

DINNER

OUR DAILY BREAD

Selection of Freshly Baked Breads

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

Really Good Butter + Salt

Charred Eggplant

walnuts, pomegranate molasses

Fresh Cheese

honey, salsa macha

Smoked Trout

pickled onion, roe

Bread + All Four Spreads

10

3

6

8

9

29



SALADS + VEGGIES

Green Goddess Salad bibb, gems, summer squash, pickled cucumber, pistachios, ricotta salata, sourdough breadcrumbs	17
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
Grilled Brentwood Corn rib cut, good butter, yellow curry	9
Roasted Japanese Eggplant smoked soubise, espelette, pepitas	12
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

FRIED CHICKEN
DINNER for 2

available Friday, Saturday, Sunday

southern fried breast, thigh, drummie, wing

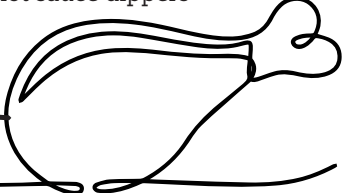
2x korean fried tenders w/ sweet chili glaze

superba brioche “texas toast”

green bean salad w/
crispy shallots + mustard seeds

furikake ranch + house hot sauce dippers

47



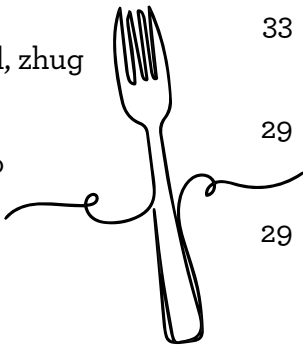
FIRST THINGS FIRST

Blistered Shishito Peppers smoked pepper aioli, sumac	12
Heirloom Tomato Gazpacho tomato ice, verbena yogurt, cucumber	12
Caramelized Onion Dip with House Ruffled Potato Chips add 0.5oz Osetra caviar +30	9
Stuffed Squash Blossoms ricotta, basil, zucchini pistou	15
Local Halibut Ceviche avocado, lime, frisée	21
East + West Coast Oysters 1/2 doz	23
Farmers Market Crudite for Two spring onion dip, miso honey mustard, smoked beet tahini	24



MAINS

Angel Hair Pomodoro garlic confit, parmesan, basil	23
Vegetable Enchiladas Suizas squash, squash blossoms, salsa verde	23
Crispy Skinned Rainbow Trout smashed cucumber salad, herb oil, zhug	33
California White Seabass aquapazza, fennel, roasted tomato	29
Roasted Mary’s Chicken garlic rub, spring lettuces, radish, green goddess dressing	29
Chicken Schnitzel pounded mary’s chicken breast, heirloom tomato, herb salad, pickled red onion, grainy mustard	27
Pistachio Pesto Tagliatelle heirloom cherry tomato, grana padana	23
Steak Au Poivre Frites 12 oz NY strip, green + black peppercorn sauce	49
Double Cheeseburger everything brioche, yellow cheese, superba sauce, onion, pickle, french fries	21
Rigatoni Bolognese pork + veal ragu, parsley	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

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	14
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	6.5
lemonade, ginger, thyme	
Matcha Mojito	6
mint, soda	

FRESHLY SQUEEZED

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

VITALITY SHOT

turmeric, ginger, black pepper	6
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BEER

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

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	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	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

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