

DRINKS

WINES BY THE GLASS

BUBBLY

Carletto Prosecco NV (Veneto, IT)	12
Gruet Brut NV (Albuquerque, NM)	14 56
Victorine de Chastenay Brut Rosé NV (Burgundy, FR)	15 60

WHITE

Tiki Pinot Gris '20 (Marlborough, NZ)	12 48
Bonnet Huteau 'Bonnet Blanc' Muscadet '20 (Loire, FR)	12 48
Nigl 'Freiheit' Gruner Veltliner '18 (Niederosterreich, AT)	14 56
Colome Torrontes '18 (Calchaqui, ARG)	12 48
Dutton Ranch Sauvignon Blanc '20 (Sonoma, CA)	13 52
Oro Bello Chardonnay '17 (Russian River Valley, CA)	16 64

ROSÉ

Oro Bello Draft Rosé '19 (Russian River Valley, CA)	12 48
Pigoudet Rosé '20 (Coteaux d'Aix En Provence, FR)	13 52
Vinovore 'Safari Sunset' Skin Contact Pinot Blanc NV (Emilia Romagna, IT)	15 60

RED

Kivelstadt 'Sibling Rivalry' Pinot Noir '17 (Sonoma, CA)	16 64
Cottanero 'Barbazzale' Nerello Mascalese/Cappuccio '19 (Sicily, IT)	15 60
Pago De Los Campellanos Tempranillo '19 (Ribera Del Duero, SP)	16 64
Riccitelli 'Hey Malbec' Malbec '20 (Mendoza, ARG)	14 56
No Fine Print Cabernet Sauvignon '19 (Sonoma, CA)	17 68

BEER

DRAFT

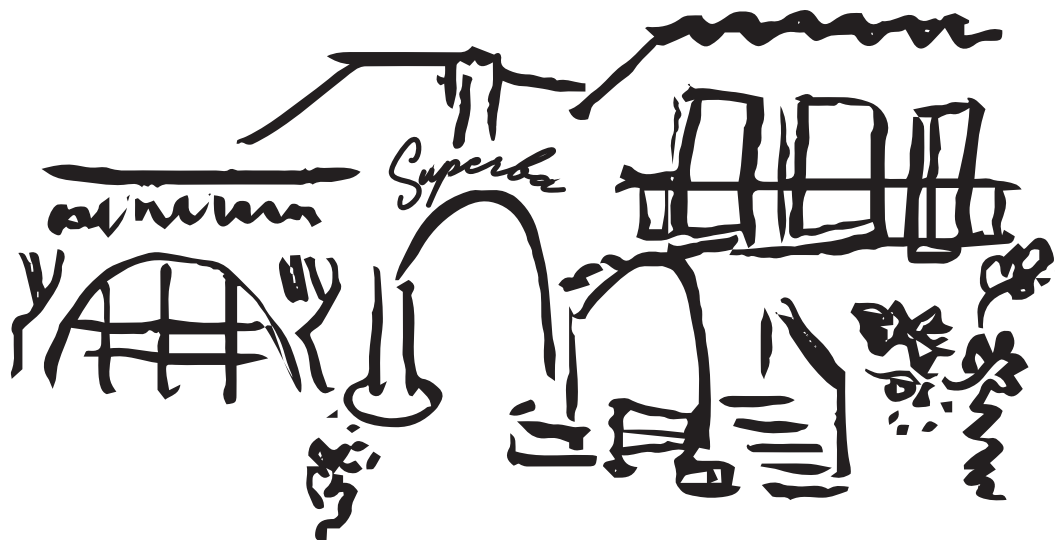
Victory Brewing Co. 'Prima' Pilsner	7
Thorn Brewing Co. 'Barrio' Mexican Lager	7
MadeWest Brewery Pale Ale	7
North Coast Brewing Co. 'Old 38' Nitro Stout	9
Eel River Brewing 'Organic California' Blonde Ale	9
Beachwood Brewing 'Amalgamator' IPA	10
Juneshine Blood Orange Mint Kombucha (abv 6.4%)	8

BOTTLES/CANS

Stem Ciders Off-Dry Apple Cider	8
Three Weavers Brewing Co. 'Suntrap' Sour - Fruited Gose	6
Steigl Grapefruit Sour	6
The Bruery 'Ruekeller' Helles Lager	9

Superba Gives

Superba is a restaurant company whose mission revolves around enriching the community. On a regular basis we will partner with a handful of charitable organizations with the intent of making monthly financial contributions. We are inviting our guests, after dining, to help direct the distribution of this month's giving by selecting one of the three charities below which is most compelling to them. At the end of the month, we will distribute \$40,000 among the charities in accordance with our guest and staff preferences.



COCKTAILS

CLASSIC

Olive Oil Washed Martini	14
vodka, local california olive oil, orange bitters	
Last Word	15
dry gin, chartreuse, maraschino liqueur, lime	
Penicillin	15
blended scotch, lemon, ginger, honey, islay	
Boulevardier	16
bourbon, campari, sweet vermouth	
Casablanca	14
rum, lime, orange, cherry liqueur	

SUPERBA

Sustainer	15
rum, coconut, fresh tumeric, cinnamon syrup, nutmeg	
Root Down	16
rye, chartreuse, fresh carrot + lemon juice, ginger, angostura bitters	
Whiskey Calm	15
toki japanese whiskey, chamomile-vanilla syrup, lemon, egg white, sage	
Hass-Cienda	16
mezcal, hass avocado, combier, pink pepper syrup, sea salt	
Honey-Bee	14
reposado tequila, honey, lemon, mezcal rinse, angostura bitters	

NON-ALCOHOLIC

Ginger Thyme Lemonade	6.5
lemonade, ginger, thyme	
House Made Tepache	6
pineapple, grains of paradise, cubeb pepper	
Espresso Tonic	7
housemade vanilla syrup	

COFFEE / TEA

Drip /Regular/Decaf	3.5	Golden Latte	6
Cold Brew	4	Spanish Latte	6
Espresso	3	Matcha Latte	6
Americano	3	Mushroom Latte	6
Gibraltar	4	Add CBD	3
Cappucino	4	Chai	5
Latte	5	Green/Black/Robios	3.5
Mocha	6	Matcha	5.5

Milk Alternative Oat/Hemp/Almond .50

SODA

Cane Sugar Coca Cola	5	Fresh Orange Juice	6.5
Fever Tree Ginger Beer	4	Red Juice	9
Spindrift Grapefruit	5	Green Juice	9
Vybes Blueberry Mint	9	Juice Flight	10
Draft Soda	4	Vitality Shot	5.5

JUICE

superba
FOOD + BREAD

VENICE 1900 Lincoln Boulevard
HOLLYWOOD 6530 W Sunset Boulevard