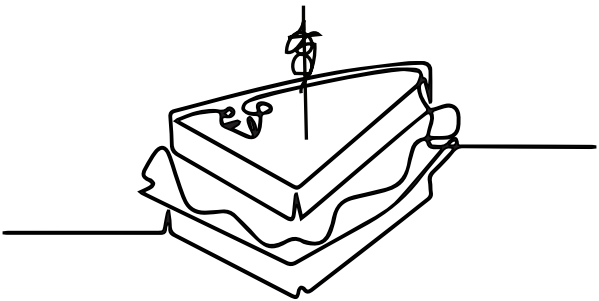


LUNCH

OUR DAILY BREAD

Selection of Freshly Baked Breads	10
charred levain with butter + chives, porridge + polenta levain, everything baguette	
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

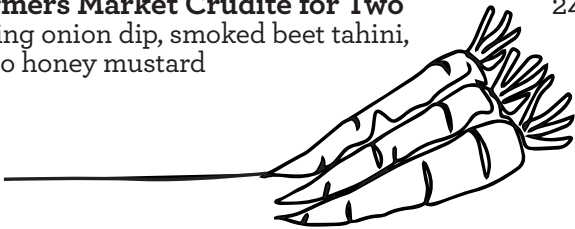


SANDWICHES, DIPS + MELTS

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

FIRST THINGS FIRST

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



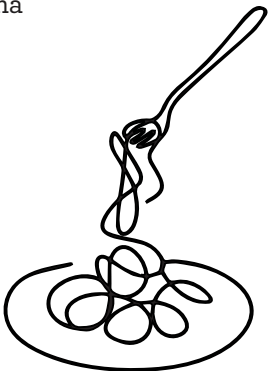
SALADS + VEGGIES

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

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

MAINS

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



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 Ciel i ‘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

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	11

VITALITY SHOT

turmeric, ginger, black pepper

6

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>	5.5
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 Spindrft	5
Mela Watermelon Pineapple	6
Jarritos Mandarin	4.5

superba
FOOD + BREAD

VENICE 1900 Lincoln Boulevard
CALABASAS 4719 Commons Way
HOLLYWOOD 6530 W Sunset Boulevard



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	

BEER

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

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