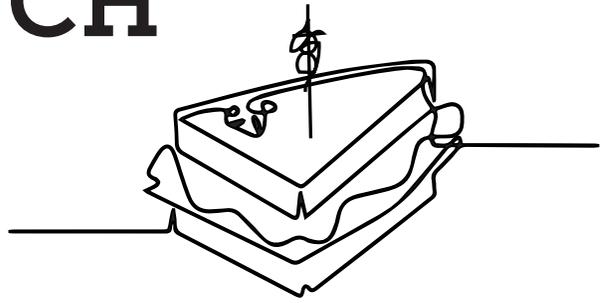


# LUNCH

## OUR DAILY BREAD

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



## SANDWICHES, DIPS + MELTS

<b>All Day Breakfast Sandwich</b>	17.5
everything brioche, fried eggs, applewood bacon, cheddar, watercress, crispy potatoes	
<b>Albacore Tuna Melt</b>	20
levain, sharp cheddar, dill, cucumber + tomato, house made chips	

## FIRST THINGS FIRST

<b>Blistered Shishito Peppers</b>	12
smoked pepper aioli, sumac	
<b>Matzo Ball Soup</b>	14
chicken broth, dill pistou	
<b>Aged Gouda Croquettes</b>	11
salsa brava	
<b>Avocado Toast</b>	15
radish, pickled onion, flax, sesame	
<b>Local Halibut Ceviche</b>	21
avocado, lime frisée	
<b>West Coast Oysters</b> 1/2 doz	23
<b>Farmers Market Crudite for Two</b>	24
green onion dip, smoked beet tahini, miso honey mustard	



## SALADS + VEGGIES

<b>Green Goddess Salad</b>	18
bibb, gems, sugar snaps + peas, pistachios, ricotta salata	
<b>Black Kale Salad</b>	18
pickled raisins, pecorino, pine nuts, red onion, levain croutons	
<b>Little Gem Caesar Salad</b>	18
vegan dressing, charred romano beans, cashew "parm", bakehouse levain croutons	
<b>Chicken Chopped Salad</b>	21
romaine + gems, garbanzos, sugar snaps, fresh mozz, torn croutons, za'atar vinaigrette	
<b>Charred Sugar Snap Peas</b>	12
furikake ranch, togarashi, lime	
<b>Fried Brussels Sprouts</b>	15
red flame grapes, walnuts, pecorino	

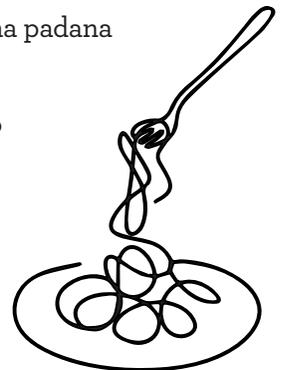
**French Fries** 9.5  
rice wine vinegar, chili flakes, parsley

salad adds: *crispy falafel +4 chicken +5 scoop of tuna +6*

<b>Turkey Club</b>	22
toasted pain au lait, smoked bacon, avocado, bibb, hothouse tomato, herb aioli, house ruffled chips	
<b>Double Cheeseburger</b>	21
everything brioche, yellow cheese, superba sauce, onion, pickle, french fries	
<b>add: bacon +4 sub: impossible patties +4 GF bun +2</b>	
<b>Fried Chicken Sandwich</b>	19.5
pain au lait bun, slaw, jalapeño aioli, french fries	

## MAINS

<b>Superba Grain Bowl</b>	18.5
brown rice, baby kale, avocado, 8-minute egg, almonds	
<b>adds: crispy falafel +4 chicken +5 scoop of tuna +6</b>	
<b>Umami Salmon Bowl</b>	25.5
sprouted brown rice, roasted vegetables, pickles, umami dressing	
<b>Crispy Falafel Bowl</b>	21
quinoa tabbouleh, tahini, pickled turnip, dates	
<b>Omelet</b>	20
boursin cheese, chives, french fries	
<b>Pistachio Pesto Tagliatelle</b>	23
snap peas, hothouse tomatoes, grana padana	
<b>Rigatoni Bolognese</b>	25
slow cooked ragu, pecorino romano	
<b>Roasted Mary's Chicken</b>	29
garlic rub, spring lettuces, radish, green goddess dressing	
<b>Vegetable Enchiladas Suizas</b>	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.

