikake, strained yogurt, puffed wild rice	10
French Fries rice wine vinegar, chili flakes, parsley	9.5

salad adds: *crispy falafel +4 chicken +4.5 scoop of tuna +5*

MAINS

Superba Grain Bowl brown rice, baby kale, avocado, 8-minute egg, almonds <i>adds: crispy falafel +4 chicken +4.5 scoop of tuna +5</i>	18.5
Umami Salmon Bowl sprouted brown rice, roasted vegetables, pickles, umami dressing	25.5
Crispy Falafel Bowl quinoa tabbouleh, tahini, pickled turnip, dates	21
Omelet boursin cheese, chives, french fries	20
Pistachio Pesto Tagliatelle heirloom cherry tomato, grana padana	23
Rigatoni Bolognese pork + veal ragu, parsley	25
Roasted Mary’s Chicken garlic rub, spring lettuces, radish, green goddess dressing	29
Vegetable Enchiladas Suizas squash, squash blossoms, 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

BUBBLES

Kila Cava Brut NV (Penedes, SP)	16 64
Après Sol Brut Rosé NV (Ravenna, IT)	15 60
Benny Boy ‘Orchard Orange’ Sparkling Cider/Pinot Grigio ‘24 (Venice, CA)	14 56

WHITE

Pulpe Fiction Muscadet ‘23 (Loire Valley, FR)	15 60
Nicolas Idiart Sancerre Sauvignon Blanc ‘23 (Sancerre, FR)	21 86
La Caña Albariño ‘24 (Rias Baixas, SP)	16 64
Nicolas Reau ‘Attention Chenin Méchant’ Chenin Blanc ‘23 (Loire, FR)	17 68
Diatom Chardonnay ‘23 (Santa Barbara County, CA)	16 64

ROSÉ + ORANGE

Fabre en Provence Rosé ‘23 (Côtes de Provence, FR)	14 60
Fallen Grape ‘Mother’ Skin Contact Grenache Blanc ‘23 (Santa Ynez Valley, CA)	16 64

RED

Folk Tree Pinot Noir ‘23 (Central Coast, CA)	14 56
EZY TGR Pinot Noir ‘23 (Willamette Valley, OR)	16 64
Subject to Change <i>served chilled</i> Zinfandel ‘22 (Mendocino County, CA)	18 74
Clovis Grenache+ ‘22 (Côtes du Rhône, FR)	15 63
Tenuta Sette Cieli ‘Yantra’ Cabernet Sauvignon/Merlot ‘23 (Tuscany, IT)	17 70
Viña Santurnia ‘Rioja Reserva’ Tempranillo ‘18 (Briñas, ES)	16 65
Lo-Fi Malbec ‘21 (Santa Barbara County, CA)	17 66
Poco a Poco Cabernet Sauvignon ‘21 (Dry Creek Valley, Sonoma, CA)	17 65



COCKTAILS

CLASSIC

Pomegranate Sangria	12.5
red wine, port, pomegranate molasses, citrus juice	
Prickly Pear Margarita	12.5
tequila la paz, agave, pink salt	
Espresso Martini	11
Canyon Coffee espresso, valrhona chocolate, sabe vodka, sweet milk	
Bloody Mary	10
plum tomatoes, togarashi, hot sauce	
Mimosa	14
fresh squeezed orange juice, sparkling wine	

SPRITZES

Basil Spritz	11
fermented gin, prosecco, lemon	
Cappeletti Spritz	11
sparkling wine, orange twist	
Hibiscus - Limoncello Spritz	11
hibiscus infused gin, sparkling wine, oleo	

NO ABV

Ginger Thyme Lemonade	6
lemonade, ginger, thyme	
Matcha Mojito	5
mint, soda	

FRESHLY SQUEEZED

Valencia Orange Juice	6.5
Farmer’s Market Beet Juice	
carrot, apple, orange, lemon, basil, cayenne	9
Organic Kale Juice	
celery, apple, orange, cucumber, ginger, lemon, mint	9
Juice Flight	
orange, beet, kale	10

VITALITY SHOT

turmeric, ginger, black pepper
5.5

BEER

Anderson Valley		Boomtown	
‘Boont’ Amber Ale, CA	8	‘Mic-Czech’ Pilsner, CA	9
Coronado Brewing		MadeWest	
‘Salty Crew’ Blonde Ale, CA	8	Hazy IPA, CA	9
Tecate		Pacifico	
Mexican Lager, MX	4	‘Clara’ Mexican Lager, MX	7
Bavik		JuneShine	
‘Super Pils’ Pilsner, BE	8	‘Grapefruit Paloma’	
Pizza Port		Hard Kombucha, CA	9
‘Chronic’ Amber Ale, CA	7	Freemont Brewing	
Skyduster		‘Dark Star’ Stout, WA	8
‘West Coast’ IPA, CA	8	Coronado Brewing	
Three Weavers		Cider, CA	11
‘Synthwave’ Sour, CA	11	Athletic Brewing	
		NA Golden Ale, CA	7

TEA

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

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

SODA

Cane Sugar Coca Cola	3.5
Cane Sugar Sprite	3.5
Fever Tree Ginger Beer	4.5
Hanks Rootbeer	3.5
Diet Coke	3
Better Booch Guava	6.5
Strange Water Sparkling Coconut	5.5
Grapefruit Spindrifit	4.5
Mela Watermelon Pineapple	5.5
Jarritos Mandarin	3.5

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