# BEVERAGE

## WINES BY THE GLASS

### SPARKLING

<b>Albet i Noya</b> 'Petit Albet' Brut Cava Reserva '23 (Penedes, SP)	13   52
<b>Marcio Lopes</b> 'Rosa' Pet Nat '23 (Vinho Verde, Portugal)	14   56
<b>Lyre's</b> Classico, Non-Alcoholic NV (Australia) <i>can</i>	10

### WHITE

<b>Reboraina</b> Albariño '24 (Rías Baixas, SP)	16   64
<b>Serge Laloue</b> Sancerre '24 (Loire Valley, FR)	21   84
<b>LIWA</b> Sauvignon Blanc '24 (Dry Creek Valley, CA)	15   60
<b>Stolpman</b> 'Uni' Chardonnay/Roussanne '23 (Ballard Canyon, CA)	17   68

### ROSÉ + ORANGE

<b>Fabre en Provence</b> Rosé '23 (Côtes de Provence, FR)	13   52
<b>Wonderwerk</b> 'Bustin Loose' Skin Contact Pinot Gris '23 (CA)	15   60

### RED

<b>Lo-Fi</b> Cabernet Franc '24 (Santa Ynez, CA) <i>chilled</i>	16   64
<b>La Machin</b> Pinot Noir '23 (Santa Barbara, CA)	18   72
<b>Viña Santurnia</b> 'Rioja Reserva' Tempranillo '18 (Briñas, SP)	16   64
<b>Poco a Poco</b> Cabernet Sauvignon '22 (Sonoma, CA)	17   68
<b>Lietz</b> Pinot Noir, Non-Alcoholic NV (Rheingau, GE) <i>can</i>	12

## FRESHLY SQUEEZED

<b>Valencia Orange Juice</b>	6.5
<b>Farmer's Market Beet Juice</b> carrot, apple, orange, lemon, basil, cayenne	9
<b>Organic Kale Juice</b> celery, apple, orange, cucumber, ginger, lemon, mint	9
<b>Juice Flight</b> orange, beet, kale	11

<b>VITALITY SHOT</b> turmeric, ginger, black pepper	6
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## 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	3.5
Decaf Earl Grey	3.5
Matcha	5.5
Westside Fog	6.5
Matcha Latte	6.5
Strawberry Matcha Latte	7

## 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



## COCKTAILS

<b>Frosé</b> california rosé, strawberry, apertif, chilled red wine floater	15
<b>50/50 Martini</b> vodka soju, blanc vermouth, salt, olive, lemon twist	14
<b>Margarita Slush</b> agave, passion fruit, pineapple, cinnamon, lime	15
<b>Negroni Spritz</b> gin soju, cream sherry, cappelletti mazzura, cava	16
<b>Blackberry Bramble</b> whiskey soju, port, basil, lemon	14

### ZERO ALCOHOL

<b>De-Alcoholized Spritz</b> free spirits apertif, lyre's orange sec, orange bitters, sparkling	13
<b>Cucumber Mint Crusher</b> dhos gin alternative, cucumber, mint, lime	12
<b>Sparkling Sangria</b> non1 sparkling rosé, ghia berry, orange, cinnamon	15
<b>No-Groni</b> dhos bittersweet, lyre's italian apertif, pentire coastal spritz	14
<b>Highbiscus Tea</b> hibiscus, guava, lemon, sparkling coconut water, CBD	12
<b>Ginger Thyme Lemonade</b> lemonade, ginger, thyme	6.5

## BEER

<b>Rancho West</b> <i>draft</i> Organic Lager, Malibu	8	<b>Crowns &amp; Hops</b> 'Trill Pils 8' Pilsner, Inglewood	9
<b>Trumer</b> <i>draft</i> Pils, Berkeley	7	<b>Enegren</b> 'Valkyrie' Red Ale, Moorpark	7
<b>Skyduster</b> <i>draft</i> 'West Coast' IPA, Los Angeles	8	<b>Lost Lake</b> 'Berry Pack' Cider, Seattle	7
<b>Topa Topa</b> <i>draft</i> 'House Hazy' IPA, Ojai	9	<b>Athletic Brewing</b> Golden Ale, CA <i>0.5% abv</i>	7
<b>Tecate</b> Mexican Lager, MX	4	<b>Best Day Brewing</b> Hazy IPA, CA <i>0.5% abv</i>	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

**superba**  
FOOD + BREAD

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